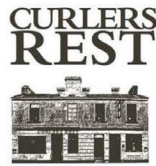




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CURLERS REST

PIES

We pride ourselves on serving the very best traditional pies.

Our pies are served with creamy mashed potato, steamed greens and glazed Chantenay carrots unless otherwise stated.

Our pies may change based on seasonality. Please ask the team about what pies we have available.

Steak and Curlers Ale Pie • 13.00

Beef slow-cooked in Curlers Pale Ale encased in shortcrust pastry.

Chicken & Mushroom Pie • 12.50

Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in thyme shortcrust pastry.

Sweet Potato, Spinach & Goat's Cheese Pie (v) • 12.00

Shortcrust pastry base filled with sweet potato, spinach and goat's cheese, topped with a savoury crumb.

Fish Pie • 12.50

Salmon, king prawn and smoked haddock in a creamy white wine sauce, topped with parsley and mature Cheddar mash.

Lentil Cottage Pie^(ve) • 10.50

A rich puy lentil and vegetable pie topped with carrot and sweet potato mash.

Game Pie • 15.50

Pheasant, venison and partridge cooked in a rich merlot red wine sauce with root vegetables, mushrooms and thyme, encased in shortcrust pastry.

Wild Boar & Chorizo Pie • 14.50

Wild boar, chorizo and red peppers cooked in a rich fino sherry sauce, encased in pastry and topped with a paprika-dusted puff pastry lid.

Crofter's Pie • 12.50

Traditional Scottish dish of slow-cooked pulled lamb in a rich red wine sauce topped with haggis mash.



STARTERS

Haggis, Neaps & Tatties • 5.50

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy.

Cullen Skink • 5.25

Soft-flaked smoked haddock in a creamy velouté sauce with potatoes and parsley. Served with farmhouse bread and butter.

Smoked Salmon • 6.50

Served with Scottish oatcakes with sour cream.

Vegetable Scotch Broth • 5.00

Served with farmhouse bread and butter.

Oak-smoked Chicken Liver Pâté • 6.00

Topped with thyme butter and served with toasted ciabatta and tomato & apple chutney.

FOR SHARING

House-Cooked Nachos (v) • 9.50

Hand-cut tortillas, cheese & mustard sauce, guacamole, salsa, sour cream and jalapeños.

Fish Platter^(v) • 16.00

Scottish wholetail scampi, king prawns with Marie Rose sauce and smoked Scottish salmon, haddock goujons and mini salmon & dill fishcakes served with tartare sauce and lemon aioli.

MAINS

Ocean Fish & Chips^(v) • 15.50

A mix of hand-battered^(v) haddock fillets and breaded Scottish wholetail scampi, served with chips, mushy peas and tartare sauce.

Fish & Chips^(v) • 13.00

Ale battered haddock, chips, mushy peas and tartare sauce^(v)
Go large for 15.25, add bread and butter • 1.00

9oz Ribeye Steak • 17.50

Served with roasted flat mushroom, tomato, onion rings^(v), chips and garlic butter.

Add peppercorn sauce or whisky sauce • 2.00

Grilled Fillet of Salmon^(v) • 15.25

Served with herb-glazed baby potatoes, green beans and a Champagne thermidor sauce.

Toad in the Hole • 11.50

Pork and haggis sausages served inside a Yorkshire pudding served with mashed potato, seasonal vegetables and topped with a rich caramelised onion gravy.

Vegetarian Toad in the Hole available (v)

Balmoral Chicken • 13.00

Chicken breast, rich haggis and bacon served with creamy mash potato, whisky sauce and carrots.

Baked Macaroni Cheese (v) • 10.00

Macaroni pasta in a rich cheese sauce and topped with mature Cheddar. Served with garlic ciabatta bread.

Add smoked bacon • 1.00

Haggis, Neaps & Tatties • 10.00

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy.

SALADS

Wheatberry, Apple & Cranberry Salad (ve) • 9.50

Wheatberry kernels, diced apple, cranberries, spring onions and apricots combined with salad leaves, cherry tomatoes and cucumber, topped with sunflower and pumpkin seeds.

