



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 ★

FIIIet	80Z - ±33.5U
Rib eye	80z - £28.50
	12oz - £38.50
T Bone	18oz - £39.50

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 skewer- pan fried in butter£8.50

Tempting Sauces

Creamy brandy peppercorn	.£3.50
Haggis, whisky and bacon	.£3.50
Creamy blue cheese	.£3.50
Garlic butter	.£3.50

Prime Burgers

Breast of Chicken or Breaded Chicken \star

Prime Beef

or Mixed Vegetable burgers£15	5.5
All set in a brioche bun served with skin on fries	

Toppings

and dressed seasonal salad

Mature cheddar cheese	£2.00
Cheese, bacon and bbq sauce	£3.50
Smoked applewood cheese with red onion chutney	£3.50
Cajun spice and mozzarella cheese	£3.50
Haggis	£3.50
Black pudding	£3.50
Pulled pork	£3.50

Selection of side dishes

A pale of sweet potato fries or seasoned wedgesf	3.50
Mixed seasonal salad with vinaigrette or balsamic dressing 1	E4.90
Beer battered onion rings	£4.50
Timbale of basmati coconut rice	<u> </u>
Pan fried fresh mushrooms	£4.90
A mound of olives with balsamic and olive oil	£4.90

Starters

Caprese bruschetta V£7.90 Sun dried tomato and mozzarella Drizzled with a pesto dressing and balsamic glaze
Baked Camembert V
Soup V Chef's soup selection served with crusty bread and butter curls£6.50
Haggis£7.90 Medallions of haggis coated in golden crumb accompanied by a whisky and mustard mayonnaise
Tempura prawns£8.50 King prawns in a light and crunchy tempura batter served with lemon and a sweet chilli dip

Ciabatta garlic V	£4.90
3 . 3	£6.50
	or spicy shredded chicken and served with crème
or with cheese	£7.50
	£9.90 oway black pudding drizzled with light balsamic

vinegar and accompanied by pea puree

Smoked haddock vol au vent£8.9 Smoked haddock cooked in a creamy dill and white wine sauce presented in a puff pastry case	90
Halloumi fries V£7.5	50
Manchego and chorizo croquette£7.5 Creamy cheese and chorizo coated in crispy Panko breadcrumbs then served with smoked paprika aioli	50
Soft tacos£9.5 Pulled pork or spicy shredded chicken, pico de gallo, smashed avocado and sour cream	50

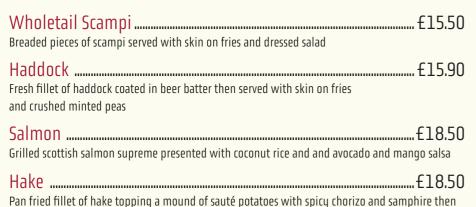
Main Courses

Mexican chilli£15. Spicy beef chilli presented with steamed basmati rice, crunchy nachos, crème fraiche	50
Steak and ale pie ^£16. Chunks of Scottish beef cooked in a rich ale gravy topped with a roundel of flaky pastry	50
Chicken Satay£16. Sliced chicken fillet cooked in a peanut satay sauce served with a timbale of basmati rice and prawn crackers	50
Chicken Ecosse ^£17. Breast of chicken resting on a bed of haggis draped with a bacon and whisky sauce or a creamy peppercorn sauce	50
Jambalaya£17. Chicken, king prawn and chorizo wok fried with white basmati rice in a spicy Creole sauce	50

Fajitas ★£18.50 Chicken, beef, king prawn or vegetables wok fried with fresh vegetables presented with soft flour tortillas, crème fraiche and tomato salsa)
Macaroni cheese V£14.50 Bound in a creamy cheese sauce with a parmesan and panko breadcrumbs topping served with warm garlic bread)
Chicken gyros£17.90 Marinated breast of chicken presented on Greek flatbread topped with tomato, cucumber, red onion salad then served with tzatziki with paprika and oregano fries)
Lamb cutlets£21.50 Trio of pan seared lamb cutlets resting on a bed of wild mushrooms and parmesan risotto togethe with a light jus (served pink)	

Fish

draped with a creamy hollandaise sauce





Allergen Information: Dishes marked with ★ can be made vegetarian & Dishes marked with ^ are served with a selection of fresh market vegetables and creamed mash or fries



unch Selection available until 5.00pm

• Tomato, mozzarella and pesto • Tuna and cheddar cheese • Camembert, honey ham and cranberry • Applewood and sun blushed tomato

With a steaming bowl of our Soup of the Day.....

£4.50