

## SIDES

TENDERSTEM BROCCOLI, CHILLI, LIME &  
ALMOND £4.50 **V**  
HOUSE SALAD £4 **VO**  
SAUTEED MUSHROOMS, TRUFFLE &  
PARMESAN £6 **V**  
SALT & VINEGAR JENGA CHIPS £3 **VG**  
TRUFFLE & PARMESAN JENGA CHIPS £6 **V**  
SALT & VINEGAR ONION RINGS £4 **V**  
SWEET & SOUR FIRE ROASTED PEPPERS  
£5 **VG**

## SAUCES

£3.50  
PINK PEPPERCORN & BRANDY  
BEEF & RED WINE JUS  
WHISKY & GRAIN MUSTARD  
CHIMICHURRI  
BEARNAISE  
**ALL GF**

## SWEET FINISH

**BLACKBERRY SOUFFLE**  
Smoked Milk Ice Cream - Lavender Honey Brioche  
**GFO V**

**70% VALRHONA CHOCOLATE FONDANT**  
Orange - Smoked Vanilla - Hazelnut **V**

**DATE & TREACLE PUDDING**  
Smoked Brown Sugar Caramel - Cinder Toffee Ice Cream - Crème Fraîche  
**VGO GFO**

**I.J. MELLIS CHEESES**  
Today's Mellis Cheese Selection - Fruits - Pickles - Breads & Crackers  
**GFO**

**STARTER & DESSERT £11.95 | MAIN £32**

PLEASE ASK SERVER FOR ALLERGEN ADVICE

**V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'**



THE GRANDE





# THE GRANDE



## DINNER MENU

FRIDAY-SATURDAY 6PM-9PM

2 COURSE £43.95 3 COURSE £52.95

WELCOME TO THE GRANDE AT THE DEAN PARK HOTEL - WHERE SCOTLAND'S FINEST INGREDIENTS MEET SMOKE, FIRE AND FINESSE. FROM JOSPER-FIRED STEAKS TO SEASONAL DISHES, EACH PLATE IS CRAFTED WITH CARE. WE HOPE YOUR EVENING WITH US IS UNFORGETTABLE.

### HOMEMADE BREAD

Whipped Sea Salt Butter

GFO

### SNACKS

£3 EACH

SALT & PEPPER CALAMARI  
Chilli & lime

TEMPURA HALLOUMI  
Chimichurri

GFO V

TRUFFLE POTATO POPCORN  
Fresh Parmesan

GF V

### TO START

#### SCOTTISH BLACK ANGUS FILLET

Pomme Anna - Ducks Egg - Wagyu Fat & Veal Jus Hollandaise

GF

#### PETERHEAD HAND DIVED SCALLOP

Bisque - Fennel - Dill

GF

#### TRUFFLE ARANCINI

12 Month Aged Corra Linn Cheese - Ox Tongue

GFO

#### TOMATO & BURRATA

Heritage Tomato - Basil - Aged Balsamic - Black Garlic

GF VGO

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## JOSPER CHARCOAL GRILL

OUR STEAKS ARE DRY-AGED FOR 40+ DAYS, THEN HAND-CUT AND SEARED OVER ROARING JOSPER CHARCOAL FOR UNMATCHED DEPTH OF FLAVOUR. SERVED WITH FIRE ROASTED PEPPER SALSA AND A ROCKET & PARMESAN SALAD

### TO SHARE

Cooked to perfection with two sides and two sauces

#### 500G CHATEAUBRIAND

£35 supplement

GF

#### 700G+ TOMAHAWK

£35 Supplement

GF

### AL A CARTE

#### JOSPER GRILLED 100Z SIRLOIN

Fire Roasted Pepper Salsa - Rocket & Parmesan

Upgrade to 8oz fillet for £10 or a 700g T-Bone for £20

GF

#### LOIN OF CAIRNGORM VENISON

Parsnip - Haunch Wellington - Pink Pepper

#### PEKIN DUCK

Duck Leg Dumpling - Plum - Beetroot

GFO

#### LEMON SOLE

Leek - Tarragon - Shetland Mussel

GF

#### CHARRED CAULIFLOWER STEAK

Coriander spinach - Corra Linn - Chimichurri

GF VGO

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