



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<sup>V</sup>  
Spinach - hazelnut - ricotta  
£12

ORKNEY HAND DIVED SCALLOP<sup>GF</sup>  
Oyster - cauliflower - black pudding  
£16

STEAK AND CHIPS<sup>GF</sup>  
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<sup>GF</sup>  
Celeriac - sloe pear - juniper  
£30

WILD PARTRIDGE<sup>GF</sup>  
Roscoff - red cabbage - madeira jus  
£28

LEMON SOLE<sup>GF</sup>  
Scottish shellfish - sea truffle - celery - oscietra  
£25

HENDERSONS OF MARKINCH BEETROOT<sup>V</sup>  
Golden beetroot - aged ewes milk - walnut  
£23

### FLAMBE

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

SOZ FILLET<sup>GF</sup>  
£55

### DESSERTS

GRANDE SOUFFLE<sup>GFO</sup>  
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<sup>GFO</sup>  
Chutneys - breads & crackers - honeycomb  
2 cheeses - £13.50 | 3 cheeses - £15.50 | 4 cheeses - £16.50

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