

THIRST QUENCHERS

APEROL SPRITZ Aperol & prosecco and Soda with fresh orange slice	9.00
MARGARITA Tequila, cointreau and a salt rim	9.50
CHILLI MARGARITA Tequila, cointreau with salt & chilli	9.50
BROCKMANS GIN PERFECT SERVE Big Gin with juniper blueberry & blackberry flavours paired with Fever Tree Ginger Ale	7.10
GIN BRAMBLE Big gin, Chambord, lemon, a touch of gomme & berries	7.50
OLD FASHION Bourbon, angostura bitter & gomme	8.95
PROSECCO Divici Doc (organic/vegan) 125ml	7

FULL DRINKS MENU AVAILABLE WITH EXTENSIVE LIST OF SPIRITS & DRAUGHT. FULL WINE MENU ON REVERSE.

NIBBLES

Marinated Olives	5
Selection of breads, oil & balsamic	4
Hummus with Harissa & toasted pitta batons	7

SMALL PLATES

SOUP OF THE DAY with warm crusty bread	5
CULLEN SKINK with warm crusty bread	9
CHICKEN SATAY KEBAB & satay sauce	9
HAGGIS & BLACK PUDDING BON BON'S	8
SHETLAND MUSSELS white wine with garlic and cream broth OR tomato & chilli sauce. Served with garlic bread	10
KING PRAWN TEMPURA sweet chilli dipping sauce & pickled cucumber	9
STORNOWAY BLACK PUDDING STACK red onion marmalade, poached egg, crispy bacon & rocket	10

SALADS

HOT THAI BEEF SIRLOIN with peanuts & chilli dressing	small 11 large 16
GRILLED CHICKEN CAESAR with bacon, baby gem lettuce, parmesan & croutons	small 11 large 16
GOATS CHEESE with pine nuts, olives & Dijon vinaigrette (v)	small 10 large 15
CAJUN CHICKEN with cous cous & pomegranate seeds	small 10 large 15
TOSSSED ASIAN warmed beansprouts, pak choi, broccoli, cashew nuts, sesame & hoisin sauce topped with watermelon (veg)	small 9 large 14

BIG PLATES

PEAT SMOKED HADDOCK 15 spring onion mash, buttered spinach & mornay sauce with poached egg	CHICKEN SHISH KEBAB 14 turmeric rice, tomato & onion salsa, lemon yoghurt & pitta	SWEET POTATO & PEANUT CURRY 13 with rice & pitta batons (veg)
SOY HONEY GLAZED SALMON 15 warmed salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame & hoisin sauce	HALLOUMI SHISH KEBAB 12 turmeric rice, tomato & onion salsa, lemon yoghurt & pitta	LIGHTLY SPICED BEEF CHILLI 14 rice & homemade tortilla chips with sour cream & salsa
	SHETLAND MUSSELS 15 white wine with garlic and cream broth OR tomato & chilli sauce. Served with garlic bread & skinny fries	

THE OP CLASSICS

NORTH ATLANTIC ANGEL CUT HADDOCK 16 handcut chips, tartare sauce with mushy or garden peas	BAKED MAC 'N' CHEESE (v) 10 toasted parmesan crust served with garlic bread	STEAK & ALE PIE 15 slow cooked tender beef with a puff pastry top served with buttered mash & seasonal veg
	MAC 'N' CHEESE WITH CHORIZO 12 Classic cheesy mac with chorizo, toasted parmesan crust served with garlic bread	

SPECIALITY BURGERS

ALL SERVED ON TOASTED BRIOCHE BUN WITH ROSEMARY SKINNY OR CHUNKY FRIES.
UPGRADE TO LOADED FRIES - CHEESE & BACON OR CHILLI & CHEESE +3

BEEF BURGER 14 classic grilled beef with baby gem, tomato & mayo	BUTTERMILK BATTERED CHICKEN BURGER 15 gem lettuce with garlic mayo & tomato	THE HIGHLANDER BURGER 16 beef burger with haggis, cheddar, peppercorn sauce, baby gem & mustard mayo
THE BAYOU 14 cajun chicken breast with sriracha mayo, tomato & baby gem	SALT & CHILLI BUTTERMILK CHICKEN BURGER 16 gem lettuce with garlic mayo & tomato	DIRTY BURGER 15 beef burger with chilli bacon jam, smoked cheese & fried egg with mayo & baby gem
	THE BIG VEGGIE (v) 11 chickpea & falafel burger, sriracha mayo, tomato & lettuce	

