

Scottish Steak Club at Macdonald Burlington Hotel Sample Menu

Starters & salads

*Slow roasted tomato soup £6
Arran cheddar cheese fingers*

*Stornoway black pudding Scotch egg £8
Millers larder piccalilli and mustard cress*

*John Ross kiln smoked salmon "Classic" £10
Grated egg, capers, gherkins, shallots, parsley, lemon
and soda bread*

*Scottish mackerel pate £7
Pear and cucumber salad, melba toast*

*BBQ Old Spot ribs £8
Sweet potato purée and coleslaw*

*Classic prawn cocktail £9
Atlantic prawns, crisp lettuce, Marie Rose sauce, lemon,
melba toast*

*Superfood salad £7 / £14
Freekeh grain, avocado, roasted butternut squash,
caramelised red onion, pistachio, pumpkin and
pomegranate seeds, natural yoghurt dressing*

Caesar salad £8

Add hot smoked salmon £8

Add grilled free-range chicken £8

Add grilled seasonal vegetables £4

Light & healthy

*Vegetable spaghetti £10
Pomodoro sauce and Parmesan reggiano*

*Vegan meatballs £12
Smoked paprika and herb couscous*

*Poached sea reared trout, miso glaze £14
Tenderstem broccoli, chilli, lemon*

*Harissa chicken £17
Toasted almonds, baby leeks, roasted sweet potato,
ginger and coconut yoghurt*

SSC burgers

*Served on a toasted pretzel bun with gem lettuce, sliced
beef tomato, pickled red onion, house coleslaw, SSC
ketchup and thin cut chips*

Prime Scottish beef steakclub burger £15

*Free range Scottish steakclub chicken supreme burger
£15*

*Spiced seasonal vegetable burger with tomato chutney
£14*

Extra toppings:

Mull cheddar cheese, grilled flat cap mushroom £1 each

Grilled dry cured bacon, free range fried egg £2 each

Steaks & chops

All prime cut steaks, come with grilled beef tomato, flat cap mushroom and choice of thin cut chips or hand cut chips. Choose your rub, side order and sauce.

*Butchers cut and thin cut chips £19
200 grams Prized by butchers who would keep this cut for themselves rather than offer it for sale.
Cut from the lower belly, it is best eaten rare to medium / rare to avoid toughness.*

*Farm assured pork chop £18
Caramelised apple, apple gel and crisp shallots.*

*Today's guest steak poa
Specially selected breeds available for a limited time.
Sold by 100 grams, served traditionally.
Please check our blackboards or ask your server for more details.*

*Rump 220 grams £22
Rump steak, marinated in chilli and garlic. The leanest cut with a pure distinctive flavour.
This cut is the chef's favourite.*

*Rib eye 220 grams £25
Cut straight from the centre of the rib. Delicately marbled throughout, full bodied flavour.*

*Sirloin 220 grams £26
Cut from the centre of the loin. Tender yet succulent with its strip of juicy crackling.*

Fillet 200 grams £32

The premium steak, cut from the centre of the fillet. Lean and tender with a delicate flavour.

T-bone 300 grams £32

Cut from the short loin, it has both fillet and sirloin. Connected by a T-bone from where it gets its name.

Rubs - BBQ / Chilli and garlic / Togarashi / Himalayan salt and olive oil.

Sauces – Garlic butter, red wine, peppercorn, chimichurri and béarnaise £2

Signatures

Grilled half free-range chicken £18

Gremolata, garlic butter or peppercorn sauce, house salad or thin cut chips

Lobster mac 'n' cheese £20

Beer battered wild haddock and hand-cut chips £15

Crushed garden peas, tartare sauce, served either in beer batter or crisp breadcrumbs

Market fish

Today's freshly caught market fish

We only source the freshest sustainable fish

Served with either - Crisp fennel, chilli, ginger and soy dressing

Buttered local greens and béarnaise sauce

Please ask your server about today's choices

Breads & small plates

*Artisan stone baked sour dough & malted breads £4.50
Whipped sea salt butter, extra virgin olive oil, aged
balsamic*

*Haggis bon bon £4
Arran mustard mayonnaise*

*Spiced sweet potato hummus, radish and grilled flat
bread £4*

Side orders all £4

Mac 'n' cheese

Grilled mushrooms, garlic and parsley

Butter

Fine beans, shallots and bacon crumbs

Buttered greens

Sweet potato fries

Thin cut chips, Rosemary and garlic

Smoked Applewood mash

SSC salad