



THE GRANDE



DINNER MENU

WEDNESDAY-SATURDAY 6PM-9PM

5 COURSES & COCKTAIL £45 PER PERSON

OFFER AVAILABLE FOR LIMITED TIME & FLAMBES NOT INCLUDED IN OFFER

AMUSE & BREAD

CHEFS AMUSE BOUCHE

HOUSE MADE BREAD

Chefs choice of butter

STARTERS

DUCK PASTRAMI

Kale - blood orange - foyet
£13

GRANDE EGG YOLK RAVIOLI^V

Spinach - hazelnut - ricotta
£12

ORKNEY HAND DIVED SCALLOP^{GF}

Oyster - cauliflower - black pudding
£16

STEAK AND CHIPS^{GF}

Pomme anna - quails egg - dry aged beef tartare - truffle
£14

PLEASE ASK SERVER FOR ALLERGEN ADVICE

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

MAIN COURSES

CAIRNGORM VENISON^{GF}
Celeriac - sloe pear - juniper
£30

WILD PARTRIDGE^{GF}
Roscoff - red cabbage - madeira jus
£28

LEMON SOLE^{GF}
Langoustine - sea truffle - celery - oscietra
£25

HENDERSONS OF MARKINCH BEETROOT^V
Golden beetroot - aged ewes milk - walnut
£23

FLAMBE

King oyster - confit tomato - arugula - bone marrow chips
Peppercorn or Diane sauce

SOZ FILLET^{GF}
£55

DESSERTS

GRANDE SOUFFLE^{GFO}
Apple - spiced granola - toffee - brown butter madeleine
£12

CHOCOLATE FONDANT
Kirsch cherry - bean to bar chocolate - 'aero' - cherry sorbet
£13

RHUBARB MILLE FEUILLE
Forced rhubarb - malted milk - Edinburgh rhubarb gin
£12

MELLIS CHEESE SELECTION^{GFO}
Chutneys - breads & crackers - honeycomb
2 cheeses - £13.50 | 3 cheeses - £15.50 | 4 cheeses - £16.50

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