



Dalziel Park Hotel

• TWILIGHT MENU •

THIS MENU IS FOR OUR CUSTOMERS IN THEIR TWILIGHT YEARS TO ENJOY

AVAILABLE MONDAY TO THURSDAY 12PM-9PM
FRIDAY & SATURDAY 12PM-4PM

ONE COURSE
7.00

TWO COURSES
9.00

THREE COURSES
11.00

STARTERS

SOUP OF THE DAY (G)
Artisan bread, salted butter

HAGGIS BON BONS
Whisky HP sauce

CHICKEN LIVER PARFAIT (G)
Toasted brioche, pear and orange chutney

HAM HOUGH TERRINE (G)
Pineapple salsa, celeriac remoulade

GRILLED GOAT'S CHEESE V (G)
*Potatoes, sun blushed tomatoes, olives,
green beans*

SOLE GOUJONS
Tartare sauce, lemon

MAINS

FISH & CHIPS
*Battered haddock, chunky chips, mushy peas,
pickled onion, tartare sauce*

COQ AU VIN (G)
*Braised chicken leg, pomme dauphinoise,
wilted baby spinach*

HAM & EGG SALAD (G)
Croutons, grain mustard mayonnaise

RISOTTO PRIMAVERA V (G)
Green vegetables, basil pesto

STEAK & ALE PIE
*Your choice of potatoes, steamed vegetables,
Belhaven Best gravy*

CHARGRILLED CHICKEN V (G)
French fries, house salad, pepper sauce

CHEF'S DISH OF THE DAY
Please ask your server for today's dish

MACARONI CHEESE V (G)
Parmesan herb crust

Try your Macaroni Cheese with:
Broccoli and basil pesto 2.50
Bacon and black pudding 3.00
Goat's cheese and spinach 2.50

DESSERTS

APPLE CRUMBLE
Rhubarb and custard ice cream

RASPBERRY ETON MESS (G)
Crushed meringue, biscotti

STICKY TOFFEE PUDDING
Toffee sauce, honeycomb ice cream

RICE PUDDING (G)
Glazed peaches, pistachios, crème chantilly

Please note, dishes marked with the symbol (G) can be prepared gluten free, simply ask your server: V Vegetarian option. Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.