Add one of the below:

Sliced Avocado (ve) • 12.00

Smoked Scottish Salmon • 13.00

Chargrilled Chicken Breast • 12.00

Chicken, Bacon & Avocado Salad • 11.50

Chargrilled chicken breast, smoked bacon and sliced avocado served on a house salad, topped with sunflower and pumpkin seeds.

Salmon & Dill Fishcakes • 10.25

Served with herb-glazed baby potatoes, house salad and lemon aioli.

BURGERS

All our burgers are served on a toasted linseed bun with lettuce, gherkin, tomato and mayonnaise, served with BBQ salsa and skin-on seasoned fries, unless otherwise stated.

Curlers Burger • 14.50

Two chargrilled beef burgers or buttermilk chicken breasts with smoked bacon, Monterey Jack cheese and hand-battered* onion rings.

Cauliflower, Kale & Smoked Cheddar Cheese Burger (v) • 11.00

Encased in a crispy parsley crumb.

Chicken Burger • 11.50

Crispy buttermilk chicken breast topped with Monterey Jack cheese.

Add avocado and smoked bacon • 1.50

Classic Cheese Burger • 11.50

Chargrilled beef burger topped with Monterey Jack cheese.

Beyond Meat® Burger (ve) • 14.50

The revolutionary Beyond Meat® burger. A plant-based patty topped with a cheese alternative produced from coconut oil and served with a house salad.

Create your own

Add any of the following toppings to your burger:

Monterey Jack cheese, smoked bacon, jalapeños, guacamole or caramelised onions • 1.00

BBQ sauce • 50p

Haggis • 1.00

SANDWICHES

All our sandwiches are served with your choice of skin-on seasoned fries, house salad or hand-cooked crisps.

SERVED EVERYDAY UNTIL 5PM

Curlers Club Sandwich • 7.75

Grilled chicken breast, crispy smoked bacon, lettuce, tomato and mayonnaise, served on farmhouse bread.

Cheese & Chutney Sandwich (v) • 6.50

Mature Cheddar Cheese and chutney, served on farmhouse bread.

Smoked Scottish Salmon Open Sandwich • 8.75

With lemon aioli, served on toasted ciabatta bread.

Chicken & Avocado Sandwich • 7.75

Grilled chicken breast, avocado and preserved lemon aioli, served on toasted ciabatta bread.

Fish Finger Sandwich* • 7.25

Haddock goujons hand-battered in Curlers Pale Ale served with tartare sauce, served on farmhouse bread.

SIDES

Mac & Cheese (v) • 4.25

Mushy Peas (ve) • 2.50

Skin-on Seasoned Fries (v) • 3.50

Chips (v) • 3.50

Green Beans (ve) • 3.25

House Salad (ve) • 3.00

Garlic Bread (v) • 2.75

Garlic Bread with Cheese (v) • 3.25

Whisky Sauce • 1.50

Beer-Battered Onion Rings*
with Sour Cream

Small • 2.75

Large • 5.00

DESSERTS

Belgian Chocolate Brownie (v) • 5.50

Served warm with vanilla pod ice cream.

Sticky Toffee Pudding (v) • 5.50

Served with your choice of vanilla pod ice cream or creamy custard.

Clotted Cream Vanilla Cheesecake (v) • 5.50

Served with rich raspberry compote and whipped cream.

Apple & Blackberry Crumble (v) • 5.50

Apple and blackberry compote topped with a biscuit crumble and served with your choice of vanilla pod ice cream or creamy custard.

To share • 9.00

Cranachan (v) • 5.50

Traditional Scottish dessert of smooth whipped cream, sweet honey, a dash of whisky, raspberries and golden toasted oats.

Trio of Hot Puddings • 9.00

Spiced Apple & Damson sponge, Chocolate and orange bread & butter pudding, and Jam sponge pudding served with dairy ice cream and rich custard.

Allergens

Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our fish dishes may contain small bones. *Contains nuts. †Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

A Service charge of 10% may be added to tables of 6 or more.