Welcome to the Georgian Hotel.

We are delighted to introduce our new menu for spring / summer 2016 with a host of new options and old favourites.

To keep things fresh we are going to have a separate menu for specials including seasonal and vegetarian options and a new selection of desserts, please ask your server for details.

Our sitting room restaurant is now open Thursday - Sunday for lunch and dinner from 12-9pm with a new fine dining menu option also available, this room is still available for private hire for groups of 20 - 30 guests. To guarantee your table please book in advance.

Thank you for your custom and enjoy you meal.

Brendan Crozier Hotel Manager

BOOK A TABLE NOW 01236-421-888



CHEFS SOUP OF THE DAY £3.25 Served with a warm bread roll

GARLIC MUSHROOMS £4.25

Sautéed button mushrooms, Set on toasted garlic bread, topped with melted mozzarella cheese and served with a salad garnish and a balsamic glaze

BLACK PUDDING & HAGGIS TERRINE £4.75

Served warm in a panko bread crumb crust, with an apple and celeriac coleslaw, and a tangy tomato chutney

CHILLED NEST OF MELON £3.75

Centred with a citrus sorbet and edged with and array of soft fruits and fresh fruit coulis

MIXED PAKORA £4.95

Haggis, vegetable and chicken pakora accompanied with a chilli and mint dipping sauce and dressed lettuce leaves

SHARING PLATTER FOR 2 £9.75

Oriental mini spring rolls, mixed pakora, crispy onion rings, baked cheesy garlic bread, haggis bon bons, nachos and side salad with a trio of dipping sauces

CHICKEN LIVER PATE £4.50

Wrapped in Parma ham and served with crisp rosemary focaccia bread, side salad and onion chutney

CRISPY NACHOS (V) £4.50

Smothered in cheese and jalapeños topped with a sweet chilli and pineapple salsa, sour cream and chives

Add chilli 1.75 Add pulled pork 1.95

WWW.GEORGIANHOTEL.NET



CATCH OF THE DAY

Beer battered fish served with chunky chips, mushy peas and side salad, accompanied with tartar sauce and lemon wedge. (See specials board for price)

MACARONI CHEESE £7.95

Macaroni pasta in a mild cheddar cheese sauce, accompanied with chunky chips and garlic bread.

Why not add bacon and smoked cheese £2.00

PENNE ARRABBIATA £8.75

Penne pasta bound in a rich plum tomato and basil sauce with pitted black olives, red onions, and sliced mixed peppers, served with garlic bread Add chicken £2.00

CREAMY SEAFOOD RISOTTO £9.75

Arborio rice bound in a creamy sauce with smoked haddock, spring onion and chives, topped with a soft poached egg and parmesan wafer

SPICY RISOTTO £10.25

Italian Arborio rice in a light sauce infused with chorizo, chicken, chilli and pepperoni and topped with seasoned rocket leaves

CHICKEN ENCHILADA £8.95

Strips of fresh chicken bound in a Cajun spiced sauce with onion, peppers and jalapeños, wrapped and baked in a flour tortilla glazed with mozzarella cheese, served with nacho and side salad.

Why not try chips instead of nachos £1.00

MARINATED BEEF SKEWERS £8.95

Chunks of beef and veg marinated in teriyaki and soya sauce with chilli and ginger, served with a timbale of jasmine scented rice

THE GEORGIAN'S STEAK PIE \$8.75

Tender chunks of beef cooked in a red wine and herbs, topped with fine layers of puff pastry served with mash potatoes and seasonal vegetables or chunky chips

PEPPERED BREAST OF CHICKEN £8.95

Breast of chicken coated in a creamy green peppercorn and cracked black pepper sauce with mashed potatoes seasonal vegetables

burgers

THAI CHICKEN BURGER £9.75

Minced chicken Pattie infused with Thai spices, spring onion and lemon grass coated in a seasoned crumb crust. Served with a sweet chilli sauce, mayonnaise, mini spring roll and a side of chunky chips

WILD BOAR AND CHORIZO BURGER £9.95

8oz wild boar burger infused with spicy chorizo, served with a side of coleslaw, chunky chips and onion rings

VENISON BURGER £12.50

Infused with caramelised onions and dark truffle oil, topped with creamed wild mushrooms and served with a side of sweet potato fries and an apple and celeriac coleslaw

SIRLOIN STEAK & ONION MELT £12.95

Strips of Scottish beef sautéed with red onion, and served in a toasted ciabatta bun with a whole grain mustard mayonnaise and grilled mozzarella cheese. Served with chunky chips, onion rings and coleslaw

THE BIG TASTY £8.00

A traditional 8oz burger served with chunky chips, coleslaw and crispy battered onion rings

WHY NOT BUILD YOUR OWN BURGER Or add any of the following

Cheese £0.75
Haggis £1.00
Bacon £ 1.00
Pulled pork £1.95
Grilled mushrooms £1.00
Chilli con carne £2.00
Onion rings £0.75
Sweet Potato fries £2.50
Chunky Chips £2.00

