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

HIGHLAND COO CARPACCIO £11.50

served with sundried tomato pesto, crumbed hen yolk and parmesan shavings
(Gluten Free Option Available*)

Starters

CRAYFISH & PRAWN COCKTAIL £11.95

set on whipped avocado with biltong dust (Gluten Free Option Available*)

ROAST VINE TOMATO TART £11.95

with caramelised shallots, burnt goats cheese, petit haggis croquette and burnt leek emulsion

BUTTERED CARAMELISED SCALLOPS £17.50

set on sweet pea puree, Parisian courgette, chicken crackling with a asparagus and vanilla aioli (Gluten Free Option Available*)

PAN SEARED SEABASS FILLET £26.90

Main Courses

served with roast fennel, poached asparagus, buttered courgette, sweet potato pure, smoked shetland mussels and a coconut, chilli and lime sauce (Gluten Free Option Available*)

GRILLED RED DEER LOIN £29.90

served with wild boar stuffed quail, braised deer haunch and beef cheek pie, asparagus tips and bordelaise sauce

CHICKEN BALLONTINE £27.90

stuffed with roast pimento, olive tapanade and feta cheese served with crispy potato lasagna and espagnole sauce (Gluten Free Option Available*)

BRAISED BLACK FACE LAMB BREYANI £26.90

served with chicken masala roti and dhania dipping sauce

PAN SCORCHED SEAFIELD ESTATE DUCK BREAST £29.90

with confit duck, rabbit and plum croquette, braised red cabbage with mango and white asparagus veloute (Gluten Free Option Available*)

Dishes						Mpin Flour			COPUSINW					
	Celery	Cereals Containing gluten*	Cereals Crustaceans ontaining gluten*	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts⁺	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Cullen Skink - Str	>	Bread Roll	>		>		>	>						>
Skink with a Twist - Str	>	Bread Roll	>		>		>	>						>
Carpaccio - Str	>	>		>			>		>	>	>			>
Crayfish Cocktail - Str			>	>	>			>		>		>		>
Vine Tomato Tart- Str	>	>		>			>		>		>			
Scallops - Str			>		>		>	>						
Seabass - MC	>		>		>		>	>	>	>	>			>
Venison – MC		>		>					>		>			
Chicken – MC	>				>		>		>		>			
Lamb – MC		>		>									>	
Duck - MC	>	>		>			>					>		

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