

THE
EGERTON HOUSE
HOTEL



Bar Menu

“There is no sincerer love than the love of food”

–George Bernard Shaw, 1925 Nobel Prize for Literature.

Our prices include VAT at current standard rate and an optional 12.5% service charge will be added to your bill

*This Menu is available from 7.00am until 10.00pm
Our Night Menu is available from 10.00pm to 7.00am*

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you

STARTERS

Chef's soup of the day 9.00

Bea Tollman's chicken noodle soup 9.00

Homemade delicious clear soup with carrots, diced chicken and noodles served with white or multigrain baguette

Prawn cocktail 'A Red Carnation favourite' 17.00

King prawns in Marie Rose sauce served on a bed of lettuce

Smoked salmon platter 20.00

Delicious Scottish salmon served with brown bread

COLD PLATTERS

Charcuterie board 16.00

Salami, Parma Ham, Chorizo and Pastrami with green Queen olives, cocktail gherkins, balsamic vinegar and olive oil served with garlic bread

Cheese board 16.00

Montgomery Cheddar, St Maure Fermier, Cropwell organic Stilton and Brie accompanied with Scottish crumble oat biscuits, celery and homemade chutney

Mixed platter 24.00

Selected cheeses and meats served with garlic bread, Scottish crumble oat biscuits, celery and homemade chutney

SALADS

Tomato, avocado, mozzarella and basil salad 15.00
Classic Italian dish drizzled with olive oil

Chicken Caesar salad 20.00
A classic with pan-fried chicken, bacon, baby gem lettuce, garlic croutons and Parmesan cheese and creamy dressing

Bea Tollman's chicken Cobb salad 20.00
Light and nourishing with boiled free range egg, crispy bacon, grilled corn-fed chicken, tomato, avocado and blue cheese

McCarthy salad 20.00
Signature Beverly Hills mixed salad with chicken breast, tomatoes, avocado, beetroot, cheddar cheese, shredded lettuce, hard boiled egg and crispy bacon

Super food salad 24.00
Quinoa with cherry tomatoes, broccoli, avocado, spinach, soya beans and toasted pumpkin seeds with a light citrus dressing topped with pomegranate seeds

served with your choice of grilled halloumi, grilled chicken breast or salmon teriyaki

CUSTOM-MADE SALAD

Choose your own ingredients:

Mixed leaves	Sun-dried Italian tomato
Rocket	Red onion
Shredded lettuce	Avocado
Fresh pasta	Tomato
Grilled chicken	Cucumber
Crispy bacon	Celery
Tuna	Sweet corn
Ham	Spring onion
Anchovies	Beetroot
Mozzarella	Olives
Parmesan cheese	Boiled egg
Cheddar cheese	Apple
Goat's cheese	Pumpkin seeds
Blue cheese	Basil leaves
Croutons	Nuts

Choose your own dressing:

Classic vinaigrette
Caesar dressing
McCarthy dressing

7 ingredients	20.00
Additional items	2.00

MAIN COURSES

Rib eye steak served with Cafe de Paris butter 10oz Rib eye steak served with chunky chips and grilled vine cherry tomatoes	35.00
The Egerton burger Giant homemade burger made with the finest ground beef, pickle and caramelised onions served with salad and French fries	25.00
Chicken burger Grilled corn-fed chicken breast with tomato, lettuce and bacon or cheese, served with salad, caramelised onions and French fries	23.00
Trio of mini burgers Egerton burger, cheese burger and bacon burger served with French fries	18.00
Fish and chips Traditional beer battered cod fillet with chunky chips, mushy peas and tartar sauce	24.00
Pasta primavera Spaghetti with baby vegetables and basil in a creamy tomato sauce	20.00
Meatballs and tomato sauce Beef mince balls in a rich tomato ragu sauce served with pasta	22.00

Mushroom stroganoff **20.00**

Portobello, button and seasonal mushrooms
cooked in a tomato based sauce; served with
rice **20.00**

Vegetable risotto **5.00**

With mushrooms, broccoli and peas **7.00**

Add grilled corn-fed chicken breast

Add grilled fillet of salmon

Side orders **7.00**

French fries, chunky chips, panache of
vegetables, creamed spinach, green salad **each**

SELECTION OF TRADITIONAL SANDWICHES

All traditional sandwiches are served on white, brown, granary bread, baguettes or gluten free bread

