



THE GRANDE

DINNER MENU

WEDNESDAY-SATURDAY 6PM-9PM

5 COURSES & COCKTAIL £45 PER PERSON

OFFER AVAILABLE FOR LIMITED TIME & STEAKS NOT INCLUDED IN OFFER

AMUSE & BREAD

CHEFS AMUSE BOUCHE

HOUSE MADE BREAD
CHEFS CHOICE OF BUTTER

STARTERS

CHEESE & ONION^V
Isle of mull - pumpernickel - black garlic
£10

WOOD PIGEON^{GFO}
Duxelle - bitterbal - beetroot - tarragon
£12

SALMON GRAVALAX^{GFO}
Cornichons - caper-berry - mustard seed
£13

RAVIOLI^V
ricotta - egg yolk - spinach - apple - hazelnut
£12

PLEASE ASK SERVER FOR ALLERGEN ADVICE

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

MAIN COURSES

NORTH SEA COD
Shetland mussel - salsify - sea truffle - nori
£27

PARTRIDGE EN CROUTE
Winter chantarelle - parsnip - autumn truffle
£29

CAIRNGORM VENISON^{GF}
chestnut - Fig - artichoke
£30

BUTTERNUT SQUASH GNOCCHI^{V,GFO}
Sage - pumkin seed - goats curd
£22

FLAMBES^{GF}
King oyster - slow roasted tomato - roquette - beef fat chips
Peppercorn or Dianne sauce

8OZ FILLET
£50

10OZ SIRLOIN
£40

DESSERTS

GRANDE CHERRY SOUFFLE
Pistachio - kirsch cherry - 70% chocolate
£12

FIG & ALMOND FRENCH^{GFO}
brioche frangipane - fig - clementine anglaise
£12

PEAR & HONEY TART^{GFO}
Crowdie mousse - truffle pickled walnut - apple - grape & port chutney
£12

MELLIS CROWDIE^{GFO}
Crowdie mousse - truffle pickled walnut - apple - grape & port chutney - walnut crostini
£15

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