BURGER TOPPINGS ~ CHEDDAR ~ HALLOUMI ~ BACON ~ PEPPERCORN SAUCE ~ RED ONION MARMALADE +2
BEEF CHILLI ~ BACON JAM +3

THE STEAK GRILL

SERVED WITH ROCKET & RED ONION SALAD & CHOICE OF TRUFFLE MASH OR ROSEMARY HANDCUT CHIPS

RUMP STEAK 16 grass fed 28 day dry aged 8oz	SIRLOIN STEAK 27 grass fed 28 day dry aged 10oz	RIBEYE STEAK 30 grass fed 28 day dry aged 10oz
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STEAK SIDES - PEPPERCORN SAUCE +2 ~ GARLIC BUTTER +2
MINI MAC'N' CHEESE +5 ~ SEASONAL VEG +4

SIDES & BAR SNACKS

CHIPS & DIPS 7 chips with sweet chilli jam & garlic mayonnaise – chunky or skinny	HOUSE SALAD 5 mixed leaves, tomatoes, red onion & cucumber (V, Vegan, GF)	SMALL CHICKEN DIPPERS 7 with sweet chilli & garlic mayo dips
SKINNY OR CHUNKY FRIES 5	LOADED FRIES 9 Topped with crispy bacon & melted cheese Topped with beef chilli & melted cheese	XL CHICKEN DIPPERS 11 with sweet chilli & garlic mayo dips
GARLIC BREAD 4	SEASONAL VEG 4	

GLUTEN FREE MENU AVAILABLE ON REQUEST. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. DETAILED LIST OF INGREDIENTS CAN BE PROVIDED ON REQUEST. WE USE NUTS IN SOME DISHES AND CANNOT GUARANTEE THAT ALL DISHES WILL BE FREE OF NUT TRACES. V=VEGETARIAN, VEG=VEGAN GF=GLUTEN FREE

SANDWICHES & WRAPS

12pm-4pm. All served with skinny fries

GRILLED CHICKEN WRAP 11 with satay mayo, spring onion, baby gem lettuce & fresh peppers	GRILLED BEEF WRAP 11 with satay mayo, spring onion, baby gem lettuce & fresh peppers
OP CLUB DOUBLE DECKER 11 grilled bacon, chicken, fried egg, tomato, & mayo on toasted malted bread	GRILLED STEAK SANDWICH 11 with red onion marmalade, mustard mayo, melted cheese served on toasted ciabatta
HUMMUS CIABATTA 9 with pickled cabbage, harissa, baby gem and veg (v, veg)	

DESSERTS

STICKY TOFFEE PUDDING 6 with butterscotch sauce & ice cream	CHOCOLATE CHEESECAKE 6 with white choc cremeux & vanilla ice cream
LEMON SORBET (veg) 6	PASSION FRUIT CRÈME BRULEE 6 passion fruit curd & raspberry sorbet
VANILLA ICE CREAM 5 with chocolate, strawberry or toffee sauce	

COFFEE & TEA

POT OF TEA	2.70
AMERICANO	2.40
ESPRESSO	SGL/DBL 2.10/2.60
CORTADO	2.20
LATTE	3.20
MACHIATO	2.20
FLAT WHITE	2.50
CAPPUCCINO	3.40
MOCHA	3.60
AFFOGATO	3.00
HOT CHOCOLATE	3.50
LIQUEUR COFFEE	7.95
IRISH JAMESON'S WHISKEY ~ TIA MARIA ~ COINTREAU ~ DRAMBUIE ~	

KIDS @ THE OP

Garlic bread	4
UNDER 12'S MEAL DEAL Incl. diluting juice & ice cream	9

Whole chicken fillet goujons with tomato, cucumber & string chips

Macaroni cheese & garlic bread

Mini haddock & chips with garden peas

Beefburger / Cheeseburger in a soft bun & string chips

Tomato pasta with garlic bread



a warm
welcome
awaits

GIFT VOUCHERS

Our Gift Vouchers are the perfect present for friends & family to celebrate or just to say thank you. Available to purchase in the Bar + Grill.

