

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*)

ROOSTER POTATO ROSTI £11.95

topped with confit Seafield Estate duck leg and thigh, poached egg, roast pimento and
vine tomato jam with pickled spiced mango
(Gluten Free)

MORAY FIRTH LANGOUSTINE RAVIOLI £12.50

Moray firth langoustine, chive and homemade ricotta cheese ravioli served with grilled herbed
plum tomato, split lemon, caper and dill sauce

GRILLED WILD BOAR SAUSAGE £11.95

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

Main Courses

ROE DEER WELLINGTON £35.95

Last of the season roe deer wellington served with celeriac pure, potato fondant and crispy kale
with demi glace sauce

GRILLED BLACK FACE LAMB CUTLET £34.90

topped with herb and nettle crust, served with roast butternut, sauteed leeks,
lamb bitterballen, sweetcorn velouté and merlot jus
(Gluten Free Option Available*)

CRISPY SKIN SEABREAM £31.95

with celeriac rosti, parma ham wrapped asparagus, grilled giant black tiger prawn with lemon and caviar veloute
(Gluten Free Option Available*)

RED WINE SLOW BRAISED CHICKEN SUPREME & LEG £30.95

with smoked pancetta, petit button mushrooms, pearl onions, pomme parisienne and braising 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)