

# 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

TRADITIONAL STICKY TOFFEE PUDDING £9.95

served with Portsoy vanilla pod ice cream, brandy snap tuille, pistachio praline and toffee sauce (contains nuts)

(GFO available - supplement charge £1.50)

VANILLA POD RICE PUDDING £7.90

with rhubarb and ginger compote (Gluten Free)

WHITE & DARK CHOCOLATE CHEESECAKE £9.80

served with blood orange sorbet and candied citrus glass

DUO OF DESSERTS £9.50

saffron poached pear filled with a toffee centre and Kraken rum & biscotti cremeaux tart

BANOFFEE BAKED ALASKA £8.90








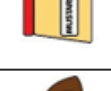






banana sponge with salted caramel ice cream and Italian meringue

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**

Dishes	 Celery	 Cereals containing gluten*	 Crustaceans	 Eggs	 Fish	 Lupin	 Milk	 Mollusc	 Mustard	 Nuts†	 Peanuts	 Sesame seeds	 Soya	 Sulphur Dioxide
Cullen Skink	✓	Bread Roll	✓		✓		✓	✓						✓
Skink with a Twist	✓	Bread Roll	✓		✓		✓	✓						✓
Cornice Pear		✓					✓							✓
Scallops	✓	✓						✓	✓	✓				✓
Ham Hock Terrine	✓	✓		✓		✓	✓		✓					✓
Lamb Rack	✓	✓					✓							✓
Chicken Supreme	✓						✓							✓
Salmon Fillet			✓		✓		✓						✓	✓
Beef Cheek	✓						✓						✓	✓
Sticky Toffee Pudding		✓		✓			✓			✓				
Rice Pudding							✓							
Chocolate Cheesecake		✓					✓							
Duo of Desserts		✓		✓			✓							
Baked Alaska		✓		✓			✓							
Cheese & Biscuits	✓	✓					✓		✓	✓				