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

BUTTER CARAMALISED LOCH ALSH SCALLOPS £16.90
served with sweetcorn and coconut veloute with spiced homemade pork scratchings
(Gluten Free Option Available*)

HONEY & SOYA GLAZED PORK BELLY £9.90
with compressed cucumber and a smoked paprika sweet potato crisp
(Gluten Free Option Available*)

LANGOUSTINE & KING PRAWN COCKTAIL £12.95
with marie rose sauce on crisp iceberg lettuce with garlic and pepper crostini

CAMEMBERT, CRANBERRY & CHESTNUT BON BON £12.95
with burnt apple and cinnamon puree £12.95

Main Courses

MONKFISH WELLINGTON £32.90
with pea and wasabi emulsion, pommes purée and langoustine bisque

TURKEY & BACON BALLOTINE £29.95
with a pig in blanket, butterbean and roast carrot puree, garlic and herb potato fondant with pan jus

CRUMBED SMOKED GAMMON STEAK £29.95
with spiced pineapple salsa, herbed parmentier potato, butter poached Parisian carrots and a wholegrain mustard velouté

ROAST VEGETABLE & BRIE STRUDEL £18.95
with roast potato and garlic & leek velouté

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	✓		✓		✓		✓	✓						✓
Pork Belly	✓												✓	✓
Lango Cocktail		✓	✓	✓	✓		✓	✓						✓
Chestnut Bonbon		✓		✓			✓			✓				
Monkfish	✓	✓	✓	✓	✓		✓	✓						✓
Turkey Ballantine	✓	✓		✓			✓							✓
Gammon Steak	✓	✓		✓			✓		✓		✓			✓
Strudel	✓	✓					✓							

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