

# THE GRANT EXPERIENCE DISHES

## STARTERS

### CRUMBED GOATS CHEESE BEIGNET £8.90

on pickled vegetables with black pepper tulle, mustard and dill emulsion (V)

### SEA SALT & ROSEMARY TUILLE £9.90

whipped crowdie cheese, confit pork belly with a tomato red onion and basil salsa

### PAN SEARED LOCHALSH SCALLOPS £15.90

with smoked venison sausage rounds, salted lotus root crisps and chorizo jam (GFO)

## MAINS

### TANDOORI RUBBED DUCK BREAST £32.20

with cherry and confit duck bon bon, pan seared venison medallion, saffron crushed new potato and smokey jus (GFO)

### LEMON & THYME ROASTED CHICKEN SUPREME £29.90

with chicken thigh, boulangère potatoes, chicken and smoked bacon terrine en croute, sauteed courgettes, roast pimento emulsion and pan jus (GFO)

### PAN ROASTED ROULADE OF SAVOY

### CABBAGE & SALMON FILLET £30.20

filled with langoustine, buttered samphire and leek, garlic and herb potato fondant with a caper and lemon velouté (GFO)

### PAN FRIED CAULIFLOWER 'STEAK' £24.90

with butternut hummus, potato terrine and spiced crisps, chickpeas and leeks (GFO, Vegan)

## DESSERTS

### STICKY TOFFEE FONDANT £8.50

Served with pouring cream or homemade banana ice cream and tablet crumble (V)

### VANILLA POD & BROWNIE BAKED CHEESECAKE £8.90

with Barra Berry ice cream

### SALTED CARAMEL CRÈME BRULEE £8.50

Served with homemade shortbread topped with petite toffee apples (V)

### BLOOD ORANGE PARFAIT £8.90

with meringue, passion fruit & lime curd, citrus dust and sweet shortcrust crumble (GFO)

### SCOTTISH CHEESE AND BISCUITS £11.95

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

