



Dalziel Park Hotel

À LA CARTE

TODAY'S BREAD 4.5
Butter and oils

SOUP OF THE DAY V 5.75
Whipped butter, baked focaccia

HAGGIS BON BONS 7.95
Wholegrain mustard aioli, roast onion petals



GOAT'S CHEESE & SUN BLUSHED V TOMATO ROULADE 7.95
Courgette, tomato crisp, basil oil

The light fruit flavours of the Trulli Pinot Grigio compliment the sharp tang of sunblushed tomatoes beautifully
Glass 6.5 Large Glass 8.25 Carafe 12.5 Bottle 24

BBQ CHICKEN TENDERS 7.95/6
Chillis, coriander, dressed leaf garnish

TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

COCK-A-LEEKIE TERRINE 8.5
Prune & brandy purée, game chips

CHICKEN SATAY SKEWERS 8.5
Peanut crumb, Asian 'slaw, satay sauce

ROAST PEPPER BRUSCHETTA V 7.5
Baked focaccia, smoked paprika, red onion, confit garlic

PAN SEARED SCALLOPS 13.5
Spring peas, bacon crumb, creamed leeks, fennel pollen, shallots



SRIRACHA GRILLED KING PRAWNS 10.5
Mango salsa, ginger, tomato, pomegranate

The soft lemon and peach flavours of our Monte Calvijo Rioja Blanco balance perfectly with the fiery sriracha
Glass 7 Large Glass 9.75 Carafe 15 Bottle 29

WALNUT & KALE PESTO TART V 8.25
Textures of beetroot, dressed rocket

CHARRED PORK BELLY 8.5
Celeriac remoulade, black pudding, apple gel

*A la carte menu available Monday to Thursday 12-8pm
Friday & Saturday 12-9pm, Sunday 1-8pm*

*Look out for dishes marked with the 2 for 1 symbols
which are available Monday to Thursday 4pm - 8pm.*

Excludes key dates



SEASONAL PRODUCE

Bringing you the highest quality, local produce whatever time of the year

SALT & CHILLI RAMEN (v) 15.95

Miso & dashi broth, noodles, pak choi, coriander, chilli, roast peanuts, spring onions, boiled egg
Add Pork Belly 4 Chicken 4 King Prawn 8

DAUBE OF BEEF 18.95

Pomme purée, silverskin onion, garden peas, forest mushrooms, smoked pancetta lardons, red wine jus

SEARED FILLET OF SEA TROUT 21.95

Hash brown, apple cider bisque, sea herbs, crab meat remoulade

The fresh, crisp finish of Le Versant Viognier is a delightful combination with this exquisite dish
Glass 7 Large Glass 9.75 Carafe 15 Bottle 29

PAN ROAST CHICKEN BREAST 16.95

Duchess potatoes, black pudding fritter, roast carrot, asparagus spears, mushroom & Madeira sauce

SOUTH INDIAN GARLIC CHILLI (v) 12.95

Coriander, chilli, garlic, ginger, chickpeas, onions, peppers, basmati rice, poppadom

CHICKEN 2 1/2 16.95

KING PRAWN 18.95

SIZZLING FAJITAS

CHICKEN 2 1/2 16.95

VEGETABLE (v) 2 1/2 12.95

KING PRAWN 18.95

Flour tortillas, salsa, cheese, sour cream, guacamole

STEAK PIE 2 1/2 15.95/12.5

Vegetables, choice of potato

FISH AND CHIPS 2 1/2 15.95/11.5

Pea purée, lemon, seasoned chips



LAMB RUMP 19.95

Basil mashed potatoes, petite ratatouille, heritage carrots, basil jus, goat's cheese foam

The ripe, dark, red berry of the Alamos Malbec goes hand in hand with the basil and the lamb
Glass 7 Large Glass 9.85 Carafe 15 Bottle 29

SPRING GREEN RISOTTO (v) 12.95

Pea purée, broccoli, spring onion, parmesan, salsa verde

CHICKEN & CHORIZO PENNE PASTA 14.95

Garlic & paprika oil, spinach, garlic focaccia, rocket & parmesan

PENNE MIA CASA (v) 2 1/2 11.95/10

Broccoli, mushrooms, onions, garlic, chilli, cream, garlic focaccia, rocket & parmesan

MACARONI CHEESE (v) 2 1/2 13.5/10.5

Herb crumb, garlic focaccia, rocket & parmesan

Add chicken 4 Black pudding 2 King prawn 8 to any pasta

CLUB SANDWICH 12.95

Toasted brown or white, layered chicken, bacon, lettuce, mayonnaise, beef tomato, seasoned fries

ROAST BEEF OPEN 12.95

Horseradish, beef tomato, rocket, onion chutney, seasoned fries

CHICKEN TEMPURA 12.95

Wasabi mayonnaise, sweet chilli dipping sauce, seasoned fries

SALADS

Dressing on the side, hold the croutons – please don't be afraid to ask.

