

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

HIGHLAND COO CARPACCIO £11.95

Arran wholegrain mustard rubbed highland coo carpaccio served with sweet pickled shallots,
sun blushed tomato pesto, grana padano shavings and a smoked maldon salt and pepper melba toast
(Gluten Free Option Available*)

ROOSTER POTATO ROSTI £11.95

topped with confit Seafield Estate duck leg and thigh, poached egg, roast pimento and
vine tomato jam with pickled spiced mango
(Gluten Free)

MORAY FIRTH LANGOUSTINE RAVIOLI £12.50

Moray firth langoustine, chive and homemade ricotta cheese ravioli served with grilled herbed
plum tomato, split lemon, caper and dill sauce

SPEY RIVER SALMON & LEMON BALM BON BON £16.95

with spiked pineapple, coriander and chilli salsa, pan seared Loch Alsh scallops with tom yum sauce
(Gluten Free Option Available*)

GRILLED WILD BOAR SAUSAGE £11.95

served with burrata, poached heirloom tomato and spiced grapes
(Gluten Free Option Available*)

Main Courses

ROE DEER WELLINGTON £35.95

Last of the season roe deer wellington served with celeriac pure, potato fondant and crispy kale
with demi glace sauce

GRILLED BLACK FACE LAMB CUTLET £34.90

topped with herb and nettle crust, served with roast butternut, sauteed leeks,
lamb bitterballen, sweetcorn velouté and merlot jus
(Gluten Free Option Available*)



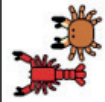


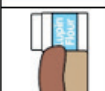
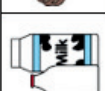




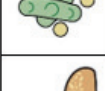
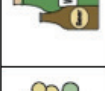

OVEN BAKED SEATROUT FILLET £33.95

wrapped in parmaham with roasted fennel bulbs, grilled Cullen Bay langoustines, golden pomme pavé and a silky
parmesan and parsley velouté
(Gluten Free Option Available*)

RED WINE SLOW BRAISED CHICKEN SUPREME & LEG £30.95

with smoked pancetta, petit button mushrooms, pearl onions, pomme parisienne and braising jus
(Gluten Free Option Available*)

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	 Lactose	 Mollusc	 Mustard	 Nuts†	 Peanuts	 Sesame seeds	 Soya	 Sulphur Dioxide
Carpaccio	✓	✓		✓			✓		✓	✓				✓
Rosti	✓			✓			✓							✓
Ravioli		✓	✓	✓	✓		✓	✓						✓
Scallops	✓		✓	✓	✓			✓					✓	✓
Wild Boar	✓	✓					✓	✓	✓					✓
Wellington	✓	✓		✓			✓	✓	✓					✓
Lamb	✓	✓		✓			✓	✓	✓					✓
Guinea Fowl	✓			✓			✓							✓
Sea trout	✓	✓	✓		✓		✓	✓	✓				✓	✓
Braised Chicken	✓						✓							

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