

BLYTHSWOOD SQUARE HOTEL

Glasgow

A LA CARTE

From 12noon – 2.30pm and 5pm – 10pm

STARTERS

Baked scallops in the shell <i>mussels, white wine cream sauce</i>	£13.00
Wild mushroom velouté <i>sautéed mushrooms, garlic croutons</i>	£7.00
Smooth Chicken liver parfait <i>onion chutney, oatcakes, chicory</i>	£8.50
Smoked Scottish mackerel <i>beetroot &amp; fennel salad, horseradish cream</i>	£8.50
Goats cheese mousse <i>pickled beetroot, soft herb oil</i>	£7.50

SIDES

Truffle & Parmesan fries	£4.00
Cauliflower gratin	£4.00
Hand-cut Rooster chips	£4.00
Mixed leaf salad	£4.00

WHILE YOU DECIDE

Rosemary and garlic focaccia	£4.50
Mixed Italian olives & caper berries	£3.00

MAINS

Braised beef cheeks <i>horseradish mash, roasted carrots, pearl onions, red wine jus</i>	£18.50
Fillet of sea bream <i>red wine &amp; beetroot risotto, sautéed wild mushroom</i>	£17.50
Smoked cheddar macaroni <i>Parmesan, truffle oil, migas crumb</i>	£15.00
Pan seared lamb rump <i>dauphinoise potato, fine beans, mint jus</i>	£19.00
Blythswood burger <i>bacon, cheese, skinny fries</i>	£17.00
Wild mushroom & spinach risotto <i>Parmesan, micro herbs</i>	£15.00

STEAKS

Dry aged Aberdeenshire beef specially selected by award winning butcher Simon Howie and conditioned on the bone for a minimum of 28 days. Steaks are cooked to your liking and served with confit tomatoes, hand cut chips, house salad and peppercorn sauce.

Sirloin 8oz	£28.50
Fillet 8 oz	£33.00
Ribeye 8oz	£27.50

CELEBRATE WITH CHAMPAGNE

*Celebrating? Why not enjoy a glass of Moët and Chandon Brut Imperial. £11 per glass or £65 for a bottle*

DESSERTS

Sticky toffee pudding <i>Arran Dairies creamy caramel fudge ice cream</i>	£7.00
Pecan and pine nut tart <i>Arran Dairies traditional ice cream, maple caramel</i>	£7.50
Baked vanilla custard, <i>poached rhubarb, rhubarb syrup, almond crumble</i>	£7.00
Banana split <i>chocolate &amp; vanilla ice cream, rum caramel, candied popcorn</i>	£7.00
Selection of Scottish cheeses <i>sweet grapes, quince jelly, Arran Oaties</i>	£15.00

Where our food comes from is as important to us as how we cook it, so we make sure to take pride in sourcing and preparing it. Our free range eggs comes mostly from Ayrshire delivered by Fresh Direct, while Loch Fyne salmon, game and Arran Dairy product supplied to us by Braehead Foods; Scottish lamb and beef sourced from the experienced butchers of Simon Howie and free range mangalitsa pork from Barnhill Farm. Most of our fish and shellfish comes from the North Sea and supplied to us by Campbell's Prime Meats. We are committed to use Scottish dairy where possible.

We can offer you information on ingredients used in our dishes, and while we do our best to reduce the risk of allergenic cross-contaminations, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from allergens'. Game dishes may contain shot.



FIND US ON:

www.blythswoodsquare.com