

À LA CARTE

RESTAURANT
AT THE
TORRANCE
EAST KILBRIDE



APPETIZERS

- Lightly Spiced Marinated Olives (v) £3
Warm Crusty Bread Salted Butter (v) £4



STARTERS

- Soup of the Day £5
Served with rustic bread and butter
- Aromatic Duck Spring Roll £7
Gem lettuce, fresh herbs and hoi-sin dipping sauce
- Bruschetta Caprese (v) £5
Ripe plum tomato, buffalo mozzarella, dressed with basil oil and rocket
- Chipotle Chicken Skewers (gf) £6
Chilli-glazed chicken with toasted sesame seeds and crunchy slaw
- Salt & Pepper King Prawns £7
Sweet chilli mayo
- Vegetable Gyoza (v) £6
Fried dumplings filled with shredded vegetables with glass noodles and ginger soy dip
- Steamed West Coast Mussels £7
Blue cheese cream OR spicy tomato sauce
- Braised Ox Tail Croquette £7
Barley broth and grated radish



SHARING PLATES

Torrance Sharing Plate £10

Spicy potato wedges, aromatic duck spring rolls, sticky chipotle chicken bites, onion rings, tempura haggis & dipping sauces

Fish Plate £10

Salt and chilli prawns, haddock goujons, smoked salmon bagel, blue cheese mussels

Veggie Plate £9

Fried dumplings, caprese bruschetta, mini mac 'n' cheese, grilled flat bread and hummus

Nachos £7

Fried tortilla nachos seasoned with cajun, topped with cheddar cheese, salsa, sour cream and guacamole

Scottish Nachos £9

Fried tortilla nachos seasoned with Cajun, topped with haggis and peppercorn sauce



BURGERS

Served in a toasted sesame seed cobbled bun with melted onions, tomato, gem lettuce, slaw and chunky fries

- 227gm Prime Beef £10
Southern Fried Chicken £10
Mixed Bean & Harrisa (v) £10
Add a topping: £2 Each
Cheese | Bacon | Haggis | Chilli Beef



SIDES

- House Salad £3 | Skinny Fries £3
Triple Cooked Chunky Chips £3 | Chunky Cajun Chips £3
Coleslaw £2 | Beer Battered Onion Rings £3
Garlic Bread £3 | Garlic Bread with Cheese £4
Roast Roots & Wilted Greens £3 | Creamed Potatoes £3



MAIN COURSES

- Braised Venison Pie £13
Potato gratin, woodland mushrooms, roasted carrots and wilted greens
- Chicken Supreme & Black Pudding Lollipop £12
Braised potato, herby heritage baby carrots and Drambuie sauce
- Beer Battered or Breaded Haddock & Fries £12
Mushy peas, lemon and tartar sauce
- Sizzling Fajitas
Tortilla wraps, guacamole, cheese, sour cream and salsa
- Chicken £12
Vegetables (v) £10
- Baked Macaroni (v) £10
Tossed in a 3 cheese sauce, topped with herb crust and garlic bread
Add: Pancetta | Smoked Haddock | Chorizo £1.75 Each
- Steak & Ale Pie £11
Served with seasonal vegetables and either creamed potatoes or fries
- Pan Seared Cod (gf) £16
With a coriander and coconut crust, sticky jasmine rice and Thai green sauce
- Slow Cooked Beef Brisket Chilli Con Carne (gfa) £11
Rice and cajun tortilla chips
- Herb Breaded Halloumi (v) £11
Tomato and lemongrass reduction, pickled veg and hand cut chips
- Meatball Marinara £11
Pork and beef meat balls tossed with fettuccini and tomato sauce, dressed rocket and fennel salad

Southern Crumbed Chicken £12
Breast of chicken soaked in buttermilk and dipped in breadcrumb and a blend of herbs and spices with corn cob, house slaw and sweet potato fries

Creamy Arborio Risotto £11
Cooked with garlic and parmesan
Add: curried smoked haddock and poached egg OR chargrilled chicken and black pudding

Sweet Potato & Chick Pea Curry (ve) £10
With braised rice, poppadom & spiced onions and mango chutney

Pan Seared Stone Bass £14
Confit potato, pancetta and pea fricassee and white wine cream

Crepes £11
Served with house salad and skinny fries
Filled with either:
Smoked haddock in mature cheddar and Dijon sauce OR chicken and baked ham



CHARGRILLED PRIME CUTS

Served with baked mushroom, confit plum tomatoes and chunky chips

- 227gm Scotch Fillet Steak (gf) £27
300gm Scotch Rump Steak (gf) £17
227gm Scotch Ribeye Steak (gf) £24
Butterfly Chicken (gf) £12
Sauces: (all gf) £2
Pepper Sauce | Whisky Sauce | Dianne Sauce | Whole Grain Cream



DESSERTS

- Sticky Toffee Pudding £6
Butterscotch sauce and vanilla pod ice cream
- Warm Chocolate Fudge Brownie £6
Dark chocolate sauce and fudge ice cream
- Steamed Orange Sponge £6
Poached spiced pineapple, kumquat crème anglaise
- Cheesecake of the Day £6
Ask your server for today's flavour
- Trio of Dairy Ice Creams £4
Pear & Raisin Rum Tart £6
Whipped mascarpone cheese and white chocolate sauce