

NIBBLES ALL 5

GORDAL OLIVES (vg) Rock Salt	
FRESH BREAD SELECTION (vg) Evoo, Balsamic Vinegar	
HARISSA HUMMUS CHARRED FLATBREAD (vg) Charred Flatbread, Evoo, Pistachio Dukkah	
SZECHWAN ROAST CASHEWS	

SHARING PLATTERS

CHARCUTERIE & CHEESE PLATTER.....20	
Ramsey's Haggis Scotch Egg, Game Pithivier, Confit Duck Bon Bons, Prosciutto, Blue Murder, Isle of Mull Cheddar, Clava Brie, Pickles, Artisan Breads, Gordal Olives, Sun Blushed Tomatoes, Aged Balsamic, Extra Virgin Olive Oil	
ALLOTMENT PLATTER.....19	
Three Cheese Baked Souffle, Sweet Potato Falafel, Harissa Hummus, Haggis Spiced Celeriac, Szechwan Plums, Tamarind BBQ King Oyster Mushrooms, Pickled Root Veg Salad, Artisan Breads, Gordal Olives, Sun Blushed Tomatoes, Aged Balsamic, Extra Virgin Olive Oil	

STARTERS

GRAND CAFÉ PRAWN CLASSIC 10

North Atlantic & King Prawns, Gem Lettuce,Caramelised Lemon, Cucumber, Heirloom Tomato, Classic Cocktail Sauce

THE GRAND FRENCH ONION SOUP.....8	
Steak & Kidney Dumplings, Gruyère	
ROAST ORKNEY SCALLOP.....12	
Truffled Scrambled Egg, Pommes Paille, Soy Brown Butter	
CAULIFLOWER PANNA COTTA (v).....8	
Tomato Consommé, Tomatillos, Parmesan Crisp, Micro Leaves	
RAMSEY'S OF CARLUKE HAGGIS SCOTCH EGG (v).....8	
Curried Mayonnaise, Pickled Swede, Pistachio Nut Dukkha	
THREE CHEESE BAKED SOUFFLE (v).....8	
Sunblushed Tomato, Pickled Shallot Petals & Basil	
SCOTTISH ROPE-GROWN MUSSELS MARINIERE	
Starter ~ Served with Sourdough Bread.....9	
Main ~ Served with Fries, Sourdough Bread & Aioli.....15	

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, WITH 100% OF THIS OPTIONAL AMOUNT GOING DIRECTLY TO OUR TEAM

MAINS

LOIN OF HIGHLAND VENISON.....20	
Game Pithivier, Brambles, Bacon Crisp, Savoy Cabbage, Pont Neuf	
PROSCIUTTO HALIBUT.....24	
Hazelnut Crust, Shallot Petals, Spinach, Truffle Risotto, Mushroom Tea	
MISO & GINGER GLAZED PORK FILLET.....18	
Sesame & Soy Greens, Sticky Jasmine Rice, Pink Pickled Ginger	
BUTTER BAKED CORN FED CHICKEN.....18	
Roast Cauliflower, Kale, Chicken Skin Crisp, Champ, Lovage Cream	
WOODLAND MUSHROOMS & SPELT RISOTTO (vg)17	
Tofu Dressing, Pumpkin Seed Pesto	
FENNEL ROAST GRESSINGHAM DUCK.....21	
Szechwan Plum, Confit Leg Bonbon, Pak Choi, Sweet Potato Fondant, Morello Cherry Jus	
KING PRAWN, HOT SMOKED SALMON.....15	
& ROPE GROWN MUSSEL PAPPARDELLE	
White Wine Velouté, Garden Peas, Parmesan, Dill	
LINE CAUGHT HADDOCK & HAND CUTS SUPPER ..15	
Triple Cooked Chips, Tartare Sauce, Mushy Peas, Pickles, Lemon, Buttered Sourdough	
(Beer Battered Banana Blossom Alternative Available, v)	
HAGGIS SPICED ROAST CELERIAC STEAK (vg).....15	
Whisky-Soaked Golden Raisins, Apple, Walnut, Israeli Cous Cous	

SIDES ALL 4.5

French Fries (vg) · Champ Mash
Triple Cooked Chips (vg) · Parmesan & Truffle Fries
Lemon & Dill Potato Salad (v)
Sesame & Soy Greens (vg) · Grand Cafe Green Salad (vg)

SALADS

Add Chicken, Hot Smoked Salmon or Crispy King Prawns For 4

CLASSIC CAESAR SALAD (v).....10	
Rosemary Focaccia Croutons, Bacon Crisps, Parmesan, Boiled Egg, Caesar Dressing (Available With Or Without Anchovies)	
ORANGE & CORIANDER MARINATED.....11	
VEGAN FETA (vg)	
Giant Couscous Salad, Mint, Basil, Toasted Almonds, Sunflower Seeds, Tenderstem & Cumin Oil	

