



'The Restaurant'

Open for dinner
Daily from 6:30pm - 9:30pm

Our commitment at the Beardmore is to quality, seasonal, British produce, much of which is sourced locally.

We use local supplier Carroll's Heritage Potatoes to provide an accompaniment for many of our dishes.

Tulloch the Butchers supply our beef, which is sourced from the Gleniffer Hills in Paisley.

All of our fresh fish is sustainable and caught by day boats in Scottish waters, some of which is landed in Peterhead, Shetland and Scrabster.

A great dining experience!

Service is included and the Beardmore does not accept gratuities. To acknowledge commendable service, we would be grateful if you would fill in a guest questionnaire.
Thank you.



Starters

Classic French Onion Soup £5.95 🌱

Terrine of Duck and Smoked Ham Hough with Red Wine
Syrup and Gribiche Dressing £7.25

Braised Belly of Pork, Black Pudding, Caramelised Apple and
Celeriac Remoulade £6.95 🌱

Black Olive and Feta Pannacotta served with Sun Blush
Tomato and Cucumber Salad £5.95 🌱

Medallions of Home Cured Gravadlax with Potato and Chive
Salad, Citrus Emulsion £7.25 🌱 🌱

Pan Seared Scallops with Cauliflower Puree, Apple and Pea
Shoot Salad, Raisin Vinaigrette £8.85 🌱 🌱

Terrine of Poached Salmon, Confit of Ratte Potato and Leek,
with Piccalilli £6.95 🌱 🌱

We make every effort to ensure our foods do not contain genetically modified ingredients. However, some of our dishes do contain nuts. Please advise your server if you are allergic to peanuts, nuts, or any other foods, so we can recommend a suitable meal.

(n) – Contains nuts

🌱 - Healthy living Choice

🌱 - **Gluten Free**





Main Course



Roast Fillet of Gleniffer Beef, Curly Kale, Arran Mustard Mash, Devilled Mushroom and Shallot Jus £25.95  

Ballotine of Chicken, Pistachio and Wild Mushrooms with Jerusalem Artichoke Puree, Baby Onion and Salsify with a Chasseur Sauce £13.25  

Pan Seared Fillet of Sea Bass with Boulangère Potatoes, Wilted Spinach and Tomato Beurre Blanc £13.95 



Breast of Gressingham Duck, Pomme Puree, Roasted Parsnips and Red Wine Pan Jus £14.95  

Poached Fillet of Salmon, Crushed Peas, Kohlrabi Fondant, Confit of Shallot and Sauce Vierge £15.75  

Pave of Mediterranean Vegetables, Savoury Cous Cous and Pepper Coulis £10.95  

Please note all weights quoted are uncooked weights.

Rib Eye Steak (250g/10oz) £22.50  

Sirloin Steak (250g/10oz) £24.25  

Locally sourced Beef from Gleniffer Hills and supplied by Tulloch Butchers

All served with Homemade Chips, Mushroom Ketchup, Tomato and Peppered Onion Rings

Steak Sauces – Choose from Pepper, Red Wine, Blue Cheese Sauce, Garlic Butter, Wholegrain Mustard Sauce – All sauces are Gluten Free 

Mashed Potato	£2.70	New Potatoes	£2.75
Homemade Chips	£2.85	Green Beans and Shallots	£2.75
Rocket and Parmesan Salad	£2.75	Tomato, Red Onion and Basil Salad	£2.75

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Desserts

Traditional Crème Brulée with Black Pepper Shortbread £6.85

Spiced Pear Pannacotta with a Pecan and Redcurrant Compote £6.85



Warm Plum and Frangipane Tart with Sauce Anglaise £6.85

Dark Chocolate and Orange Cheesecake with Blood Orange Sorbet
£6.85

Selection of British Cheese with Biscuits £8.25

Sticky Toffee Pudding, Caramelised Banana and Chantilly Cream £6.85

Fresh Fruit Salad £5.95

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