

House Wine

white wine	bottle	175ml	250ml
Chardonnay "Trefli" 2010 <i>Cantine San Marziano</i>	£17.50	£4.50	£5.95
Sauvignon Blanc 2009 <i>Franschhoek, South Africa</i>	£17.50	£4.50	£5.95
Pinot Grigio "Ponte" 2008 <i>Veneto, Italy</i>	£17.50	£4.50	£5.95
red wine			
Pinot Noir "Los Gansos" 2009 <i>Cono Sur, Chile</i>	£17.50	£4.50	£5.95
Merlot "Ponte" 2008 <i>Ponte, Italy</i>	£17.50	£4.50	£5.95
Rioja "Carlos Serres" 2008 <i>Rioja, Spain</i>	£17.50	£4.50	£5.95
rosé wine			
Pinot Grigio 2008 <i>Lyric Pinot Grigio Blush, Italy</i>	£17.50	£4.50	£5.95
sparkling wine	bottle	flute	
Ponte Prosecco NV <i>Ponte, Italy</i>	£19.00	£4.95	

White Wine Selection

Rioja "Carlos Serres" 2008 <i>Rioja, Spain</i>	£17.50
Sauvignon Blanc 2009 <i>Bellingham, South Africa</i>	£17.50
Chardonnay "Caliterra" 2008 <i>Chile</i>	£18.95
Chenin Blanc "Hutton Ridge" 2009 <i>Riebeek Valley, South Africa</i>	£19.50
Gavi DOCG, Dezzani, 2008 <i>Italy</i>	£23.50
Chablis Domaine des Iles 2008 <i>Gerard Tremblay, France</i>	£25.50
Pouilly-Fumé, Châtelain 2008 <i>Loire, France</i>	£29.95

Red Wine Selection

Malbec Tribu Trivento 2009 <i>Mendoza, Argentina</i>	£19.95
Merlot Maiden Flight 2007 <i>Cono Sur, Chile</i>	£24.50
Shiraz "Koonunga Hill" 2008 <i>Penfolds, Australia</i>	£24.95
Rioja Reserva, 2005 <i>Beronia, Italy</i>	£25.50
Pinot Noir Vieilles Vignes Bichot 2007 <i>Burgundy, France</i>	£27.50
Fleurie "A.O.C" 2009 <i>Château de Fleurie, France</i>	£27.95
Rosso Conero Riserva 2006 <i>Marche, Italy</i>	£29.50

Sparkling Wines & Champagnes

	bottle	flute
Prosecco Rosé, NV (Medium Dry) <i>Pinot Nero, Italy</i>	£23.00	£5.95
Cuvee di Gabry (Medium Dry Pink Merlot) <i>Azienda Agricola La Tordera</i>	£23.00	
Veuve Clicquot "Yellow label" Brut NV	£50.00	£10.95
Veuve Clicquot Rose NV	£85.00	
Dom Perignon 2000	£160.00	
"Cristal" Roeder 2000	£350.00	

Should any of these vintages become unavailable, they will be replaced with a suitable alternative.

Dinner Menu

Teas & Coffees

Coffee	£2.20	Latte	£2.30
Cappuccino	£2.20	Tea	£2.20
Herbal Tea	£2.20	Espresso	£2.20
Hot Chocolate	£2.30		



37 North Deeside Road, Bieldside, A815 9PB
01224 867 891 | www.pbdevco.com

THE
BIELDSIDE INN

Starters

The Bielder's Traditional Cullen Skink <i>delicious, chunky and creamy smoked haddock and potato soup</i>	£4.95
Homemade Soup of the Day <i>freshly prepared daily soup served with sliced malt-house cob</i>	£3.95
Homemade Duck Spring Rolls <i>confit duck hand rolled in filo pastry with homemade plum sauce served with shredded cucumber and a spring onion garnish</i>	£6.50
Chicken and Black Pudding Terrine <i>served with crisp haggis bon bon and mixed baby leaf salad</i>	£6.50
Tomato and Mozzarella Terrine <i>with fresh basil and rocket salad</i>	£5.95
Caesar Salad <i>with smoked bacon lardons, crispy croutons, anchovy dressing, parmesan and soft boiled egg</i>	£5.95
Crayfish and Hot Smoked Salmon <i>fresh crayfish and flaked hot smoked Scottish salmon bound in a herb mayonnaise with a rich tomato compote</i>	£6.95
Mussels Marinere <i>fresh Scottish mussels steamed with white wine, garlic, parsley and cream served with fresh bread</i>	£6.95

