

The Grant Experience

Sample our award winning à la carte dishes produced by our team of talented chefs,
we use the finest of locally sourced ingredients to create this delicious menu

Starters

PAN SEARED LOCH ALSH SCALLOPS £14.90

with grilled Stornoway pudding, royal gala gel & pancetta crisp
(Gluten Free Option Available*)

SLOW BRAISED BLACK ANGUS BEEF RAGU RAVIOLI £10.90

with Pomodoro sauce

THAI SALMON GRAVADLAX £10.90

with herb crusted goats' cheese & a mustard and dill dressing
(Gluten Free Option Available*)

ROAST COURGETTE £9.90

with whipped rooster potato, grana Padano & thyme, crispy harvest carrots & basil pesto
(Gluten Free Option Available*)

Main Courses

HARISSA SPICED BLACK ANGUS BEEF MEDALLIONS £34.90

with mixed potato brochette, sweet pickled cucumber, whipped feta with cashew nut crust and spiced tomato concasse
(Gluten Free Option Available*)

Wine Pairing - Shiraz, Wirra Wirra Catapult McLaren Vale, Australia £10.50 (175ml)

OVEN BAKED CORNFED CHICKEN SUPREME £28.90

with charred gem lettuce, burnt corn puree, pickled cherry vine tomato, pomme anna, miso consommé & dill oil
(Gluten Free Option Available*)

Wine Pairing - Sauvignon Blanc, Kokako Marlborough, New Zealand £9.00 (175ml)

GRILLED RED DEER LOIN £34.90

with truffle roasted celeriac, balsamic roasted chestnut mushrooms & a bramble jus
(Gluten Free Option Available*)

Wine Pairing - Rioja Reserva, Conde De Castile Rioja, Spain £9.00 (175ml)

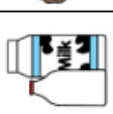
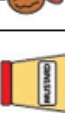
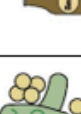
CRISPY SKIN SEABASS FILLET £34.90

with saffron polenta, pea puree, asparagus wrapped in Parma ham & a lemon & caper velouté
(Gluten Free Option Available*)

Wine Pairing - Albariño, El Cante Galicia, Spain £10.50 (175ml)

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS

Allergen sheet on rear of menu (Gluten Free Option Available - *supplement charge £1.50)

Dishes														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Lactose	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Scallops	✓	✓	✓		✓		✓	✓	✓		✓			✓
Ravioli	✓	✓		✓			✓							✓
Thai Salmon			✓		✓		✓	✓	✓		✓			✓
Roast Courgette		✓					✓			✓				✓
Beef							✓		✓	✓	✓			✓
Chicken Supreme	✓						✓						✓	✓
Venison Loin	✓												✓	✓
Seabass		✓	✓		✓			✓						✓

Due to the nature of our business we cannot guarantee that the food prepared on the premises is free from traces of allergenic ingredients