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## To Start

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### SOUP OF THE DAY (VG & GFO)

Warm Bread & Butter.

### CHICKEN TERRINE

Whipped Chicken Liver Parfait, Onion Jam & Brioche.

### HAGGIS BON BONS

Swede Puree, Crispy Potatoes & Whiskey Café au Lait Sauce.

### SMOKED SALMON

Prawn Marie Rose, Cucumber & Lemon.

### BEETROOT HUMMUS (GF & VG)

Whipped Feta, Toasted Walnuts & Leaves.

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## The Main Event

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### CHICKEN

Texture of Swede, Haggis & Whiskey Peppercorn Sauce.

### HONEY MUSTARD GLAZED BACON LOIN (GF)

Fried Duck Egg, Pineapple & Pomme Neufs.

### FISH & CHIPS

Chunky Tartar Sauce, Puree & Crusted Peas, Pomme Neufs & Lemon.

### COD (GF)

Chorizo, Mussels, Chickpeas & Tomato.

### RISOTTO (GF & VGO)

Pea & Parmesan, Pea Shoots, Fresh Herbs & Oil.

Please ask our team for allergen advice

v- vegetarian | vg- vegan | vgo- vegan option | gf- 'gluten free' | gfo- 'gluten free option'

Our 'gluten free' and 'gluten free option' refers to dishes made with gluten free ingredients. We do endeavour to keep 'gluten free' ingredients separate from all others, however our kitchens are **not** gluten free environments.

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## Steaks & Flame

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(Tomato, Mushrooms, Onion & Pomme Neufs)

### PEPPERED FILLET STEAK

(£14 Supplement)

### FILLET STEAK DIANE

(£14 Supplement)

### CHAR GRILLED 10oz SIRLOIN

(£10 Supplement)

### CHAR GRILLED 8oz RIB EYE

(£8 Supplement)

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## To Finish

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### THE GRANDES CHEESE PLATE (GFO)

Please ask for today's Cheeses with Crackers & Chutneys.

### STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream & Cinder Toffee.

### DARK CHOCOLATE BROWNIE

Texture of Cherries.

### VANILLA RICE PUDDING ARANCINIS

Orange & Pineapple

### APPLE CRUMBLE TART

Chocolate Sauce & Ice Cream.

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# THE GRANDE

## *Dinner Menu*

Friday-Saturday

6pm-9pm

2 Courses £22.50

3 Course £28

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The Grande has been reinvented to create an elegant, contemporary dining room offering fine dining.

Our Executive Chef, Morten Rengtved, has created a sensational menu that will excite your taste buds using seasonal local ingredients; some of which from our new kitchen garden.

Please indulge tonight by picking from fantastic wine selection, we have an extended range available by the glass so you can be adventurous with your choices!

Please sit back and relax and let Ryan Wallace and his team serve you a cocktail or a Gin and Tonic to start the culinary journey.

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