



The Grill House

The steak experience

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

Fillet80z - £32	.50
120z - £42	.50
Rib eye80z - £27	.50
120z - £37	.50

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 the surf to your turf.

A king prawn sk	ewer- pan frie	d in butter	r£7.50
Salt and pepper	Calamari piece	<u>!</u> S	£7.50

Tempting Sauces

Creamy brandy peppercorn	£3.50
Haggis, whisky and bacon	
Red wine and rosemary jus	
Creamy blue cheese	£3.50
Garlic butter	£3.50

Prime Burgers

Chicken Breast GF★

Prime Reef

Prime beer
or Mixed Vegetable burgers£13.90
All set in a brioche bun served with skin on fries and dressed seasonal salad
Toppings£2.50
Cheddar cheese
Cheddar cheese, bacon and barbeque sauce
Smoked apple wood cheese and red onion chutney
Cajun and mozzarella

Selection of side dishes

A pale of sweet potato fries or seasoned wedges£	3.50
Mixed seasonal salad with vinaigrette or balsamic dressing£	4.90
Beer battered onion rings£	4.50
Timbale of basmati coconut rice£	3.90
Pan fried fresh mushrooms£	4.90
A mound of olives with balsamic and olive oil£	4.90

Starters

Smoked salmon and leek tart GF	.£8.50
Homemade meatballs Cooked in a roast tomato sauce served with sourdough and ricotta cheese	.£8.50
Caprese bruschetta V	£7.90
Mixed mushrooms V	
Cooked in a creamy garlic sauce then served in a puff pastry tart topped with walnut and	l parmesan
Salt and pepper calamari	•

Soup V Chef's soup selection served with crusty bread and butter curls£5.50
Haggis£7.50 Medallions of haggis coated in golden crumb accompanied by a whisky and mustard mayonnaise
Tempura prawns£7.90 King prawns in a light and crunchy tempura batter served with lemon and a sweet chilli dip
Ciabatta garlic V£4.90 Ciabatta bread drizzled with garlic and parsley butter and topped with grilled mozzarella cheese£5.90
Homemade Pate£7.90 Chicken liver and brandy parfait accompanied by fruit chutney and rough Highland oatcakes

Tortilla chips V,GF Crunchy nachos topped with chilli or haggis and served with crème fraiche and tomator with cheese	o salsa
Scallops and black pudding North of Scotland scallops set on a bed of Stornoway black pudding drizzled with light vinegar and accompanied by pea puree	
Chicken wings GF	
Halloumi fries V Halloumi fries presented with a chilli jam	£6.90

Main Conres

Panko breaded chicken breast placed on a bed of basmati rice then presented with sweet of salad and katsu curry sauce	
Mexican chilli£ Spicy beef chilli presented with steamed basmati rice, crunchy nachos, crème fraiche	14.50
Steak and ale pie ^£ Chunks of Scottish beef cooked in a rich ale gravy topped with a roundel of flaky pastry	15.50
Chicken satay£ Sliced chicken fillet cooked in a peanut satay sauce served with a timbale of basmati rice a prawn crackers	
Chicken Ecosse ^£ Breast of chicken resting on a bed of haggis draped with a bacon and whisky sauce or a creamy peppercorn sauce	16.50

Jambalaya GF	
Hawaiian Teriyaki chicken	
Fajitas ★	
Spaghetti bolognaise Freshly steamed spaghetti topped with rich beef Bolognaise ragu	£14.50
Macaroni cheese V	£13.50

Tandoori chicken	
Scottish lamb shank GF	£19.50
Slow braised then smothered with a Rosemary and red wine jus accompanied by cream and sautéed red cabbage	ed mash
Chicken Chimichanga ★	nilli sauce
Coated with golden crumb then topped with a roast tomato sauce and mozzarella chees with skin on fries and dressed leaves	

Fish





Allergen Information:

Dishes marked with \star can be made vegetarian θ Dishes marked with \wedge are served with a selection of fresh market vegetables and creamed mash or fries



.£8.50 with your choice of filling presented with dressed salad garnish Scottish cheddar cheese with pickle / spicy Mexican beef chilli / baked beans / tuna mayonnaise / £13.50 Slices of prime Aberdeen Angus beef fillet set on toasted ciabatta served with red onion chutney, mustard mayonnaise and seasoned skin on fries £8.50 Toasted bloomer....

Freshly toasted bloomer loaf then filled with a choice of the following -

Tomato, mozzarella and pesto • Tuna and cheddar cheese • Camembert, honey ham and cranberry Applewood and sun blushed tomato • Presented with vegetable crisps and dressed leaves