

# *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*

### HIGHLAND COO CARPACCIO £11.95

Arran wholegrain mustard rubbed highland coo carpaccio served with sweet pickled shallots,  
sun blushed tomato pesto, grana padano shavings and a smoked maldon salt and pepper melba toast  
(Gluten Free Option Available\*)

### TEMPURA TIGER PRAWNS £12.50

served with mango, avocado, lime and chilli salsa with a sesame dressing  
(Gluten Free Option Available\*)

### CHICKEN & CHORIZO TORTELLINI £10.95

served with smoked paprika and chestnut mushroom creme, pancetta crisp and leek ash

### GRILLED WILD BOAR SAUSAGE £11.95

served with burrata, poached heirloom tomato and spiced grapes  
(Gluten Free Option Available\*)

## *Main Courses*

### PAN SEARED SEAFIELD ESTATE DUCK BREAST £34.90

with braised beef and rabbit cigar, wild rice, parsley pure and chasseur sauce

### DILL & NETTLE CRUSTED BLACK FACE LAMB RACK £34.90

with celeriac and herb rosti, pancetta wrapped asparagus spears, sweetcorn velouté and demi glace  
(Gluten Free Option Available\*)







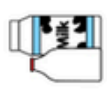







### CRISPY SKIN SEABASS FILLET £31.95

with saffron potato terrine, char grilled pok choy, Shetland mussel curry Velouté, coconut and cauliflower puree with sea asparagus  
(Gluten Free Option Available\*)

### GINGER GLAZED PORK BELLY £35.95

with garlic and chilli glazed giant tiger prawn, pan seared venison loin with pomme parisienne  
and summer berry jus  
(Gluten Free Option Available\*)

**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
Carpaccio	✓	✓		✓			✓		✓	✓				✓
Rosti	✓			✓			✓							✓
Ravioli		✓	✓	✓	✓		✓	✓						✓
Wild Boar	✓	✓					✓							✓
Wellington	✓	✓		✓			✓	✓	✓					✓
Lamb	✓	✓		✓			✓	✓	✓					✓
Seabream	✓	✓		✓	✓		✓	✓	✓					✓
Braised Chicken	✓						✓							

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