LEMON & THYME CHICKEN CAESAR SALAD 2 1/2 14.95/10.95

Romaine lettuce, crisp croutons, parmesan cheese, Caesar dressing

SUN BLUSHED TOMATO AND ROAST PEPPER SALAD 2 1/2 11.95

Sunflower seeds, endive lettuce, spring onion, French dressing

SCOTTISH BISTRO BURGER 2 1/2 14.95/12.95

2 x 4 oz patties, baby gem lettuce, bacon jam, tomato, fries

PLANT BASED BURGER (v) 13.95

Cheese optional, seasoned fries

SEASONED COATED CHICKEN BURGER 2 1/2 15.95

Lightly fried chicken breast, baby gem, tomato, aioli, fries

Create your own burger with a choice of add ons
Bacon 2 Black pudding 2 Monterey Jack Cheese 1
Haggis 2 Crispy onions 2

10OZ SIRLOIN 32.5

Tender and well marbled

8OZ FILLET 34.5

The most lean and tender of all

10OZ RIBEYE STEAK 32.5

Intensely rich flavour thanks to the generous marbling

CHICKEN BREAST 2 1/2 16.95

Grilled to perfection, juicy and tender

CÔTE DE BOEUF TO SHARE (average 26oz) 65

Rib eye on the bone, mac 'n' cheese, onions rings, garlic butter, mashed potatoes, peppercorn sauce, tomato & red onion salad

Choose one sauce from our selection; Garlic butter, Peppercorn, Red wine jus, Bearnaise, Diane, blue cheese

The full on blackcurrant fruit flavours and ripe tannins of our Monte Verde Cabernet Sauvignon provides the perfect contrast to the red meats in our grill section

Glass 6.5 Large Glass 8.25 Carafe 12.5 Bottle 24



THE GRILL

When it comes to steak, quality is everything...

All served with flat cap mushroom, onion rings, roasted tomato, seasoned fries, choice of sauce.

SIDES

Create something extra special with one of our delectable sides

Macaroni cheese	4.5	Seasoned fries	4
Seasonal vegetables	4	Creamy mashed potatoes	4
Honey roast heritage carrots	4	Tomato & red onion salad	4
Onion rings	5	Garlic King Prawns	8

SAUCES

Why not add a freshly made sauce to compliment your selection

Garlic butter, Peppercorn, Red wine jus, Bearnaise, Diane, blue cheese 3

LOADED FRIES

Comfort food at it's finest

SALT AND CHILLI LOADED FRIES 6.95

Dry mixed spices, onions & peppers

ROSEMARY LOADED FRIES 6.95

Garlic butter, parmesan

HAGGIS LOADED FRIES 7.5

Peppercorn sauce, spring onion

PASTA & RISOTTO

If you're in the mood for comfort food, look no further than these wonderful plates of Italian deliciousness, served fresh and steaming hot from our kitchen to your heart.

LUNCH CLUB

A selection of freshly baked breads and lunchtime treats packed with the freshest, tastiest ingredients. Served until 4pm

DESSERTS

RHUBARB & GINGER COBBLER 7.5
Vanilla ice-cream

STICKY TOFFEE PUDDING 7.95
Hot toffee sauce, tablet ice-cream



ORANGE FOOL 7.95
Apricot gel, shortbread

*The raspberry and watermelon of our Whispering Hills
White Zinfandel, shine through the orange of this citrus delight*
Glass 6.5 Large Glass 8.25 Carafe 12.5 Bottle 24

BARISTA MILLE FEUILLE 8.5
Chocolate shards, cappuccino mousse, espresso gel

CHOCOLATE & HAZELNUT CHEESECAKE 8.5
Chocolate soil, nut brittle

CHEESEBOARD 8.95
Scottish cheeses, chutney, fruit, crackers

AFFOGATO 6
Vanilla ice-cream, shot of espresso

SELECTION OF SORBETS 6.95
Ask server for details

BAKED ALASKA 8.5
*Toffee sponge, salted caramel ice-cream,
scorched Italian meringue*

TRIO OF ICE-CREAMS 6.95
Ask server for details

SUNDAES

TABLET SUNDAE 6.95
*Tablet ice-cream, tablet pieces, toffee sauce,
sweetened cream*

COOKIES & CREAM SUNDAE 6.95
*Chocolate soil, cookie crumb, Oreo pieces, chocolate sauce,
vanilla ice-cream, sweetened cream*

AMALFI SUNDAE 6.95
*Lemon curd, vanilla ice-cream, lemon gel, meringue,
sweetened cream*

TODAY'S SPECIALS

Please ask your server for details of today's special dishes

Dalziel Park Hotel, 100 Hagen Drive, Motherwell ML1 5RZ
To make a reservation call 01698 862862 or visit www.dalzielpark.co.uk

*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.*