



* Chef's Homemade Soup of the Day with Warm Toasted Bread	VG	£ 6.95
[GF available]		
* Chicken Liver Pâté with Toasted Brioche and Red Onion and Balsamic Chutney		£ 7.95
[GF available]		
Chef's Own Cullen Skink served with Warm Toasted Bread	[GF available]	£ 9.95
* Haggis Bon Bons served with a Honey and Mustard Mayo and Smoked Bacon Crumb		£ 8.65
Garlic King Prawns with Chorizo on Garlic Flatbread topped with Red Pepper Salsa and Garlic Aioli	[GF available]	£ 9.95
* Summer Salad of Roasted Beetroot and Whipped Goats Cheese, Pickled Cucumber and Roasted Vine Tomato	V [GF available]	£ 8.95
* Trio of Tomato Bruschetta served on Garlic Flatbread and topped with Buffalo Mozzarella, finished with Aged Balsamic	V [GF available]	£ 8.45
Orange and Honey Glazed Summer Salad with Grilled Halloumi and Pomegranates	VG	
	Starter	£ 8.95
	Main served with Fries	£ 15.95

*** Included in Midweek deal Monday to Thursday
2 Courses for £19.95**

V Vegetarian **VG** Vegan **DF** Dairy-free **GF** Gluten-free

MAINS

* Posh Steak Pie topped with a Flaky Puff Pastry Lid, served with Seasonal Vegetables and Potato [GF available]	£ 18.50
* Mac and Cheese served with Fries, Homemade Slaw and Garlic Ciabatta V [GF available]	£ 16.95
Why not add a topping . . .	
Shredded Chargrill Bacon	£ 3.95
Haggis Bon Bon	£ 3.95
* Battered Fillet of Haddock with Buttered Peas, Homemade Tartar Sauce and Handcut Chips [GF available]	£ 18.95
Pan Fried Supreme of Chicken served with a Haggis Bon Bon, Seasonal Vegetables and Potato with a Creamy Pepper Sauce	£ 18.95
Garlic King Prawn, Hot Smoked Salmon and Spinach Linguine cooked in Red Pesto and Chardonnay Sauce served with Garlic Ciabatta	£ 19.95
Crispy Fried Chicken Schnitzel topped with a Lemon and Parmesan Crumb served with Handcut Coleslaw and a Lightly Dressed Summer Salad	£ 18.95
Pan Seared Fillet of Sea Bream served with Bombay Gunpowder Potatoes and Buttered Asparagus accompanied by a Light Curried Cream [GF available]	£ 18.95
* Roasted Vegetable Korma served with Spiced Onions, Turmeric Rice and Garlic Flatbread finished with Toasted Almonds V VG [GF available]	£ 15.95



FROM THE GRILL

8oz Prime Ribeye Steak, served with Thyme Roasted Tomato and Field Mushroom, Homemade Onion Rings and Homemade Skin-on Chips [GF available]	£ 29.75
Add Peppercorn Sauce	£ 3.50
or Diane Sauce	£ 3.50
Steak and Frites - 8oz Flat Iron Steak cooked to Medium Rare served with Dressed Rocket, Trio of Tomato, Red Onion Salad and Peppercorn Sauce [GF available]	£ 22.95
Chicken Kebab with Garlic Flat Bread, Trio Of Tomato Salsa, Dressed Rocket Leaves, Garlic Aioli and Skinny Fries [GF available]	£ 18.95
* Open Sandwich with Flat Iron Steak, Onion Chutney, Molten Cheese, Coleslaw and Fries	£17.95

* POSH BURGERS

Your choice of 100% Wagyu 6oz Patties cooked over our chargrill, or Buttermilk Chicken Breaded Fillet, both served on a Toasted Brioche Bun with Lettuce, Beef Tomato, Skinny Fries and Slaw, plus your choice of toppings

*Please note all Wagyu burgers are **GF** but not the Buttermilk Chicken*

Albatross – Plain Wagyu or Chicken Burger served in seeded Brioche Bun with Lettuce and Tomato	£ 18.50
Birdie - Bacon and Monterey Jack Cheese topped with Sriracha Mayo	£ 18.50
Bogey - Haggis and Monterey Jack Cheese with a side of Peppercorn Sauce	£ 18.50
Bunker - Smoked Bacon, Smashed Avocado and Smoked Applewood Cheese with Garlic Mayo	£ 18.50
Eagle - Cajun Pulled Beef with Halloumi Cheese, Jalapeños and Sriracha Mayo	£ 18.50
Shank – Plant Based Burger topped with Smoked Cheese, Chilli Jam, Crushed Avocado and Crispy Onions  	£ 18.50

SIDES

All £ 4.75

- Skinny Fries
- Handcut Skin-on Chips
- Onion Rings
- Mixed Side Salad with French Dressing
- Mini Mac and Cheese
- Garlic Bread

