

THE
EGERTON HOUSE
HOTEL



FOR YOUR DINING PLEASURE ...

All of the dishes on this menu may be served in the Dining Room, our Drawing Room, Bar or your Room. This Menu is available from 7.00am until 10.30pm. Our Night Menu is available from 10.30pm to 7.00am.

MENU

Bea's chicken noodle soup 8.00

Home made delicious clear soup with carrots, diced chicken and noodles, healthy and refreshing.

Chef's soup of the day 7.00

Tomato, avocado, Mozzarella and basil salad 9.00

Classic Italian dish drizzled with cuvée prestige olive oil, simple and delicious.

Crispy calamari salad with homemade chilli sauce 9.50

Pan fried to perfection, light crispy and mouth watering.

Caesar salad with chicken or Mediterranean prawns 11.00 / 13.00

Made with pan fried free range chicken breast, this all time

Cobb salad 12.50

Light and nourishing with boiled free range egg, crispy bacon, grilled free range chicken, tomato, avocado and blue cheese , served with Bea's vinaigrette.

Organic smoked salmon platter 13.00

Delicious Scottish salmon served with your choice of bread, capers

Penne pasta with grilled vegetables and goat's cheese 14.00

Served with rocket and Parmesan salad.

Parma ham salad 14.00

Mixed green salad with feta cheese, diced mango topped with crispy Parma ham, served with balsamic reduction.

Egerton burger 16.00

Giant home made burger made with the finest ground beef, served with salad, fries, pickle and caramelised red onion.

Grilled breast of free range chicken 20.00

Served with English asparagus, new potatoes and homemade blue cheese sauce.

Fillet of Lamb 21.00

Served with dauphinoise potatoes and delicious puy lentils.

Pan-fried salmon Teriyaki 23.00

Served with stir fried peppers, baby bok choy and mange tout accompanied by Basmati and wild rice.

Aberdeen Angus fillet steak 24.00

Served with chunky chips, wilted spinach, grilled vine cherry tomato, accompanied by veal jus.

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SIDES

Golden French fries	6.00
Panaché of steamed vegetables	
Green or mixed salad	
Wilted spinach	
Steamed baby corns and mangetout	

SANDWICHES

Served on your choice of white, brown or wholemeal bread

Free-range egg mayonnaise	8.00
Honey roast ham with plum tomatoes and mustard	9.00
Ciabatta with roasted Mediterranean vegetables and grilled goat's cheese	10.00
Char-grilled toasted chicken sandwich with, lime mayonnaise, tomato and avocado	12.00
Croque-monsieur with mature Gruyère, honey roasted ham and mustard	12.00
Scottish smoked salmon, cracked black pepper and squeeze of lemon	12.00
Egerton Club sandwich with chicken, mayonnaise, tomato, free-range egg, bacon and iceberg lettuce	15.00
Steak sandwich on toasted ciabatta with tomatoes, caramelised red onion and French fries	16.00

DESSERTS

Bea's honeycomb ice cream	8.00
English strawberries with whipped cream	8.00
Bitter dark chocolate and mango sorbet	8.00
Orange chocolate and walnut brownies served with ice cream	9.00
Cheeseboard	14.00

*(Including Montgomery Cheddar, St Maure Fernier, Cropwell Organic Stilton and Brie
accompanied with celery, grapes, homemade chutney and Scottish oat biscuits)*

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WINE LIST

Bouchard Finlayson Collection, South Africa

"Our proud association with this estate has allowed us to offer you some of the finest wine the Southern Hemisphere has to offer. Multi-award winning wine maker Peter Finlayson brings you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight."

White Wines

	<u>Glass</u>	<u>Bottle</u>
Blanc de Mer 2010	7.00	28.00
Sauvignon Blanc 2010	9.00	36.00
Chardonnay Kaaimansgat 2009	10.00	40.00
Chardonnay Kaaimansgat 2004		42.00
Limited Edition, Kaaimansgat 2009		44.00

Red Wines

Hannibal, Walker Bay 2008	11.00	44.00
Galpin Peak Pinot Noir 2009	13.00	52.00
Tête de Cuvée 2003		120.00
Tête de Cuvée 2007		145.00

OTHER WINES

White Wines

Chardonnay/Sauvignon, La Croix Belle 2009, France	5.00	20.00
Sauvignon de Touraine 2009, Loire, France	8.00	32.00
Pinot Grigio 'Dolomiti', Alois Lageder 2009, Italy	10.00	40.00
Sancerre Domaines Andre Neveu 2010, France	11.50	46.00
Chablis 'Terroirs de Chablis' Patrick Piuze 2009, France	11.50	46.00