PRIVATE DINING & EVENTS

The Fenwick Room is an ideal choice for your special occasion. Suitable for groups of 20-50 for Buffet or Set Menu. Ask to speak to a member of our Events Team for more info.

WINE SELECTION

SPARKLING

	20cl		Btl
PROSECCO \ Brilla Pear - Apple - Lemon (ITALY)	9.00	PROSECCO \ Vita Amica Apple - Peach - Citrus (ITALY)	28.00
PROSECCO \ Brilla Floral - Fresh - Medium (ITALY)	9.00	CAVA BRUT RESERVA \ Vilarnau Crisp - Floral - Citrus (SPAIN)	28.00
		CAVA ROSADO \ Vilarnau Cranberry - Strawberry - Dry (SPAIN)	28.00

CHAMPAGNE

	Btl		Btl
RÉSERVE BRUT \ Telmont Brioche - Biscuit - Elegant (FRANCE)	55.00	RÉSERVE ROSÉ \ Telmont Bright - Complex - Fruity (FRANCE)	65.00

WHITE WINE

	125ml	175ml	250ml	Btl		125ml	175ml	250ml	Btl
SAUVIGNON BLANC \ Valdemoro Apple - Fresh - Bright (CHILE)	3.75	5.65	7.50	22.50	PECORINO \ Caleo Bright - Crisp - Mineral (ITALY)	4.00	6.00	8.00	24.00
PINOT GRIGIO \ Perinitza Light - Pear - Apple (ITALY)	3.95	5.90	7.85	23.50	CHARDONNAY Normans Holbrooks Road Round - Tropical - Modern (AUSTRALIA)	4.35	6.50	8.70	26.00
RIOJA BLANCO \ Beronia Melon - Citrus - Herb (SPAIN)	4.35	6.50	8.70	26.00	SAUVIGNON BLANC \ Matahwi Juicy - Melon - Pomegranate (N.Z.)	5.50	8.25	10.85	32.50
ALBARINO \ Sand Boy Lemon - Grapefruit - Pear (SPAIN)	5.50	8.25	10.85	32.50					

ROSÉ WINE

	125ml	175ml	250ml	Btl		125ml	175ml	250ml	Btl
WHITE ZINFANDEL \ Willowood Medium - Candied - Bubblegum (U.S.A.)	3.75	5.65	7.50	22.50	GRENACH ROSE \ Le Versant Strawberry - Raspberry - Floral (SPAIN)	5.35	8.00	10.75	32.00
PINOT GRIGIO ROSATO \ Botter Light - Cranberry - Strawberry (ITALY)	4.20	6.25	8.35	25.00					

RED WINE

	125ml	175ml	250ml	Btl		125ml	175ml	250ml	Btl
MERLOT \ Valdemoro Plum - Round - Juicy (CHILE)	3.75	5.65	7.50	22.50	MALBEC RESERVA \ Santa Ema Round - Blackcurrant - Blueberry (CHILE)	4.70	7.00	9.35	28.00
SHIRAZ \ Ass Kisser Pepper - Blackcurrant - Rich (AUSTRALIA)	4.35	6.50	8.70	26.00	RIOJA CRIANZA \ Beronia Black cherry - Vanilla - Smoky (SPAIN)	4.95	7.40	9.85	29.50
PINOT NOIR \ Le Versant Classy - Cherry - Strawberry (FRANCE)	4.50	6.75	9.00	27.00	VALPOLICELLA RIPASSO \ Casalforte Full bodied - Cherry Jam - Black Pepper (ITALY)	5.60	8.40	11.25	33.50
TEMPRANILLO \ Villa Real Cherry \ Strawberry \ Raspberry (SPAIN)	4.00	6.00	8.00	24.00					



HOTEL BAR & GRILL
FUNCTIONS & EVENTS

bar + grill
menu

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