

THE
GRILL ROOM

STARTER & MAIN £10.00 | ADD A DESSERT FOR £3.00
Monday – Friday | 12 Noon – 4.00pm

TO START

JOSPERED SEASONAL SOUP OF THE DAY (V)
Artisan Bread & Sea Salt Butter

CHARRED ASPARAGUS
& CRISPY POACHED HEN'S EGG (V)
Lemon Hollandaise

SCOTTISH HAGGIS NACHOS
Auld Reekie Sauce

WHIPPED GOAT'S CHEESE
& ARRAN TOMATO RELISH BRUSCHETTA (V)
Aged Balsamic Reduction, Walnut Bread, Rocket Leaves

MAINS

JOSPER GRILLED STEAK BURGER
Monterey Jack Cheese, Fries

GRILLED CHICKEN & BACON CAESAR SALAD
Parmesan, Blush Tomato, Red Onion, Croutons, Cos Leaf

CHEF'S GUEST 'FISH OF THE DAY'
Seasonal Vegetables, Potatoes

MAC'N'CHEESE (V)
Garlic Ciabatta, Parmesan Panko Crumb, Market Salad

BOURBON & MAPLE GLAZED GAMMON LOIN STEAK
Fried Egg, Fries, Broon Sauce Jus

WILD MUSHROOM & SPINACH RISOTTO (V)
Parmesan, Garlic Ciabatta

CHICKEN STROGANOFF
Herb Basmati Rice

SIDES

(ALL £3.00)

Rustic Cut Chips | Buttermilk & Herb Mash
Baked Sea Salt & Thyme New Season Potatoes | Seasonal Buttered Vegetables
Roasted Mediterranean Vegetables | House Leaf Salad with Dressing
Craft Beer-Battered Onion Rings | Bread Board

TIME FOR A PUDDING?

CHEF'S THREE SCOOP ICE CREAM SELECTION
Ask your Server about Flavours

ELDERFLOWER & SCOTTISH BERRY MERINGUE
Blackcurrant Sorbet

THE GRILL ROOM HOMEMADE CHEESECAKE
Ask your Server for Today's Flavour

BANOFFEE WAFFLE
Honeycomb Ice Cream

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request. We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.