GRILL

Rievers Reserve Gold, Grass Fed, 35 Days Dry Aged Scotch Beef with Triple Cooked Chips, Slow Roast Cherry Vine Tomato, Tamarind King Oyster Mushroom	
RUMP 8oz.....22	
SIRLOIN 8oz.....28	
FILLET 7oz.....35	
AXE HANDLE RIBEYE 14oz.....39	
16oz CHATEAUBRIAND ~ To Share.....65	
Triple Cooked Chips, Tamarind King Oyster Mushroom Slow Roast Cherry Vine Tomato, Your Choice of 2 Sides & 2 Sauces	
SAUCES.....2	
Green Peppercorn · Béarnaise · Salsa Verde · Garlic & Herb Butter	
35 DAY DRY-AGED FLANK CHEESEBURGER.....15	
Smashed Beef Patty, Taleggio, Confit Onions, Maple Bacon, Iceberg, Tomato, Pickle, Tomato, Burger Sauce, Sesame & Poppy Seed Bun, Fries	
35 DAY DRY-AGED CAFE BURGER.....15	
Salt Beef, Shaved Pastrami, Isle of Mull Cheddar, Iceberg, Tomato, Pickle, Tomato, Burger Sauce, Sesame & Poppy Seed Bun, Fries	
SWEET POTATO & BLACK BEAN BURGER (vg).....14	
Vegan Applewood Cheese, Confit Onion, Iceberg, Tomato, Pickle, Tomato, Burger Sauce, Sesame & Poppy Seed Bun, Fries	

SANDWICHES

Available until 5pm
Add Soup, Fries or Lemon & Dill Potato Salad For 2

SALT BEEF & SAUERKRAUT BAGEL.....9.5	
Confit Onions, Taleggio, Russian Dressing	
ROAST WOODLAND MUSHROOM ON SOURDOUGH TOAST (v).....9	
With Hollandaise	
CAFE CLUB SANDWICH.....9	
Lemon & Herb Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Egg Mayo	
CROQUE MONSIEUR.....9	
Ayrshire Ham, Smoked Applewood Cheddar, Whole Grain Mustard Béchamel	
CROQUE MADAME.....9.5	
Ayrshire Ham, Smoked Applewood Cheddar, Whole Grain Mustard Béchamel, Soft Fried Egg	
KING PRAWN, CRAYFISH & AVOCADO ON FOCACCIA.....9	
Sun Blushed Tomato Mayo, Iceberg Lettuce	

SEASONAL TABLE D'HOTE MENU

2 COURSES £17.95 · 3 COURSES £21.95
Monday - Friday from Noon until 6pm

DESSERTS

PERTSHIRE RASPBERRY CRANACHAN (v).....8	
Balvenie Whisky Whipped Cream, Perthshire Raspberries, Toasted Oats & Shortbread	
GUANAJA CHOCOLATE GANACHE.....8	
Pistachio Crumb, Pistachio Coral Sponge, Coconut Ice Cream, Candied Lime	
HEATHER HONEY PARFAIT.....8	
Mango, Summer Fruits, Lavender Tuille, Lemon Meringues	
STICKY TOFFEE MILLE-FEUILLE.....8	
Crème Pâtisserie, Salted Caramel, Crème Fraiche Ice Cream, Sugared Filo Tuille	
AULD ALLIANCE CHEESE BOARD (v).....11	
Selection of French & Scottish Cheeses (Vegan Alternative Available)	

Traditional Mull Cheddar, Spiced Pear Chutney, Arran Oatcakes
A traditional farmhouse cheddar made on the Scottish West Coast. The cows are fed on spent whiskey grains giving this cheddar a fruity, sharp and signature tangy flavour

Blue Murder, Truffled Honey, Toasted Sourdough
A Scottish Cheese of note, Blue Murder is a gorgeously decadent blue cheese that's bold in flavour, and ripe and creamy; think of it as a European style blue from Scotland

St Maure De Touraine, Warm Baguette, Sauternes Poached Apple
Sainte Maure is one of the classic cheeses from France. made from raw or pasteurised milk of goat, it is produced mainly in Loire Valley in middle France. This buttery and smooth cheese with little acidic flavour emerges drier, denser and with a fine grey-blue edible rind

AFTERNOON TEA

Available from 12pm - 5:30pm
Fully handcrafted by our in house Pastry Chef, our selection includes hand cut finger sandwiches, savoury bites, miniature desserts, and truly scrumptious home made scones and jam.

For the ultimate Afternoon Tea experience, enjoy our live pianist every Saturday from 2 - 5.30pm



For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menus detailed dietary and allergen information or grandcafeedinburgh.co.uk/allergens.



GRAND
CAFE
1905
AT THE SCOTSMAN