

# *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*

SOUP OF THE DAY £6.95

served with artisan bread

CULLEN SKINK £9.90

A traditional soup made from local smoked haddock, potatoes, onions & cream served with artisan bread

AWARD WINNING CULLEN SKINK WITH A TWIST £11.50

As above with a special twist - fermented leek, smoked garlic & in-house smoked haddock & mackerel topped with sweet pickled salsa

OVEN BAKED COMICE PEAR £10.90

stuffed with Mull of Kintyre brie, wrapped in pancetta with Stornoway black pudding crumb

PAN SEARED LOCHALSH SCALLOPS £17.80

with confit chicken & Arran mustard crumbed beignet, roast carrot puree & hazelnut praline

PRESSED SMOKED HAM HOCK TERRINE £10.50

set on toasted brioche, shredded Fat Cow cheese and a plum & apple chutney

## *Main Courses*

DUO OF HERB AND BREAD CRUMBED LAMB RACK £31.95

with pan seared venison medallion, boulangère potato, beetroot chutney, celeriac puree, petit sorrel & grilled fig

OVEN BAKED CORNFED CHICKEN SUPREME £29.90

with potato fondant, confit leeks, sautéed forest mushrooms, biltong slivers and a quail & truffle consommé

BOURBON GLAZED SALMON FILLET £31.20

with parmesan crushed new potato, peppadew & vine tomato salsa, Cajun dusted monkfish & prawn brochette and grilled lime

BRAISED BEEF CHEEK COTTAGE PIE £31.90

with Moroccan spiced Seafield Estate duck breast, pressed potato terrine & pan jus

## *Desserts*

STICKY TOFFEE ROULADE £10.25

filled with toffee mousse served with tablet ice cream and butterscotch sauce

PINA COLADA CHEESECAKE £10.80

served with rum macerated pineapple, mango gel, tropical syrup and rum & raisin ice cream

CLASSIC TIRAMISU £10.30

with Kahlua syrup and a cacao tuile

DARK CHOCOLATE PARFAIT £11.80

served with pistachio cream, pistachio praline and biscoff truffle

SCOTTISH CHEESE AND BISCUITS £11.95

A selection of fine Scottish cheeses with fruit chutney, savoury biscuits, celery and grapes

**PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS**

**Allergen sheet on rear of menu**