

EAST HAUGH HOUSE



Restaurant · Bar · Rooms · Fishing · Shooting · Weddings · Golf

NIBBLES

SPICY LAMB 'POPS' PROVENCAL	£4.95
TEMPURA OF BROCCOLI - SWEET CHILLI DIPPING SAUCE	£3.75
BAKED CIABATTA BREAD - EXTRA VIRGIN OLIVE OIL - AGED BALSAMIC VINEGAR	£4.50
CRISPY DEVILLED WHITEBAIT - AIOLI DIP	£4.95
BIG GREEN NOCELLARA OLIVES (v)	£4.50
SHARING PLANK FOR TWO (BLACK OLIVE TAPENADE — HOT PITTA BREAD - DEEP FRIED GARLIC MUSHROOMS - BABY CHORIZO)	£7.95

SOMETHING TO START

FRESH HOMEMADE SOUP OF THE DAY	£4.95
CLASSIC PRAWN COCKTAIL - CRUNCHY ICEBERG LETTUCE - CHINESE LEAF - MARIE ROSE SAUCE	£6.95
MANGO AVOCADO SALAD - SMOKED CHICKEN OR SMOKED SALMON - CITRUS POMMERY MUSTARD DRESSING	£7.95
MANGO AVOCADO SALAD - FETA CHEESE - CITRUS POMMERY DRESSING (v)	£5.95
CRISPY DEVILLED WHITEBAIT AOLI - HERB LEAF SALAD	£6.95
SMOOTH CHICKEN LIVER PARFAIT - RED ONION CHILLI JAM - TOASTED BRIOCHE	£7.50
MIXED WILD MUSHROOM SWEET PEA - CHORIZO RISOTTO -BLACK TRUFFLE OIL - PARMESAN CRISP	£6.95
CONFIT OF GRESSINGHAM DUCK LEG - RED CABBAGE - APPLE CALVADOS PUREE	£7.95
SMOKED HAM HOUGH & CHICKEN TERRINE GARLIC BREAD - BEETROOT CHUTNEY	£6.95
SEARED SCALLOPS - STORNOWAY BLACK PUDDING - CAULIFLOWER CUMIN PUREE	
	STARTER £ 13.95
	MAIN £ 22.95

MAIN DISHES

THE EAST HAUGH BEEF BURGER - HOMEMADE SLAW - HOMEMADE FRIES	£11.95
STIR FRY VEGETABLE LINGUINE CHESTNUT MUSHROOM - PLUM TOMATO - GARLIC CREAM SAUCE (V)	£14.95
SLOW BRAISED SHOULDER OF LAMB - DAUPHINOISE POTATOES — BUTTERED SPINACH - ROSEMARY JUS (SOURCED FROM BALMACOLLY FARM, BANKFOOT)	£16.95
PAN SEARED VENISON LIVER - STORNOWAY BLACK PUDDING MASH - PARSNIP PUREE RED ONION THYME GRAVY	£13.95
ROAST BREAST OF GRESSINGHAM DUCK - SAVOY CABBAGE - POMMERY MUSTARD MASH — ORANGE BLACKCHERRY SAUCE	£16.95
ROAST BEST END OF SCOTTISH LAMB - CHAMP POTATOES - CRUSHED MINTED GARDEN PEAS - ROSEMARY JUS (SOURCED FROM BALMACOLLY FARM, BANKFOOT)	£17.95
BREAST OF CHICKEN STROGANOFF - JASMINE INFUSED RICE - YOGHURT SOURCED CREAM DRESSING	£13.95
HAGGIS, NEEPS 'N' TATTIES - WHISKY & SHALLOT CREAM SAUCE	£11.95

