

Meat Meats Fish Menu

STARTERS

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| Today's homemade soup and crusty roll | 4.50 |
| Provençale fish soup served with croutons, cheese & rouille | 6.00 |
| Trio of melon, pineapple sorbet, red berry compote & peppermint syrup (v)(gf) | 5.75 |
| Chicken liver & port pate served with toasted French brioche, red onion marmalade & condiments | 6.25 |
| Prawn cocktail Marie-rose served with buttered malted bread | 6.75 |
| Smoked salmon served with toasted brioche & horseradish sauce | 5.95 |
| Peppered mackerel pate with mixed croutons and condiments | 6.00 |
| Lime and seaweed home cured salmon with cucumber julienne and soya dressing | 6.25 |
| Garlic, fetta & tomato bruschetta (v) | 4.50 |

MAINS

Fish

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| Served with triple cooked chips, tartar sauce and mushy, garden peas or a side salad | |
| Breaded scampi | 12.75 |
| Breaded haddock | 13.25 |
| Cod loin in saffron and seeded tempura | 15.50 |
| Panko breaded seabass fillet | 19.50 |
| Monkfish and tiger prawns Madras pilau rice & traditional accompaniments | 19.50 |
| Steamed Scottish salmon, Béarnaise sauce, steamed vegetables and boiled potatoes | 16.50 |
| Seared seabass fillet, Caesar salad, chorizo, Italian capers, seeded parmesan crisp | 19.50 |
| Comfort Food | |
| Chef's dish of the day | |
| Warm Cajun chicken breast, Italian salad and tzatziki dressing | 12.50 |
| Glynhill 8oz burger / breaded chicken burger with triple cooked chips, coleslaw and relish (add bacon 1.00 / cheese 1.00) | 12.75 |
| The Glynhill steak pie served with roast potatoes and vegetables | 12.50 |
| Chilli con carne, rice, pitta bread, crème fraiche & cheese | 12.25 |
| Pizza focaccia (Sundried tomato margarita / Hawaiian / Cajun pork and mixed olives / Italian salami and red peppers) | 10.50 |
| Beef lasagne served with garlic bread | 12.50 |
| Scottish smoked salmon, chives & cheese omelette served with house salad and triple cooked chips | 13.75 |
| Chicken Madras, pilau rice & traditional accompaniments | 12.50 |
| Sizzling beef fajitas with traditional accompaniments | 14.25 |

Scottish Meat from the Kitchen Grill

*28 days aged Scottish beef
served with triple cooked chips, mixed leaves, onion rings &
Béarnaise sauce*

Rib-eye steak 8oz 21.00

Sirloin steak 8oz 25.50

Fillet steak 8oz 29.50

T-bone steak 14oz 30.50

**Choice of sauce: green peppercorn, bordelaise, mushroom
cream sauce 1.50**

Add scampi for surf & turf 3.00

SIDES

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|--|------|
| Triple cooked chips | 3.50 |
| Seasoned potato wedges | |
| Potatoes – roast, new, boiled or baked | |
| Mixed green vegetables | |
| Onion rings | |
| House salad | |

DEALS

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|---|-------|
| 2 COURSE STEAK / FISH DINNER | 30.00 |
| 8oz rib-eye or panko breaded seabass or monkfish and tiger prawns Madras + dessert of the day + 2 drinks* | |
| 2 COURSE STEAK DINNER | 32.00 |
| 8oz sirloin steak + dessert of the day + 2 drinks* | |
| 2 COURSE STEAK DINNER | 34.00 |
| 8oz fillet steak + dessert of the day + 1 drink* | |
| 2 COURSE BURGER DINNER | 22.00 |
| 8oz burger or chicken burger + dessert of the day + 2 drinks* | |

*soft drink, 175ml glass of house wine, house spirit & mixer, bottle of house beer

Food Allergy Notice

If you have a food allergy or a special dietary requirement please inform a member of the hospitality team.

Thank You

v = vegetarian gf = gluten free

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