

LUNCH MENU -
SERVED 12-5PM



NIBBLES

OLIVES vg	4
GRANARY BREADS v, vg available Whipped Butter	4.5
SMOKED ALMONDS vg	4.5
PORK SCRATCHINGS	5
Leek Mayonnaise	

SMALL PLATES

SOUP OF THE DAY v, vg available Salted Butter, Sourdough	5.95
BABY CAESAR SALAD Anchovies, Croutons, Pancetta, Hard Cheese Add Chicken for 4	8
PORK BELLY Celeriac Remoulade, Burnt Apple Purée	7
CHICKEN LIVER TERRINE Mandarin Jelly, Charred Brioche	7.5
CHARRED TOMATO SALAD vg Pomegranate Molasses, Bitter Leaves	9.5

SANDWICHES

Add Soup for 3 Add Fries for 3.95	
PRAWN SANDWICH Prawn, Crayfish, Cocktail Sauce, Gem Lettuce, