

# The Grill House

## The steak experience

Prime Aberdeen Angus Scottish beef selection all served with beer battered onion rings, sauté mushrooms and pan seared tomato & fries

Fillet.....	8oz -	£27.50
.....	12oz -	£37.50
Rib eye .....	8oz -	£23.50
.....	12oz -	£29.50

Chef's selection of prime Scottish Steak of the day	
.....	£ Seasonal Cost

### How would you like your steak cooked?

Blue	Red throughout
Rare	Mostly red with a hint of pink
Medium rare	Mostly pink with a hint of red
Medium	Centre pink
Medium well	Very little pink
Well done	Brown throughout

### Why not add a King prawn skewer to your steak

Pan fried in butter.....	£6.50
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### Tempting Sauces

Creamy Peppercorn .....	£2.50
Mushroom And Grain Mustard.....	£2.50
Haggis, Whisky And Bacon.....	£2.50
Red Wine Jus.....	£2.50
Garlic Butter.....	£2.00

## Prime Burgers

### Chicken Breast

### Prime Beef

or Mixed Vegetable burgers .....	£11.50
All set in a brioche bun then served with skin on fries and dressed seasonal salad	

Toppings .....	£2.50
Cheddar cheese	
Cheddar cheese, bacon and barbeque sauce	
Smoked cheese and red onion chutney	
Cajun and mozzarella	

## Sides

A pale of fries or seasoned wedges.....	£2.90
Seasonal market vegetables.....	£3.90
Mixed seasonal salad .....	£3.90
with vinaigrette or balsamic dressing	
Beer battered onion rings.....	£3.90
Nan bread .....	£2.90
Timbale of basmati rice.....	£2.50
Pan fried fresh mushrooms.....	£3.50
Basket of crusty bread and butter curls.....	£2.90
A mound of olives .....	£3.90



## Starters

<b>Soup</b> ▼	£4.90
Chef's soup selection served with crusty bread and butter curls	
<b>Haggis</b>	£6.75
Medallions of haggis coated in golden crumb accompanied by a whisky and mustard mayonnaise	
<b>Fish Cakes</b>	£6.75
Haddock and salmon bound together then presented with salad garnish and a chilli and ginger sauce	
<b>Tempura Prawns</b>	£6.90
King prawns in a light and crunchy tempura batter served with lemon and a sweet chilli dip	
<b>Ciabatta Garlic</b> ▼	£4.90
Ciabatta bread drizzled with garlic and parsley butter topped with grilled mozzarella cheese	
	£5.50

## House Favourites

<b>Mexican Chilli</b>	£13.50
Spicy beef chilli presented with steamed basmati rice, crunchy nachos, crème fraiche	
<b>Steak Pie</b> ^	£13.50
Chunks of Scottish beef cooked in a rich ale gravy topped with a roundel of flaky pastry	
<b>Chicken Satay</b> ★	£13.90
Sliced chicken fillet cooked in a peanut satay sauce served with a timbale of basmati rice and prawn crackers	
<b>Chicken Ecosse</b> ^	£14.90
Breast of corn fed chicken resting on a bed of haggis draped with a bacon and whisky sauce or a creamy peppercorn sauce	
<b>Jambalaya</b>	£14.50
Chicken king prawn and chorizo wok fried with white basmati rice in a spicy Creole sauce	

## Fish

<b>Scampi</b>	£13.50
Breaded pieces of scampi served with skin on fries and dressed salad	
<b>Haddock</b>	£12.90
Fresh fillet of haddock coated in beer batter then served with skin on fries and crushed minted peas	
<b>Salmon</b>	£15.50
Cajun spiced Scottish salmon supreme presented with savoury rice and a lime and coriander crème fraiche	
<b>Sea Bass</b>	£16.50
Pan seared fresh fillets of sea bass smothered with a light ginger, lemon, spring onion and soya sauce accompanied by a timbale of basmati rice	

<b>Pate</b>	£6.90
Chicken liver and brandy parfait accompanied by fruit chutney and rough Highland oatcakes	
<b>Tortilla Chips</b> ▼	£6.90
Crunchy nachos topped with chilli or haggis and served with crème fraiche and tomato salsa	
or with cheese	£5.50
<b>Brie</b> ▼	£6.90
Wedges of brie cheese coated in crumb then served with dressed leaves and cranberry sauce	
<b>Croustini Delight</b> ▼	£7.50
Smashed avocado with feta cheese and confit tomato topped with rockette drizzled with balsamic vinegar	
<b>Parma Ham</b>	£7.50
Grilled asparagus spears presented with Parma ham and a light hollandaise	

<b>Feather Blade of Beef</b> ^	£18.50
Chunk of prime Scottish beef draped with a rich red wine jus and creamed potato	
<b>Fajitas</b> ★	£14.50
Chicken, beef, king prawn or vegetarian wok fried with fresh vegetables presented with soft flour tortillas, crème fraiche and tomato salsa	
<b>Spaghetti Bolognese</b>	£13.50
Freshly steamed spaghetti topped with rich beef Bolognese ragu	
<b>Enchiladas</b> ★	£14.50
Spicy chilli or vegetables presented in soft flour tortillas and accompanied by savoury rice, crème fraiche and tomato salsa	
<b>Macaroni Cheese</b> ▼	£11.50
Bound in a creamy cheese sauce served with warm garlic bread	

### Allergen Information:

Dishes marked with ★ can be made vegetarian

Dishes marked with ^ are served with a selection of fresh market vegetables and potatoes

<b>Scallops and Black Pudding</b>	£8.50
North of Scotland scallops set on a bed of Stornoway black pudding drizzled with light balsamic vinegar and accompanied by pea puree	
<b>Chicken Wings</b>	£6.50
Chicken wings marinated in spicy sauce then sprinkled with sesame, chilli and spring onion	
<b>Halloumi Fries</b> ▼	£6.75
Halloumi fries presented with a chilli jam	
<b>Pitta with Hummus</b> ▼	£6.50
Roast red pepper and sun blushed tomato hummus accompanied by warm pitta bread	
<b>Sharing Board for 2 persons</b>	£16.50
Deli board with Italian meats and cheeses accompanied by olives, cornichons, sun blushed tomato and crusty bread	

<b>Mediterranean Vegetable Risotto</b> ▼	£13.90
Roast pepper, tomato, courgettes and herbs served with warm garlic ciabatta	
<b>Penne Pasta</b> ★ ▼	£11.90
Bound with a spicy tomato, chorizo and feta sauce	
<b>Katsu Curry</b>	£14.50
Panko breaded chicken breast placed on a basmati rice mound with sweet chilli salad and katsu curry sauce	

## Lunch selection

available until 5.00pm

<b>Freshly Baked Potatoes</b>	£7.50
with your choice of filling presented with dressed salad garnish:	
Scottish cheddar cheese with pickle / spicy Mexican beef chilli / baked beans / brie cheese with ham and cranberry / tuna mayonnaise / smoked applewood with sun blushed tomato / creamy coleslaw	
<b>Steak Ciabatta</b>	£11.50
Slices of prime Aberdeen Angus beef fillet set on toasted ciabatta served with red onion chutney, mustard mayonnaise and seasoned skin on fries	