
TO START

TONGUE & CHEEK ^(GFO)

Braised beef cheek, crispy tongue, black truffle emulsion, potato crisps, beef fat croutons, cucumber & watercress

PEAS ^(GFO)

Warm velouté, ham hock terrine, crispy egg & pickled onions

SCOTTISH SALMON ^(GF)

Cured, smoked, caviar, dill, cucumber & horseradish

HERITAGE TOMATOES ^(V)

Black olives, whipped & deep fried Elrick log goats cheese, puff pastry & wild garlic

SOUP OF THE DAY ^(GFO & VG)

Please ask server

THE MAIN EVENT

SURF & TURF

(supplement £12)

BBQ sirloin of Scottish beef, lobster ravioli, wilted spinach, asparagus & brown butter hollandaise

TEXTURE OF FREE RANGE CHICKEN

Black pudding, Potato gnocchi, spring vegetables & tarragon cream

BALCASKIE ESTATES LAMB ^(GF)

Shoulder & potato terrine, belly, roasted rump, mint jelly, broad beans, peas & lamb sauce split with wild garlic oil

HALIBUT ^(GF)

Crab crusted potatoes, asparagus & warm tartar sauce

LOCH ARTHUR CHEDDAR SOUFFLE ^(V)

Pan roasted cauliflower, hazelnuts & brown butter cauliflower puree

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.*

STEAKS & FLAMBE

Pomme neuf, roasted plum tomatoes, mushrooms, puree & glazed spring onions

FLAMBE PEPPERED FILLET STEAK

(supplement £11)

FLAMBE FILLET STEAK DIANE

(supplement £11)

8OZ FILLET STEAK

(supplement £9.5)

10OZ SIRLOIN

(supplement £8)

16OZ COTE DE BOEUF

(supplement £14)

SIDES & SAUCES

£3.50 Each

Peppercorn Sauce ^(GF)

Diane Sauce ^(GF)

Red Wine Jus ^(GF)

Onion rings

Charred Cauliflower ^(GF)

Sauteed spring greens ^(GF)

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TO FINISH

RHUBARB

Cheesecake, ginger biscuit, elderflower jelly & poached gooseberries

PEACH ^(GF)

Caramelized, lemon balm, yogurt parfait, granola & honey

SOUFFLE ^(GF)

Strawberries, mint & white chocolate

DARK CHOCOLATE & RASPBERRY FONDANT

Raspberry ice cream.

THE GRANDES CHEESE TROLLY ^(GFO)

Mellis cheeses, handmade crackers, iced grapes, rhubarb chutney, fresh & pickled celery

RICHARDS PETITE FOURS & TEA COFFEE

£4.50

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THE GRANDE

Dinner Menu

Friday-Saturday

5pm-8pm

2 Courses £33.95

3 Courses £39.95

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.