Steak sandwich	20.00
on toasted ciabatta with tomato, caramelised red onion and French fries	
Egerton club sandwich	20.00
with corn-fed chicken, tomato, free range egg, bacon, lettuce, mayonnaise and French fries	
Vegetarian club sandwich	16.00
with grilled vegetables, tomato, avocado, free range egg, lettuce, mayonnaise and French fries	
Croque-monsieur	16.00
with mature Gruyère, honey roast ham, mustard and French fries	
Scottish smoked salmon sandwich	15.00
with cracked black pepper and a squeeze of lemon	
Honey roast ham sandwich	12.00
with plum tomatoes and mustard	
Free range egg mayonnaise sandwich	10.00
with watercress	
Ciabatta with roasted Mediterranean vegetables and grilled goats' cheese	12.00
Ciabatta with Parma ham	14.00
rocket, parmesan, basil leaves and olive oil	

DESSERTS

Bea Tollman's honeycomb ice cream	9.00
Bea Tollman's coffee ice cream	9.00
Lemon sorbet	9.00
Bea Tollman's sticky toffee pudding	10.00
Chocolate brownie with vanilla ice cream	10.00
Warm homemade apple pie with your choice of vanilla ice cream or Creme Anglaise	10.00
Cheese Board Montgomery Cheddar, St Maure Fermier, Cropwell organic Stilton and Brie accompanied with nutty crackers, celery and homemade chutney	16.00

GLUTEN FREE CHOICES



Please state when ordering this is a gluten free dish

The kitchen is not a gluten free environment and while we practice great care in preparing your meal we cannot guarantee it free from gluten

STARTERS

Chef's soup of the day **9.00**

Prawn Cocktail 'A Red Carnation Favourite' **17.00**

King prawns in Marie Rose sauce served on a bed of lettuce

Bea Tollman's chicken Cobb salad **20.00**

Parma ham, avocado, tomato, boiled egg and blue cheese

MAIN COURSE

Rib eye steak served with Cafe de Paris butter **35.00**

10oz Rib eye steak served with chunky chips and grilled vine cherry tomatoes

Mushroom Stroganoff **20.00**

Portobello, button and seasonal mushrooms cooked in a tomato based sauce; served with rice

The Egerton burger **25.00**

Giant homemade burger made with the finest ground beef served in a gluten free bun with pickle and caramelised onions, with salad and French fries

DESSERTS

Fresh fruit salad **10.00**

Dessert selection including coconut and lemon cake, **10.00**
chocolate brownie and almond cake

CHILDREN'S MENU

18.00

Edwin the Bear homemade burgers

Plain cheeseburger with salad and chips

Plain chicken burger with salad and chips

Goats' cheese and grilled vegetables

Served in a tortilla wrap

Curly wurly pasta with your choice of sauce

Meaty Bolognese or classic tomato sauce

Homemade baked fish fingers

Sustainable fish fillets, lightly dusted with breadcrumbs and fried until golden brown. Served with salad and chips

Chicken and avocado wrap

Grilled chicken with avocado, tomato and lettuce in a tortilla wrap

Vegetable noodle stir fry with your choice of

Chicken

Prawn

CHILDREN'S DESSERT MENU

6.00

Tutti frutti salad

Fresh fruit salad of melon, grapes, pineapple, orange and fresh berries

Chocolate brownie sundae

A warm chocolate brownie with vanilla ice cream, drizzled with chocolate flavoured sauce and toasted nibbed almonds

Selection of ice creams

Strawberry, chocolate and vanilla ice cream served with chocolate M&Ms

Ferme des Peupliers yoghurt

Choose from strawberry, raspberry or blackberry and apple

Milk and cookies

Oreo biscuits with your choice of vanilla, chocolate or strawberry milkshake

CHILDREN'S DRINKS AND JUICES

Still or sparkling mineral water, 330ml	4.00
Coca-Cola, Diet Coke or Coke Zero	3.00
Ginger ale or lemonade	3.00
Freshly squeezed juice	5.00
<i>Choose from orange, apple or grapefruit</i>	
Hot chocolate	5.00
Babyccchino	5.00

24 HOUR MENU

Bea Tollman's chicken noodle soup **9.00**

Homemade delicious clear soup with carrots, diced chicken and noodles served with white or multigrain baguette

Choose from our traditional sandwiches **from 10.00**

Steak sandwich not available

Scottish smoked salmon platter **20.00**

Delicious Scottish salmon served with your choice of bread

Tomato, Avocado, Mozzarella and basil salad **15.00**

Classic Italian dish drizzled with olive oil

Cheese board **16.00**

Montgomery Cheddar, St Maure Fermier, Cropwell organic Stilton and Brie accompanied with nutty crackers, celery and homemade chutney