HOOKEED AND COOKED

DEEP FRIED FILLET OF HADDOCK IN PANKO CRUMBS OR HOMEMADE ALE BATTER - CHUNKY CHIPS - HOMEMADE TARTARE SAUCE	£13.95
GRILLED LOIN OF HAKE - SALSA VERDI - CRUSHED NEW POTATOES - FINE GREEN BEANS	£14.95
PAN SEARED FILLET OF SALMON - CHIVE LIME MASH - SPINACH — SCALLOP ROE VELOUTE	£15.95
PLUMP WHITBY SCAMPI TAILS DEEP FRIED - HAND CUT CHUNKY CHIPS - MINI SALAD - HOMEMADE TARTARE SAUCE	£13.95
MIXED SEAFOOD TAGLIATELLE — GRATED PARMESAN - PRAWNS - SALMON - SMOKED HADDOCK - MUSSELS - SCALLOPS	£13.95

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SCOTTISH STEAKS

PRIME SCOTTISH FILLET – 8OZ - £26.95
PRIME SCOTTISH SIRLOIN – 10OZ - £23.95
PRIME SCOTTISH RIB EYE – 10OZ - £22.95
(RAW WEIGHTS)

OUR BEEF IS SOURCED FROM BALMACOLLY FARM, BANKFOOT , PERTHSHIRE

ALL COOKED TO YOUR CHOICE WITH HANDCUT CHUNKY CHIPS – PEPPERCORN OR WILD MUSHROOM SAUCE

SOMETHING ON THE SIDE

ROCKET AND PARMESAN SALAD	£3.50
FRESH GREEN SALAD	£3.50
HAND CUT CHUNKY CHIPS	£3.50
FRESH STIR FRY VEGETABLES	£3.50
CREAMED MASH POTATO	£3.50
DAUPHINOISE POTATOES	£3.50
HOMEMADE ALE BATTERED ONION RINGS	£3.50
TEMPURA OF BROCCOLI	£3.50
TOMATO AND SHALLOT SALAD WITH CLASSIC VINAIGRETTE	£3.50
CAULIFLOWER CHEESE	£3.50

A LITTLE INDULGENCE...

GRAND MARNIER CRÈME BRULEE · HOMEMADE LAVENDER SHORTBREAD	£5.95
DARK & WHITE CHOCOLATE MOUSSE · RUM CREAM · PASSION FRUIT COULIS	£5.95
EAST HAUGH HOUSE STICKY TOFFEE PUDDING · BUTTERSCOTCH SAUCE VANILLA ICECREAM	£5.95
EDRADOUR CREAM PANNACOTTA · CARAMELIZED BANANA · RASPBERRY PUREE · AMARETTI BISCOTTI	£5.95
RASPBERRY LEMON CHEESECAKE · CHANTILLY CREAM — RASPBERRY COULIS	£5.95
CHOCOLATE BROWNIE · PISTACHIO ICE CREAM · DARK RUM CHOCOLATE SAUCE	£5.95
SELECTION OF FRENCH AND SCOTTISH CHESSES · ARRAN OATIES · WATER BISCUITS · GRAPES · CELERY	£8.95

AND TO FINISH...

OUR COFFEE IS FRESHLY GROUND FROM THE FINEST BEANS · SERVED WITH HANDMADE
CHOCOLATE TRUFFLES.

COFFEE	£2.95	<u>GLAMOROUS COFFEE</u>	
ESPRESSO	£2.95	EDRADOUR MALT	£5.95
DOUBLE ESPRESSO	£3.45	TIA MARIA	£5.95
CAPPUCCINO	£2.95	DRAMBUIE	£5.95
CAFÉ LATTE	£2.95	AMARETTO	£5.95
MACCHIATO	£2.95	GLAYVA	£5.95
AMERICANO	£2.95	BAILEYS	£5.95
POT OF TEA	£2.45		

