



THE GRANDE

Sunday Lunch Menu

12-3pm

3 Courses £19.95

2 Courses £15.95

Please ask our team for allergen advice

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

To Start

Today's Soup (vgo) (gfo)

warm bread & butter

Chicken Liver & Brioche (gfo)

plum & red wine gel & slow cooked onion jam

Pan Roasted Salmon

cauliflower puree, mustard & caper butter & fresh horseradish

Goats Cheese (v)

bonbons, heritage beets & horseradish foam

The Main

Slow Cooked Beef Brisket (gfo)

roast potatoes, seasonal vegetables, Yorkshire pudding and roasting gravy

The Kitchen's Roast of the Day (gfo)

all the traditional trimmings

Fish & Chips (gfo)

battered & breaded haddock, chunky tartar sauce,
mushy peas & pommes neuf

Chicken Schnitzel

truffle pomme puree, crispy pancetta, free range egg & baby leeks

10oz Sirloin Steak (gf) (Supplement £8.00)

mushroom stuffed with duxelles & parmesan, thyme garlic roasted tomatoes
& pommes neuf & peppercorn sauce

Roasted Cauliflower Steak (v) (gf)

cauliflower puree, mustard & caper butter,
creamy truffle potatoes & soft herbs

To Finish

Sticky Toffee Pudding

salted caramel & honeycomb ice cream
& butterscotch sauce

Pavlova Of The Day (gf)

Choux Pastry

raspberry & white chocolate

Cheeseboard (gfo) (Supplement £4.00)

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