

## To Start

**Today's Soup** (vgo) (gfo) £5.50  
warm bread & butter

**Chicken** (gfo) £8.00  
confit leg rolled terrine, chicken liver parfait,  
plum & red wine gel and slow cooked onion jam

**Wood Pigeon** £9.00  
haggis, neeps & tatties, 12yo Highland Park whisky jus

**Scallops** (gf) £10.00  
cauliflower puree, mustard & caper butter  
& fresh apple

**Goats Cheese** (v) £6.50  
bonbons, heritage beets & horseradish foam

## Main Course

**Venison** (gf) £23.00  
braised haunch, loin, celeriac, plum chutney & hazelnuts

**Chicken Schnitzel** £15.00  
truffle pomme puree, hispi cabbage, crispy pancetta,  
free range egg & horseradish

**Salmon** (gf) £17.00  
hasselback potato, sour cream, caviar, beets & horseradish

**Roasted Cauliflower Steak** (v) (gf) £12.00  
cauliflower puree, mustard & caper butter,  
creamy truffle potatoes & soft herbs

*Our Butchers* **Cut Of The Week** £24.00

pan roasted, slow cooked shin & caramelised shallot potato terrine,  
wild mushroom duxelles, stuffed mushroom  
onion puree, red wine jus

Please ask our team for allergen advice

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

## Dean Park Classic Flambés

All our steaks are locally sourced

**Peppered Fillet Steak** (gf) £35.00  
fondant potatoes, burnt onion puree, wild mushroom duxelles and parmesan  
stuffed mushroom, roasted baby leeks

**Fillet Steak Diane** (gf) £32.00  
fondant potatoes, burnt onion puree, wild mushroom duxelles and parmesan  
stuffed mushroom, roasted baby leeks

## Dean Park Grill

**8oz Filet Steak** (gf) £31.00  
burnt onion puree, wild mushroom duxelles and parmesan  
stuffed mushroom, thyme garlic roasted tomatoes & pommes neuf

**10oz Sirloin Steak** (gf) £28.00  
burnt onion puree, wild mushroom duxelles and parmesan  
stuffed mushroom, thyme garlic roasted tomatoes & pommes neuf

**12oz Lamb Steak** (gf) £26.00  
burnt onion puree, wild mushroom duxelles and parmesan  
stuffed mushroom, thyme garlic roasted tomatoes & pommes neuf

## Sides and Sauces

£3.50 each

Sweet Potato Fries | Potato Wedges | Onion Rings | Green Mixed Salad  
Peppercorn Sauce | Diane Sauce |

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## *To Finish*

### **Loads Of Chocolate** (gf) £7.00

*panna cotta, brownie, mousse, meringues & sauce*

### **Sticky Toffee Pudding** £6.50

*salted caramel & honeycomb ice cream & butterscotch sauce*

### **Broken Lemon Meringue Tart** £6.50

*burnt meringue, posset, curd, candied, caramelized filo pastry*

### **Choux Pastry** £6.50

*raspberry & white chocolate*

### **Cheeseboard** (gf) £8.50

*Golden Cross Goats Cheese, St Andrews Cheddar, Kintyre Blue, Howgate Brie, quince jelly, biscuit, oatcakes & fruit chutney*

## *Tea and Coffee*

### **Americano** £2.50

### **Latte Macchiato** £2.95

### **Flavoured Latte** £3.50

*Caramel | Hazelnut | Vanilla*

### **Cappuccino** £2.95

### **Espresso** £1.70/£2.50

### **Hot Chocolate** £2.95

### **English Breakfast Tea** £2.50

### **Selection Of Fruit And**

### **Herbal Teas** £2.95

## *Liqueur Coffee*

### **Irish Coffee** (Irish Whiskey) £6.95

### **Highland Coffee** (Drambuie) £6.95

### **Scottish Coffee** (Whisky) £6.95

### **Calypso Coffee** (Tia Maria) £6.95

### **Baileys Coffee** (Baileys) £6.95

### **French Coffee** (Brandy) £6.95

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## THE GRANDE

## *Dinner Menu*

Thursday, Friday and Saturday's

6 - 9.30pm

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.