WWW.GEORGIANHOTEL.NET



FRENCH MARTINI £5.75

Smirnoff vodka & Chambord with fresh pineapple juice

Upgrade to grey goose or Cîroc vodka for an additional £1.25

CLASSIC MOJITO £5.00

Bacardi white rum, fresh mint and lime, sugar and soda. Served over crushed ice

Upgrade to Havana 7 year old rum for an additional £1.00

A BITTER SWEET SENSATION £4.95

Gordons Gin, fresh lemon juice, sugar syrup and soda. Served over crushed ice

Upgrade to the Botanist gin for an additional £2.00

MARGARITA £5.95

Tequila, Cointreau and fresh lime juice. Served over ice or without ice

COSMOPOLITAN £5.95

Smirnoff vodka & Cointreau combined with fresh lime and cranberry juice

Upgrade to Grey goose or Cîroc vodka for an additional £1.25

WHITE RUSSIAN £5.50

Smirnoff vodka, Kahlua and milk served over crushed ice

Upgrade to Grey goose or Cîroc vodka for an additional £1.25

beer

BOTTLED BEER

Budweiser	(4.8% abv) £3.25
Peroni	(5.1% abv) £3.25
Corona	(4.8% abv) £3.25
Coors light	(4.2 %abv) £3.25
Desperados	(5.9%abv) £3.85
Magners	(4.5 %abv) £3.85
Kopparberg	(4.0%abv) £3.85
WKD Blue	(4.0%abv) £3.50
Smirnoff Ice	(4.0%abv) £3.50
Becks Blue	(0.05%abv) £3.25

DRAUGHT BEER

Peroni	(5.1%abv)	£4.90
Stella	(4.8%abv)	£3.50
St Mungo	(4.9%abv)	£4.00
Guinness	(4.1%abv)	£3.50
Belhaven Best	(3.2%abv)	£3.25
Tennents	(4.0%abv)	£3.20



BLACK COFFEE £2.00

TEA £2.00

FLAVOURED TEA £2.75

WHITE COFFEE £2.50

CAPPUCCINO £2.95

CAFÉ LATTE £2.75

ESPRESSO £2.25

HOT CHOCOLATE £3.00

BOOK A TABLE NOW 01236-421-888

WWW.GEORGIANHOTEL.NET



RED WINES

OUR HOUSE SELECTION

I Heart Merlot
Soft and smooth with black fruit aromas,
spicy plum and raspberry flavours
175ml £3.80
250ml £5.00
750ml Bottle £15.00

I Heart Shiraz Rich and spicy, bursting with ripe and juicy black fruit flavours 175ml £3.80 250ml £5.00 750ml Bottle £15.00

OUR FRENCH SELECTION

Chateauneuf-du-pape, Perdigal A soft but full, early ripening wine with a dominance of Grenache, some enticing spice and a velvet finish 750ml Bottle (12.5% abv) £27.95

OUR SPANISH SELECTION

Lagunilla Rioja Crianza A high class rioja with flavours of red fruits, spices and vanilla 750ml Bottle (14% abv) £18.75

OUR NEW ZEALAND SELECTION

The Pass Pinot Noir Cherry fruits along with some spice and light berry, soft and easy finish 750ml Bottle (13.5% abv) £22.75

WHITE WINES

OUR HOUSE SELECTION

I Heart Pinot Grigio
Fresh and crisp, full of lemon and peach flavours
with a zingy citrus aroma
175ml- £3.80
250ml- £5.00
750ml Bottle- £15.00

I Heart Sauvignon Blanc
Crisp and fruity, with fresh cut grass aromas
and zesty lemon flavours
175ml £3.80
250ml £5.00
750ml Bottle £15.00

OUR FRENCH SELECTION

Chablis, Laroche Fresh minerality on the nose with a lovely soft and harmonious taste with hints of pear and apple 750ml Bottle (12% abv) £21.75

OUR NEW ZEALAND SELECTION

Spy Valley Sauvignon Blanc Aromas of ripe citrus, melon and passionfruit. Secondary barrel fermentation notes are very subtle. 750ml Bottle (12.5% abv) £23.75

ROSE WINES

OUR HOUSE SELECTION

I Heart White Zinfandel Ripe and fruity dry wine with vibrant strawberry and cherry flavours 175ml £3.80 250ml £5.00 750ml Bottle (11.5% abv) £15.00

OUR USA SELECTION

Kissing Tree White Zinfandel Bursting with ripe aromas of wild strawberry and exotic fruits with a clean and refreshing finish 750ml Bottle (10% abv) £17.95



Prosecco follador Light and bubbly dry sparkling wine 200ml bottle £6.75

I Heart Prosecco Light and bubbly, fruity sparkling wine full of sweet peach and apple flavours 750ml bottle £20.00

Moet & Chandon Imperial Vibrant, generous and alluring champagne is distinguished with notes of green apple and white flowers 750ml bottle £45.00

Bollinger special cuvee A subtle combination of structure, length and vivacity; bubbles like velvet with pear, brioche and spicy aromas, notes of fresh walnut 750ml bottle £87.50