

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

TRIO OF SALMON £12.90

salmon rilletts, soya and honey salmon gravalax, hot smoked salmon and spring onion bon bon with sourdough toast
(Gluten Free Option Available*)

PAN SEARED LOCH ALSH SCALLOPS £14.90

served with celeriac and scallop roe pure, chicken skin and saffron tuille

HONEY & SOYA GLAZED PORK BELLY £9.90

with compressed cucumber and a smoked paprika sweet potato crisp
(Gluten Free Option Available*)

BRAISED BEEF & RABBIT FAGGOT £10.90

with seared oyster mushroom and braising jus
(Gluten Free Option Available*)

Main Courses

SOUS VIDE MONKFISH TAIL £31.90

with mussel Normandy sauce, buttered sea greens and nero rice
(Gluten Free Option Available*)

Wine Pairing - Mâcon-Villages, 'Les Florières' Cave de Lugny, Burgundy, France £11.70 (175ml)

SLOW BRAISED LAMB SHANK SHEPHERDS PIE £29.90

with slow roast lamb noisette stuffed with spinach and dates with pan grilled lamb cutlet and a mint rosemary jus
(Gluten Free Option Available*)

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

BEEF BOURGUIGNON ON THE BONE £31.90

with sauteed butter mushrooms, charred baby onion, pancetta lardons, celeriac mash with demi glace
(Gluten Free Option Available*)

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

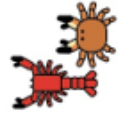
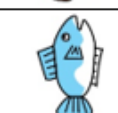
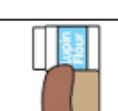
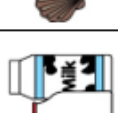
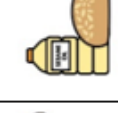
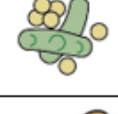
SEARED DUO OF DUCK £29.90

confit duck leg and thigh, pan seared duck breast with grilled gem lettuce, miso aioli, umami spiced roast
new potato with a black cherry jus
(Gluten Free Option Available*)

Wine Pairing - Pinot Noir, St Desir, Languedoc-Roussillon, France £8.50 (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		✓	✓		✓			✓						✓
Pork Belly	✓												✓	✓
Trio of Salmon	✓	✓	✓	✓	✓		✓	✓	✓		✓			✓
Beef Faggots	✓						✓							✓
Beef	✓						✓		✓		✓			✓
Monkfish	✓		✓		✓		✓	✓						✓
Lamb	✓						✓							✓
Duck	✓						✓		✓		✓			✓

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