

## SIDES

SALT & VINEGAR JENGA CHIPS £5 VG GF  
TRUFFLE & PARMESAN JENGA CHIPS  
£6.50 **V GF**  
SALT & VINEGAR ONION RINGS £5 VG GFO  
THREE CHEESE MACARONI £6.50 **V**  
TENDERSTEM BROCCOLI, CHILLI, LIME &  
ALMOND £6 **VG GF**  
SAUTEED MUSHROOMS, TRUFFLE &  
PARMESAN £6.50 **V GF**  
HOUSE SALAD £4.50 **VG GF**

## SAUCES

£3.50  
PINK PEPPERCORN & BRANDY  
BONE MARROW JUS  
BLUE CHEESE  
CHIMICHURRI  
**ALL GF**

## SWEET FINISH

### PISTACHIO DOUGHNUT & KADAFI SUNDAE

Raspberry - Pistachio Frangipane Doughnuts - Charred Marshmallow - Kadaifi  
£9.50 **V**

### RHUBARB & CUSTARD BRULÉE CHEESECAKE

Rhubarb - Madagascan Vanilla - Biscoff Flapjack - Brulee'd Cheesecake  
£8.50 **V**

### STICKY TOFFEE PUDDING BABA

Rum Baba Sticky Pudding - Miso Toffee - Clotted Cream Ice Cream - Medjool Date  
£8.50 **VGO GFO**

### PINA COLADA SOUFFLE

Pineapple Souffle - Coconut Sorbet - Charred Pineapple Salsa - Toasted Coconut  
£9.50 **V GFO**

### SCOTTISH CHEESE SELECTION

Today's Selection - Honey roasted walnut, Quince Chutney - Comb Honey -  
Pickled Celery - Breads and Oatcakes  
£12.50 **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

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

#### OYSTERS

Shallot Vinegar - lemon

#### TEMPURA HALLOUMI

Chimichurri

GFO V

#### SALT & PEPPER POPCORN

Potato Peppers & Miso

GF V

### TO START

#### AGED BEEF FILLET SURF & TURF

Smoked Beef Tartare - Oyster - Bone Marrow - Confit Yolk - Caperberry

£13.50 GF

#### AYRSHIRE HAND DIVED SCALLOP

Dashi - Roe - Lemon - Wakame Seaweed

£15.50 GFO

#### SATAY CHICKEN WING

Fermented Chilli - Peanut - Coconut Yoghurt - Curry Glaze

£10.50 GFO

#### BLACK ANGUS YAKATORI

Beef Cheek Sesame Toast - Black Garlic - Ponzu

£15.50 GFO

#### EGG & SOLDIERS

Scottish Mushrooms - Truffle - Parmesan - Duck Egg

£9.50 GF

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## JOSPER CHARCOAL GRILL

ALL STEAKS ARE AGED IN HOUSE, SERVED WITH PARMESAN & ROCKET SALAD AND FIRE ROASTED PEPPER SALSA.

### STEAKS

40 DAY DRY AGED RIBEYE 8OZ £30.50

BEEF FAT AGED FILLET 7OZ £34.50

40 DAY DRY AGED SIRLOIN 10OZ £32.50

BONE IN RIBEYE 13OZ+ £42.50

PORK TOMAHAWK 10OZ £26.50

### TO SHARE

Cooked to perfection with two sides and two sauces

14OZ CHATEAUBRIAND TO SHARE  
£90 GF

15OZ+ TOMAHAWK TO SHARE  
£75 GF

### AL A CARTE

#### GRANDE STEAK BURGER

4oz Sirloin - Beef Fat Brioche - Sticky Beef Cheek - Port Caramelized Shallots - Jenga Chips

£20.50 GFO

#### JOSPER SHORT RIB ON THE BONE

Soy - Burnt Carrot - Charred Onion

£26.50 GF

#### HALF CHICKEN

Wild Garlic Poached Breast - Chicken Leg Morel - Crispy Wing - Asparagus - Pickled Shallot

£24.50 GFO

#### SALMON

Romesco - Olive Tapenade - Fennel - Salmon Roe - Courgette - Chilli Oil

£24.50 GFO

#### HISPI CEASER

Josper Hispi Cabbage - Ceaser - Parmesan - Croutons

£14.50 GFO VGO

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