

THE



PLUMPY DUCK

AT BOWFIELD

STARTERS

Chef's Soup of the Day (v)

Crusty bread and salted butter

£5

Smoked Haddock Fishcake

Mango and coriander salsa, baby herbs

£6

Haggis Bon Bons

With plum purrée and caramelised cranberries

£6

Fried Potato Gnocchi (ve)

Roasted tomato, wilted spinach and pine nuts

£6

French Onion Soup (v)

Gruyere cheese croutons

£5

Seared Loch Fyne Scallops (gf)

Wrapped in smoked Ayrshire bacon, burnt apple puree and baby rocket

£9

Salt and Chilli Chicken

Thai dipping sauce and pickled cucumber

£6

Steamed Loch Fyne Mussels (gf)

Tomato and chilli or thyme and cream

Small £7 / Large £11

SHARERS

Plumpy Nachos (v) £7

Topped with cheese sauce, guacamole and salsa | Add chilli £2

SWISS CHEESE FONDUE

Each cheese fondue comes with crusty bread for dipping

Swiss Cheese Fondue £8

With Cured Meat Plate £12

With Vegetable Crudities (v) £10

With a mix of Cured Meat & Vegetable Crudities £11

Warm Crusty Breads £7

With rosemary oil and olives

EVENING A LA CARTE MENU

MAIN COURSES

Confit Pork Belly and Seared Scallops

Stornoway black pudding, roasted apple sauce and wilted greens

£13

Roast Butternut Squash Linguine (v gfa)

Sage butter, dressed rocket and shaved fennel

£9

Saffron Buttered Red Snapper (gf)

Mixed bean and vegetable cassoulet

£14

Braised Feather Blade of Beef (gf)

Dauphinoise potatoes, roasted carrot, sprouting broccoli and red wine sauce

£14

Roast Supreme of Chicken

Haggis, neeps, tatties with crisp pancetta and shallot jus

£12

Seared Loin of Roe Dear (gf)

Truffle pomme purrée, roasted squash, crispy kale and venison sauce

£16

Char-grilled 300gm Scotch Rib Eye Steak (gf)

Triple cooked chips, roast tomato, onion rings and pepper sauce

£27

Sauces, choose from: *Diane* | *Pepper* | *Chimichurri*

BURGERS

Served on a toasted pretzel bun with onion relish, baby gem, tomato and chunky chips

Add *piri-piri* or *Cajun rub*

227gm Prime Beef Burger

£10

Char-grilled Chicken Burger

£10

Extra burger toppings:

Cheese | *Bacon* | *Haggis* | *Chilli* | *Jalapenos*

£1 each

SIDES

Hand Cut Chips

£3

House Fries

£3

Chef's Veg

£3

Onion Rings

£3

Garlic Bread

£3

Garden Salad

£3

Truffled Mac 'n' Cheese

£4

FOR NEXT TIME...

Light Lunch & Healthy Options Menus

Available 12 - 5pm Daily

PLUMPY DUCK CLASSICS

Traditional Braised Steak Pie

Topped with flaky pastry with roasted roots, buttered kale and creamed potatoes

£11

Beer Battered or Breaded North Sea Haddock

Chunky chips, mushy peas, charred lemon and tartare

£12

Chillied Beef Ragu (gfa)

Refried beans, sour cream and tortilla chips

£9

Sizzling Fajitas

Flour tortillas, guacamole, sour cream, cheese and salsa

£9

Vegetable (v)

With Chicken

With King Prawns

Linguine Carbonara (gfa)

Pancetta, mushrooms, garlic, parmesan and cream

£12

£13

£10

Roasted Cumberland Sausage

Creamed potato, onion gravy and crisp leeks

£9

DESSERTS

Plum and Almond Tart (v) £6

Clotted cream

Coconut Panna Cotta £6

Poached pineapple salsa

£6

Scottish Cheese Board £8

Spiced pear chutney, savoury crackers and grapes

£8

Trio of Ice Cream (v) £4

Local award-winning ice cream, ask your server for today's flavours

£4

Port Poached Williams Pear (v gf) £6

Warm chocolate sauce and vanilla pod ice cream

£6

Sticky Toffee Pudding £6

Hot butterscotch sauce, dairy ice cream

£6

TIPS & GRATUITIES:

We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges.

If you choose to leave a tip through a card, 100% is allocated to the staff in the business and is shared out through a system controlled by a staff representative.

All cash tips go to the staff and are distributed amongst the staff according to their wishes.

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.

(v) denotes vegetarian dishes | (gf) denotes gluten free dishes

(gfa) denotes gluten free available | (ve) denotes vegan dishes

Bowfield Hotel & Country Club | Howwood, Renfrewshire, PA9 1DZ | Reservations on: 01505 705225 | www.theplumpyduck.co.uk