The Bielder's Steaks

All of the Bielside Inn's steaks are supplied by local Aberdeenshire supplier Donald Russell, established royal warrant holder, who select only the finest naturally reared and grass-fed cattle. All of their beef is traditionally matured on their premises for a minimum of 28 days.

220g Fillet Steak	£24.95
220g Sirloin Steak	£19.95
240g Rib Steak	£19.95

all our steaks are char-grilled and each come accompanied with fried wild mushrooms, roast plum tomatoes, crisp onion rings and double cooked hand cut chips with a choice of sauces: peppercorn, diane or blue cheese

Sides

Crisp Shoestring Fries	£2.50
Double Cooked Chips	£3.50
Breaded Onion Rings	£3.50
Garlic Ciabatta (add melted mozzarella)	£3.00
Cherry Tomato, Basil and Baby Mozzarella Salad	£3.50
Smashed New Potatoes with Fresh Parsley	£3.00
Crisp Green Salad	£3.00
Sweet Chilli Sauce	£1.00
Hickory Smoke BBQ Sauce	£1.00

Mains

The Bielder's Traditional Fish and Chips <i>beer battered North Sea haddock with pea puree, homemade tartare sauce, fresh lemon and crisp shoestring fries</i>	£10.95
The Bielder's Burger <i>250g handmade Donald Russell pure beef burger with melted Gruyere cheese and smoked bacon accompanied by fresh lettuce, red onion and tomato, handmade coleslaw, tomato relish and crisp shoestring fries</i>	£10.95
The Bielder's Club Sandwich with Shoestring Fries <i>grilled smoked bacon and chicken, fried egg with crisp gem lettuce and sun-dried tomato mayo</i>	£9.95
The Bielder's Homemade Curry <i>freshly made and served with steamed rice and complimentary side accompaniments (see server for today's curry)</i>	£11.95
Supreme of Chicken with Haggis and Whisky Mouselline <i>pan fried and served with potato fondant, turnip crush and Drambuie cream</i>	£12.95
Mussels Marinere <i>fresh Scottish mussels steamed with white wine, garlic, parsley and cream served with fresh bread</i>	£11.95
Sizzling Chicken Fajitas <i>fresh chicken strips marinated in the Bielder's secret marinade and served on a hot skillet with traditional dips and warm tortilla wraps</i>	£12.95
'Posh' Scampi and Chips <i>Japanese bread crumbed pieces of fresh monkfish served with double cooked hand cut chips, pea puree and homemade tartare sauce</i>	£14.95
Classic Liver, Bacon and Onion <i>pan fried calves liver, crispy smoked bacon atop of crushed new potatoes and topped with a delicious onion gravy</i>	£12.95
Spinach and Ricotta Ravioli <i>fresh handmade filled pasta tossed in a sage and butter sauce</i>	£9.95
Caramalised Onion and Goat's Cheese Tartlet <i>with mixed baby leaf salad, crushed new potatoes and balsamic dressing</i>	£9.95

Desserts

Bielside Banoffee Pie	£3.95
Sticky Toffee Pudding	£4.95
Cheesecake	£4.95
Award Winning Porrelli Ice Cream Selection <i>(3 or 4 scoops) Choose from our wide selection of homemade luxury Italian ice creams (see server for flavours)</i>	£3.50/ £4.50



CHILDREN'S MENU AVAILABLE (for under 14's)

Some products may contain nut derivatives, please see your server if you have nut allergies. All of our produce is sourced locally.