SUNDAY LUNCH (SUNDAY ONLY) £ 18.95

Chef's Selection of Roast Served with Yorkshire Pudding, Roast Potatoes in Rosemary Butter, Buttery Garden Vegetables, Cauliflower and Broccoli Cheese, finished with a Rich Beef Gravy **GF**



Clubhouse MENU

DESSERTS

* Sticky Toffee Pudding with lashings of Toffee Sauce, Seasonal Berries and Tablet Ice Cream [**GF** available] £ 7.95

* Homemade Chocolate and Pecan Brownie with Salted Caramel Sauce and Vanilla Pod Ice Cream £ 7.95

* Cheesecake of the Day with Honey Berries and Mascarpone Cream £ 7.95

* Champagne Sorbet with Honey Berry Fruit Compote and Fresh Berries served with a Cinnamon and Lime Syrup **VG** [**GF** available] £ 7.95

Strawberry Daiquiri Sundae - Vanilla Pod Ice Cream, Honey Berries infused with Rum and Peach Schnapps, Meringue, Fresh Cream and Mint [**GF** available] £ 7.95

KIDS FOR AGES 12 AND UNDER

1 COURSE - £ 7.95 | 2 COURSES - £ 9.95 | 3 COURSES - £ 11.95

STARTERS

Homemade Soup of the Day served with a Warm Toasted Bread

Garlic Bread with Cheese

Deep Fried Cheese Sticks with Tomato Dip

MAINS

Mini Fish and Chips served with Peas

Southern Fried Chicken Fillets with Slaw and Chips

Mini Mac and Cheese with Chips and Garlic Bread

Mini Beef Slider with Cheese served with Slaw and Chips

DESSERTS

Selection of Dairy Ice Cream

Sticky Toffee Pudding with Ice Cream

Neapolitan Sundae

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA

£ 21.95 pp

Whilst dining at Uphall, savour a selection of Finely Cut Sandwiches, Freshly Baked Scones with Whipped Cream and Strawberry Preserve, and a mouth-watering range of exquisitely presented Cakes

Our Menu can be adapted for dietary requirements

Please note our Afternoon Teas must be pre-ordered 48 hours in advanced and are served between 12 Noon and 17.00 every day

Selection of Deluxe Filled Sandwiches on White Bloomer Bread

Homemade Bite-Sized Haggis and Onion Chutney Sausage Rolls

Mini Tartlet of Braised Leek, Brie and Chilli Jam

Warm Handmade Scones with Jam and Cream

Choc Delice, Macaroons, Strawberry Daiquiri Tartlets and Chocolate Éclairs

All served with a Selection of Teas or Coffee

Why not make your Afternoon Tea a Boozy Affair

Add a Bottle of Divici Prosecco Doc Original Sparkling NV £ 23 Per Bottle

AFTERNOON COCKTAIL TEAPOTS

Each teapot holds the equivalent of 2 Cocktails

Please choose from the options below :

Cosmopolitan, Pornstar Martini, French Martini £ 17.95

*** Included in Midweek deal Monday to Thursday
2 Courses for £19.95**

Food Creations use only the freshest and finest local produce in our menu items.

All of our food is freshly prepared and cooked to order. If you or anyone in your party suffer from any allergies or food intolerances please let us know, before ordering, and a member of staff will advise of all ingredients used. We have a listing of all the allergic ingredients used in our foods, as required by current UK & EC laws.

Please note our kitchens are not a nut or allergen free environment.

BREAKFAST

Breakfasts available until 12 noon

Full Scottish Breakfast - Fried Egg, Bacon, Link Sausage, Lorne Sausage, Black Pudding, Haggis, Potato Scone, Roasted Tomato, Beans and Toast £ 11.95

Mini Breakfast - Grilled Bacon, Roast Tomato, Baked Beans, Link Sausage, Potato Scone, Fried Egg and Toast £ 9.50

Vegetarian Breakfast - Vegan Link Sausage, Bacon, Haggis, Potato Scone, Baked Beans, Roast Vine Tomatoes **V** £ 10.95

Vegan Breakfast - Vegan Link Sausage, Bacon, Haggis, Potato Scone, Mushroom, Vine Tomato, Beans and Toast **VG** £ 10.95

Poached Eggs, with Grilled Halloumi, Chargrill Bacon, Potato Scone, Crushed Avocado and Chilli Jam £ 9.95

Breakfast Yorkshire Pudding Wrap filled with Bacon, Link Sausage, Fried Eggs, Haggis, served with Baked Beans £ 9.50

Hot Filled Roll - available until 12 noon

Choice of Bacon, Lorne Sausage, Black Pudding, Haggis, Link Sausage, Scrambled Egg and Fried Egg

Single £ 3.95 | Double £ 4.95



by

**Food
Creations**
Creative Catering & Events

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All our sauces are Gluten-Free **GF**