Red Wines

Merlot La Croix, Carignan 2009, France	5.00	20.00
Cabernet Tempranillo, Deakin State 2008, Australia	7.00	28.00
Malbec Argentio Reserva, Mendoza 2009, Argentina	7.00	28.00
Castillo de Clavijo Rioja Crianza 2007, Spain	8.00	32.00
Cabernet Sauvignon, Thesaurum Veneto 2008, Italy	8.00	32.00
Chianti Rufina, Basiano 2008, Italy	10.00	40.00
Shiraz Camanga, Tulbagh 2007, South Africa	10.00	40.00

Rosé Wine

Sancerre Domaines Andre Neveu 2009, France	10.00	40.00
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Champagne

	<u>Glass</u>	<u>Bottle</u>
Guy Cadel, 'Egerton' Own Label Brut NV	14.00	55.00
Veuve Clicquot Brut NV	18.00	70.00
Louis Roederer Brut Premier	18.00	70.00
Joseph Perrier Brut Rosé	19.50	80.00
Joseph Perrier Brut Magnum		120.00
Joseph Perrier Rosé Magnum		150.00
Moët et Chandon 'Dom Pérignon' Brut 1999		220.00
Louis Roederer 'Cristal' Brut 1999		250.00

Bottled Beers and Lagers

Becks	6.00
Stella Artois	6.00

Soft Drinks

Freshly squeezed juice	4.00
Mineral water, still or sparkling (75cl)	5.50
Mineral water, still or sparkling (33cl)	3.50
Coca cola, diet coke, Coke zero, lemonade, tonic, bitter lemon, ginger ale	3.00

Cocktails

Antonio's martinis : Classic Vodka or Gin Martini, Edgerton Original Pink Gin Martini,
Dirty Martini, Chocolate Martini, Sour Apple Martini 15.00

Champagne's cocktails : Antonio's Champagna Alla Naracia, Classic Champagne Cocktail
Bellini, Kir Royale, Napoleon 17.00

Short Drinks, Long Drinks & Classic cocktails : Cosmopolitan, Sidecar, Manhattan, Rob Roy,
Negroni, Venetian Spritzer, Long Island Ice Tea, Old Fashioned, Bloody Mary, Whisky Sour,
Margarita Imperial, Brandy Alexander, Pimm's Cup, Grasshopper 14.00

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WHISKY LIST

Malt Whisky

The Macallan, 10 yrs old	11.00
Bowmore, 12 yrs old	11.00
The Macallan, 18 yrs old	25.00
Highland Park, 25 yrs old	40.00

Glenmorangie Collection

Glenmorangie, 10 yrs old	9.00
Glenmorangie, 18 yrs old	16.00
Glenmorangie Margaux Vintage 1987	70.00

Speyside

Caperdonish, 1972	30.00
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Skie

Talisker, 10 yrs old	9.00
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Islay

Laphroaig, 10 yrs old	9.00
Lagavulin, 16 yrs old	13.00

Blended Scotch Whisky

J&B Rare	8.00
Famous Grouse	8.00
Chivas Regal	10.00
Johnnie Walker, Black Label	12.00
Johnnie Walker, Blue Label	30.00

Bourbon and Canadian Whiskey

Canadian Club	8.00
Jim Beam	10.00
Jack Daniel's, Tennessee	10.00
Woodford Reserve	11.00
Jack Daniel's, Single Barrel	16.00
Bulleit	10.00

Irish Whiskey

Jameson	9.00
Black bush	10.00

Armagnac & Calvados

Baron de Sigognac, 10 yrs old	11.00
Adrian Camut	26.00
Baron de Sigognac 1951	56.00
Baron de Lustrac 1935	95.00
Baron de Lustrac 1888	245.00

Cognac

Remy Martin VSOP	11.00
Hennessy XO	25.00
Hine Vintage 1976	35.00
Rouillet-Fransac 1937	75.00
Remy Martin Louis XIII	185.00

Vodka

Absolut Blue	10.00
Potoski	11.00
Belvedere	11.00
Potocki	12.00
Ciroc	14.00

Gin

Plymouth Dry Gin	10.00
Beefeater	10.00
Bombay Sapphire	10.00
Brockman's	10.00
Tanqueray	10.00
Tanqueray 10	11.00
Hendricks	11.00