

# THE BIRCHTREE HOTEL

## STARTERS

<b>SOUP OF THE DAY</b>	<b>£3.95</b>
Served hot with crusty bread and butter	
<b>TH CARSON'S HAGGIS BON BONS</b>	<b>£4.95</b>
With a sweet chilli dip and micro side salad	
<b>PRAWN COCKTAIL</b>	<b>£5.95</b>
Topped with Marie Rose sauce, bread and butter	
<b>CHICKEN SATAY SKEWERS</b>	<b>£5.25</b>
Chicken marinated in the chef's own satay sauce with micro salad leaves	
<b>SAUTEED GARLIC MUSHROOMS</b>	<b>£4.95</b>
Garlic mushrooms sautéed in a white wine, cream and garlic sauce served with toast and butter	
<b>CHEF'S OWN CHICKEN LIVER PATE</b>	<b>£5.25</b>
Served with balsamic onion marmalade, warm toast and butter	
<b>FRESH SHETLAND MUSSELS</b>	<b>£6.50</b>
Choice of tomato and garlic marinara sauce or cream, white wine and garlic sauce served with bread	
<b>BRIE WEDGES</b>	<b>£4.95</b>
Fresh brie coated in our own homemade breadcrumbs served with cranberry sauce and side salad	

## MAINS

<b>BEER BATTERED FISH AND CHIPS</b>	<b>£8.95</b>
Solway firth haddock with tripled cooked, hand cut chips, garden peas and tartar sauce Breaded and gluten free options available	
<b>BREADED WHOLETAIL SCAMPI</b>	<b>£8.95</b>
Breaded whole tail scampi served with tartar sauce, handcut chips, garden peas and garnished with lemon	
<b>KING PRAWN LINGUINE</b>	<b>£11.95</b>
A low fat, healthy dish. Linguine prepared with king prawns in a light garlic, chilli, white wine and crème fraiche sauce topped with fresh parsley	
<b>STEAK AND ALE PIE</b>	<b>£9.95</b>
Slow cooked Galloway beef in a rich gravy baked with flaky pastry served with fresh vegetables and creamy mash	
<b>MAC AND CHEESE</b>	<b>£8.95</b>
Macaroni with a rich Mornay sauce, with Lockerbie mature cheddar cheese. Served with Garlic ciabatta <b>Add chicken or bacon for £1.95</b>	
<b>CLASSIC ITALIAN LASAGNE</b>	<b>£9.95</b>
Slow cooked beef layered in a rich tomato and herb sauce, with béchamel sauce and topped with fresh parmesan. Served with garlic ciabatta	

## BURGERS

Nominated for "The best burgers in Scotland" at the Scottish Entertainment and Hospitality Awards.

TH Carson 100% beef burger Chargrilled and served on a brioche bun with crisp romaine lettuce and a beef tomato with French fries and a side of coleslaw.

<b>CLASSIC BEEF BURGER</b>	<b>£7.95</b>
100% beef burger	
<b>CAJUN CHICKEN BURGER</b>	<b>£10.95</b>
100% Cajun chicken	
<b>THE BACON CHEESE BURGER</b>	<b>£10.95</b>
100% beef patty, bacon and cheese	
<b>SMOKEY JOE BURGER</b>	<b>£10.95</b>
100% beef patty, BBQ sauce, Monterey jack cheese and bacon	
<b>HIGHLANDER BURGER</b>	<b>£10.95</b>
100% beef patty, haggis, bacon and cheese	
<b>THE JAWBREAKER</b>	<b>£13.95</b>
2 X 100% beef patty stacked with cheese and bacon.	

## SHARING PLATTERS

<b>NACHOS</b>	<b>£9.95</b>
Tortilla chips smothered with cheese, jalapeno's, sour cream and salsa, topped with a <b>choice of haggis or chicken</b>	
<b>FAR EAST PLATTER</b>	<b>£9.95</b>
Duck spring rolls, crispy chicken strips, onion bhajis, vegetable samosas and prawn crackers Teriyaki, sweet chilli and BBQ dips	
<b>THE EUROPEAN PLATTER</b>	<b>£10.95</b>
Haggis bon bons, scampi, breaded mushrooms and brie wedges Sweet chilli, ketchup, mayonnaise dips	

<b>SIZZLING CHICKEN FAJITAS</b>	<b>£12.95</b>
Succulent chicken breast marinated in herbs and spices, served sizzling hot with flour tortillas, cheese, salsa and sour cream	
<b>MEDALLIONS OF PORK FILLET WITH A BACON AND STILTON SAUCE</b>	<b>£10.95</b>
Pan seared pork fillet drizzled with the chef's bacon and stilton sauce accompanied with mashed potato and seasonal vegetables	
<b>CHARGRILLED CHICKEN CAESAR SALAD</b>	<b>£9.95</b>
Crispy gem lettuce topped with chargrilled chicken, bacon, fresh parmesan and garlic croutons bound with Caesar dressing	
<b>CHARGRILLED GAMMON STEAK</b>	<b>£10.95</b>
TH CARSON'S gammon steak served with triple cooked chips, fresh vegetables and topped with a choice of a fried egg or pineapple	

## DESSERTS

<b>BAILEY'S CHEESECAKE</b>	<b>£4.95</b>
With toffee sauce and vanilla ice cream	
<b>WARM CHOCOLATE FONDANT</b>	<b>£5.75</b>
With chocolate ice cream	
<b>HOMEMADE STICKY TOFFEE PUDDING</b>	<b>£4.95</b>
In butterscotch sauce and vanilla ice cream	
<b>STRAWBERRY FOOL</b>	<b>£4.95</b>
Served with Scottish shortbread	
<b>SELECTION OF 3 X ICE CREAMS</b>	<b>£3.95</b>
Strawberry, vanilla, chocolate	

## SIDES

<b>GARLIC BREAD</b>	<b>£2.25</b>
<b>GARLIC BREAD &amp; MOZZARELLA</b>	<b>£2.95</b>
<b>HANDCUT CHIPS</b>	<b>£2.45</b>
<b>CAJUN FRIES</b>	<b>£2.95</b>
<b>FRENCH FRIES</b>	<b>£2.45</b>
<b>SWEET POTATO FRIES</b>	<b>£2.95</b>
<b>ONION RINGS</b>	<b>£2.45</b>
<b>SAUCES - PEPPER/WHISKY/DIANE</b>	<b>£2.55</b>
<b>SEASONAL VEGETABLES</b>	<b>£2.95</b>
<b>DRESSED SIDE SALAD</b>	<b>£2.45</b>
<b>ROCKET AND PARMESAN SALAD</b>	<b>£2.95</b>
<b>HOMEMADE COLESLAW</b>	<b>£2.50</b>
<b>SWEET POTATO FRIES</b>	<b>£2.95</b>

<b>TH CARSON'S RIBEYE STEAK</b>	<b>£18.95</b>
TH Carson's ribeye steak, chargrilled to your preference with triple cooked, hand cut chips, field mushrooms and a baked tomato	
<b>CHICKEN BALMORAL</b>	<b>£11.95</b>
Chicken breast stuffed with local haggis coated in peppercorn sauce served on a bed of mashed potato with seasonal vegetables	

Only locally sourced produce of the highest quality feature within our menus.  
All dishes are made in-house by our talented team. For those with special dietary requirements or allergies who would like to know more about our ingredients, please ask for the manager or chef.



# MENU