
To Start

Lobster Part One Claws & Shells

Agnolotti, sweetcorn, tomato, bisque

Chicken Liver Éclair

Burnt apple, calvados, pecans, shallots

St Andrews Cheddar Cheese Souffle ^(V)

Truffle, onion velouté

The Chefs Soup of The Day ^(VGO, GFO)

Today's garnish

Flambe

Peppered Steak ^(GF)

*Tomato jam, charred onion, mushroom duxelles, rosti chips
£15 supplement*

Steak Diane ^(GF)

*Tomato jam, charred onion, mushroom duxelles, rosti chips
£15 supplement*

Please ask our team for allergen advice

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

The Main Event

Lobster Part Two Tail

Champagne, crème fraise, trout roe, caviar, finger lime, chives, baby fennel, carrot

^(GFO)

Free Range Chicken

Roast Breast, Confit Leg, Cannelloni, Wild Mushrooms, Roscoff Onion, Truffle, Maderia Sauce

^(VG,GF)

Lentil Dahl

Spinach & potato pakoras, hispi cabbage, curry, mint yogurt

Sides

£4.00 Each

Truffle Chips With Truffle Aioli ^(GF)

Charred Tenderstem Broccoli ^(GF)

Caesar Salad Wedge ^(GF)

Sauteed Wild Garlic Mushrooms ^(GF)

Please ask our team for allergen advice

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

To Finish

Baked Camembert (GFO)
Biscuits, chutney, truffle honey
Supplement £10

Passion Fruit Souffle (GFO)
White Chocolate, vanilla, prosecco

Hazelnut Tart
Praline, Chocolate

Rhubarb Brule
Ginger beer

Our Suppliers



Seafood & Shellfish
David Lowrie
St Monans

Wild Venison & Game
Simpson Game
Newton More

Pork, Lamb, Beef & Chicken
John Henderson
Glenrothes

Specialty Food
Clarks
Penicuik

Fruit & Vegetables
Foraging & Wild Food
Raith Fruit
Kirkcaldy

Beef & Pork
Balcaskie Estate
East Neuk Fife

team for allergen advice

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



THE GRANDE

Dinner Menu

Wednesday-Saturday
6pm-9pm

2 Courses £39.95 | 3 Courses £46.95

The Grande has been reinvented to create an elegant, contemporary setting 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 are from our new kitchen garden.

Please indulge tonight by picking from our 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.

