

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 and 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 and mackerel topped with sweet pickled salsa
(Gluten Free Option Available*)

HIGHLAND COO CARPACCIO £10.95
served with Seafield Estate smoked duck breast, bacon coulis and parmesan shavings
(Gluten Free Option Available*)

MOSAIC OF CAJUN DUSTED SEATROUT & HALIBUT £10.50
with spiced olives and roast vine tomato jus
(Gluten Free Option Available*)

BLACK & WHITE SESAME SEED CRUSTED SALMON £16.95
with butter caramelised Lochalsh scallops, sweet pickled salsa and saffron miso sauce
(Gluten Free Option Available*)

Main Courses

SOUS VIDE ROAST CHICKEN £29.95
and roast garlic farce, wrapped in Parma ham and sweet baby spinach with sauteed morel and beech mushrooms, courgette spaghetti,
salt and pepper potato fondant with tarragon velouté
(Gluten Free Option Available*)

PAN SEARED PEPPER & HERB CRUSTED VENISON LOIN £32.95
with beetroot chutney, boulangère potato, crumbed lamb cutlet, celeriac puree and smoky jus
(Gluten Free Option Available*)

BEEF SHORT RIB BOURGUIGNON £32.95
with savoy cabbage and bacon whipped potato, chefs sweet n smoky rubbed Seafield Estate duck breast, spiced parsnip crisps and demi-glace
(Gluten Free Option Available*)

LEMON SOLE STUFFED WITH WHIPPED LANGOUSTINE & CHORIZO £31.95
served with poached pear salsa, pommes noisette, smoked Shetland mussels and lime beurre blanc
(Gluten Free Option Available*)

SLOW ROASTED PORK BELLY £31.95
topped with petit potato rosti, pan seared scallops, burnt apple puree, piccalilli and butter poached asparagus tips
(Gluten Free Option Available*)

Desserts

TRADITIONAL STICKY TOFFEE PUDDING £9.95
served with Portsoy vanilla pod ice cream, brandy snap tuille, pistachio praline and toffee sauce
(contains nuts) (Gluten Free Option Available*)

DUO OF DESSERTS £9.50
toffee and poached pear tart with Kraken rum and biscoff filled white chocolate sphere

VANILLA POD & BARRA BERRY STRAWBERRY BAKED CHEESECAKE £9.95
with Barra berry crumble and strawberry ripple ice cream



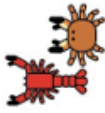



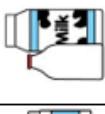






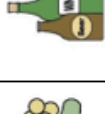
ESPRESSO & HAZELNUT MILLE-FEUILLE £9.95
served with hazelnut and white chocolate cremeux (contains nuts)

BANOFFEE BAKED ALASKA £9.50
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 (V)

CULLEN ICE CREAM (V) £7.95
ADD BERRY COULIS OR TOFFEE SAUCE £1.50

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	 Milk	 Mollusc	 Mustard	 Nuts†	 Peanuts	 Sesame seeds	 Soya	 Sulphur Dioxide
Cullen Skink	✓	Bread Roll	✓		✓		✓	✓						✓
Skink with a Twist	✓	Bread Roll	✓		✓		✓	✓						✓
Carpaccio														✓
Mosaic of Halibut					✓		✓							✓
Salmon & Scallops					✓		✓	✓			✓			✓
Sous Vide Chicken	✓			✓			✓							✓
Venison Loin	✓						✓						✓	✓
Beef Bourguignon	✓												✓	✓
Langoustine & Sole	✓		✓		✓		✓	✓						✓
Pork Belly	✓						✓	✓	✓					✓
Sticky Toffee Pudding		✓		✓			✓			✓				
Mille Feuille		✓		✓			✓			✓				
Vanilla Cheesecake		✓		✓			✓							
Duo of Desserts		✓		✓			✓							
Baked Alaska		✓		✓			✓							
Cheese & Biscuits	✓	✓					✓		✓	✓				