

THE DALRY INN MANAGEMENT AND STAFF WOULD LIKE TO WELCOME YOU.
WE HOPE YOU ENJOY YOUR MEAL AND THAT YOU ARE PLEASED
WITH THE STANDARD OF SERVICE PROVIDED.



THE DALRY INN
AYRSHIRE

AT YOUR SERVICE:

FRANCO CALISTRI

MANAGING DIRECTOR

YASSER SADEK

HOTEL MANAGER

ROBERT AINSWORTH

EXECUTIVE CHEF

À LA CARTE MENU 2010

ANTIPASTI

MINISTRONE SOUP £2.95

HOME MADE ITALIAN VEGETABLE SOUP

SOUP OF THE DAY £2.95

FRESH MADE SOUP DAILY

GRAPEFRUIT AND MANDARIN COCKTAIL £2.65

FOR THE WEIGHT WATCHER

EGG MAYONNAISE £3.20

SERVED WITH SALAD GARNISH

FRESH MELON MIDORI £3.25

FANNED MELON IN A MIDORI LIQUEUR

HOUSE PATE £3.45

HOME MADE CHICKEN LIVER PATE,

SERVED WITH OATCAKES

SPICY CHICKEN WINGS £3.95

CHICKEN WINGS COOKED IN SPECIAL SPICES,

SERVED ON CRISPY SALAD

PRAWN COCKTAIL £4.85

NORTH SEA PRAWNS ON A BED OF LETTUCE

TOPPED WITH A MARIE ROSE SAUCE

MUSHROOM AND HAM HOT POT £3.40

BUTTON MUSHROOMS COOKED WITH HAM, WHITE WINE

AND CREAMY SPICY SAUCE

FRIED MUSHROOMS £4.25

BUTTON MUSHROOMS FRIED IN BREAD CRUMBS

AND SERVED WITH TARTAR SAUCE

KING PRAWN PIRI PIRI £6.50

KING PRAWNS COOKED IN A SAUCE BASED WITH

BRANDY AND CHILLI

CHEF'S SPECIAL STARTER OF THE DAY PV

SEE THE BLACKBOARD OR ASK THE RESTAURANT MANAGER

PRICES INCLUSIVE OF VAT. GRATUITIES AT CUSTOMERS' DISCRETION

PASTA

LASAGNA £7.95

BAKED LAYERS OF PASTA WITH MOZZARELLA

CHEESE, WHITE SAUCE & RAGU

SPAGHETTI BOLOGNESE £7.10

TOPPED WITH MEAT SAUCE SERVED

WITH PARMESAN CHEESE

SPAGHETTI CARBONARA £7.10

SAUCE MADE WITH GARLIC, CHOPPED HAM,

PARSLEY, CREAM AND EGG

SPAGHETTI MATRICIANA £7.05

SAUCE MADE WITH ONION, HAM, MUSHROOM,

TOMATOES, CHILLI & AROMATICS

SPAGHETTI MARINARA £7.65

SAUCE MADE WITH GARLIC, PRAWNS, SQUIDS,

MUSSELS, TOMATOES AND SPICES

TORTELLINI BOLOGNESE £7.45

MEAT FILLED PASTA TOPPED WITH BOLOGNESE

AND SERVED WITH PARMESAN CHEESE

TORTELLINI ALLA MATRICIANA £7.45

MEAT FILLED PASTA MADE WITH ONION, MUSHROOM,

TOMATOES, CHILLI AND AROMATICS

PENNE GRATINATE £7.10

PASTA IN A CREAM SAUCE TOPPED WITH MEAT RAGU

SPAGHETTI NAPOLETANA (V) £6.95

SAUCE MADE WITH ONIONS, TOMATOES AND BAY LEAVES,

SERVED WITH PARMESAN CHEESE

PENNE ALLA ARRABIATA (V) £7.35

SPICY TOMATO SAUCE WITH CHILLI, GARLIC & OLIVES

CHEF'S SPECIAL PASTA OF THE DAY PV

ALL ABOVE DISHES ARE SERVED WITH VEGETABLES AND POTATOES
PRICES INCLUSIVE OF VAT. GRATUITIES AT CUSTOMERS' DISCRETION

P E S C E

MERLUZZO FRITTO £8.95

SCOTTISH HADDOCK FRIED IN BREAD CRUMBS AND
SERVED WITH TARTAR SAUCE

SALMONE ALLA TOSCANA £9.95

SCOTTISH SALMON COOKED IN A SAUCE OF ONION,
PRAWNS, HERBS, WINE AND CREAM

SCAMPI ALLA PROVINCIALE £10.25

SCAMPI IN A SAUCE OF GARLIC, TOMATO, HERBS, WINE AND CREAM
AND SERVED ON A BED OF RICE

SCAMPI PERNOD £10.25

SCAMPI IN A SAUCE OF ONION, PARSLEY, PERNOD LIQUEUR
AND CREAM AND SERVED ON A BED OF RICE

P O L L O