WINE LIST

	175ML GLASS	250ML GLASS	BOTTLE
<u>WHITE WINE SELECTION</u>			
1. TREBBIANO, TERRE ALLEGRE - ITALY.			
<i>A LIGHT, CRISP WHITE WITH ZESTY, CITRUS FLAVOURS AND A CLEAN REFRESHING FINISH.</i>	£5.95	£6.95	£16.95
2. CHARDONNAY, LARGESSE - ITALY.			
<i>PEACH AND MANGO AROMAS WITH SUBTLE NOTES OF VANILLA. ROUND AND CREAMY WITH A TOUCH OF HONEY ON THE FINISH.</i>	£6.50	£7.95	£22.95
3. SAUVIGNON BLANC RESERVA, NOSTROS - CHILE.			
<i>BEAUTIFULLY CRAFTED CASABLANCA VALLEY SAUVIGNON BURSTING WITH JUICY CITRUS FRUIT.</i>	£5.95	£7.95	£22.50
4. PINOT GRIGIO, BELLA MODELLA - ITALY.			
<i>A BEAUTIFULLY LIGHT, VIBRANT WHITE TO BE APPRECIATED FOR ITS ZESTY, CITRUS CHARACTER AND REFRESHING ACIDITY.</i>	£5.75	£7.95	£20.50
5. RIOJA BLANCO, BODEGAS LUIS CAÑAS - SPAIN.			
<i>A BOUQUET OF CITRUS AND APPLE AND A PALATE OF GREAT STRUCTURE AND BALANCE MAKE WAY TO A LONG REFRESHING FINISH.</i>			£25.95
6. SAUVIGNON BLANC, STONEY RANGE, SHERWOOD ESTATE – NEW ZEALAND.			
<i>ABUNDANT AROMAS OF GOOSEBERRIES AND TROPICAL FRUIT, LIVELY FRESH PALATE WITH RICH CONCENTRATION AND LONG FINISH.</i>			£26.95
7. CHABLIS, DOMAINE BERNARD DEFAIX – FRANCE.			
<i>MINERALLY FLINTY, WITH A TOUCH OF GREEN APPLE. ELEGANT, DRY WITH LONG COMPLEX FINISH.</i>			£42.95
<u>ROSÉ WINE</u>			
8. TEMPRANILLO ROSADO, CASTILLO DEL MORO – SPAIN.			
<i>RASPBERRY AND CRANBERRY FRUIT, THIS ROSÉ IS CRISP AND WELL BALANCED.</i>	£5.75	£7.95	£19.50

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DESSERT WINE

17. CÔTEAUX DU LAYON, CARTE D'OR , DOMAINE DES BAUMARD — FRANCE.

*A ATTRACTIVE HONEYED NOSE, WITH LIFTED YELLOW FRUITS AND TROPICAL ELEMENTS SUCH AS MANGO,
GUAVA AND PINEAPPLE* 75ML GLASS - £5.95 BOTTLE - £26.50

CHAMPAGNE & SPARKLING

18. PROSECCO, PASSAPAROLA — ITALY.

DELICIOUS SPARKLER WITH AROMATIC PEAR AND APPLE FLAVOURS, CRISP PALATE. £28.95

19. CASSA DEFRA PROSECCO — ITALY.

THIS BOUQUET SHOWS AN ABSOLUTE PRECISION, WITH SUBTLE FLOWER AND HERB HINTS.
200ML BOTTLE £9.95

20. GRANDE RÉSERVE PREMIER CRU, CHAMPAGNE PIERRE MIGNON

A CRISP, WELL BALANCED CHAMPAGNE WITH CITRUS HINTS ON THE NOSE OVERLAID WITH TOUCHES OF BRIOCHE AND YEASTINESS. FRANCE
£45.95

21. LAURENT PERRIER BRUT CHAMPAGNE

SIMPLY CLASSIC AND DIVINE, DIVINE, DIVINE..... FRANCE £69.95

COCKTAIL MENU

ELDERFLOWER SPARKLE - HENDRICKS GIN, DRY PROSECCO, ELDERFLOWER £11.95

COSMOPOLITAN - COINTREAU, VODKA, LIME JUICE, CRANBERRY JUICE £7.95

FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE JUICE £9.95

PIMMS No 1 - PIMMS, DELICIOUS FRUIT, LEMONADE £7.95

BLOODY MARY - VODKA, MEDIUM SHERRY, TOMATO JUICE - ALL THE TRIMMINGS £8.95