POLLO FRICASSE £9.95

BREAST OF CHICKEN PIECES COOKED IN PEPPERS, ONIONS,
WHITE WINE, CREAM & SERVED WITH RICE

POLLO AL PEPE BIANCO £9.95

CHICKEN IN A SAUCE OF GARLIC WITH PEPPERCORN,
WINE, CREAM AND OREGANO

POLLO ALLA MARCHIGIANA £9.85

CHICKEN IN A SAUCE OF ONION, MUSHROOM,
PAPRIKA HINT OF CURRY & CREAM

POLLO STROGANOFF £9.95

PRIME OF CHICKEN FILLET COOKED IN WINE, BRANDY, SEASONED
AND FINISHED WITH DOUBLE CREAM AND SERVED ON A BED OF RICE

ALL ABOVE DISHES ARE SERVED WITH VEGETABLES AND POTATOES
PRICES INCLUSIVE OF VAT. GRATUITIES AT CUSTOMERS' DISCRETION

VITELLA

ESCALOPE OF VEAL MILANESE £10.20

VEAL FRIED IN BREADCRUMBS AND SERVED WITH PASTA COOKED

IN TOMATO, CREAM, ONIONS, HAM AND MUSHROOMS

VEAL ESCALOPE AL LIMONE £9.95

VEAL COOKED IN OLIVE OIL, LEMON JUICE, WHITE WINE, BLACK PEPPER AND CREAM

ESCALOPE OF VEAL MARSALA £9.95

VEAL COOKED IN BUTTER AND THICK MARSALA SAUCE

ESCALOPE OF VEAL ALLA SVEDESE £9.95

VEAL ESCALOPE COOKED IN A SAUCE WITH ONIONS,

MUSHROOMS, WHITE WINE AND CREAM

CARNI

FILETTO GRIGLIATO £18.95

GRILLED FILLET STEAK, SERVED GARNISHED WITH ONIONS,

MUSHROOMS AND TOMATOES

CONTRO FILETTO GRIGLIATO £15.95

GRILLED PRIME SIRLOIN STEAK, SERVED GARNISHED

WITH ONIONS, MUSHROOMS AND TOMATOES

SAUCES AVAILABLE FOR THE ABOVE DISHES £1.50

PIZZAIOLA: DIANE: PEPPER: CHASSEURE:

FILETTO ALLA STROGANOFF £14.50

STRIPS OF PRIME FILLET STEAK COOKED IN WINE, BRANDY, SEASONED

AND FINISHED WITH DOUBLE CREAM AND SERVED ON A BED OF RICE

ALL ABOVE DISHES ARE SERVED WITH VEGETABLES AND POTATOES
(FRIED ONION RING OR SPICY CURLY CHIPS AVAILABLE FOR £1.95 EXTRA)
PRICES INCLUSIVE OF VAT. GRATUITIES AT CUSTOMERS' DISCRETION

DOLCE

ITALIAN TRIFLE £3.95

FRESHLY MADE ITALIAN STYLE TRIFLE, LIQUEUR SOAKED SPONGE FINGERS
COVERED WITH CHOCOLATE AND DROWNED BY CREAMY
PASTICCERA WITH WHIPPED CREAM ON TOP

SCOTTISH TRIFLE £3.95

SPONGES SOAKED IN SHERRY, COVERED WITH MIXED FRUIT AND
FLOODED WITH A MIXTURE OF FRUIT JELLY, TOPPED WITH WHIPPED CREAM

TIRAMISU £4.25

ITALIAN SWEET WITH LAYERED LADYBIRD FINGER SPONGES,
SOAKED IN A COFFEE LIQUEUR IN A MASCARPONE CREAM
CHEESE AND TOPPED WITH CHOCOLATE

MILK CHOCOLATE PROFITEROLES £3.95

HOME MADE CHOUX PASTRY STUFFED WITH WHIPPED CREAM
AND TOPPED WITH MELTED CHOCOLATE

HOME MADE CHEESECAKE £3.95

ASK FOR TODAY'S CHOICE

MILK CHOCOLATE CARAMEL CAKE £3.95

HOME MADE APPLE PIE £3.95

SERVED HOT OR COLD WITH CREAM OR CUSTARD

CREPE SUZETTE £4.50

CHEF'S FRESHLY MADE PANCAKES WITH A SAUCE OF LEMON, ORANGE,
COINTREAU AND FINISHED WITH FLAMED BRANDY

SWEET OF THE DAY £3.95

ASK FOR TODAY'S CHOICE

RESTAURANT OPENING HOURS

LUNCH 12.00 — 2.30PM

HIGH TEA 5PM — 7.30PM

DINNER 5PM — 9.30PM

OUR PRIORITY IS VALUE FOR MONEY OUR AIM IS YOUR SATISFACTION OUR GOAL IS TO HAVE YOU RETURN
PRICES INCLUSIVE OF VAT. GRATUITIES AT CUSTOMERS' DISCRETION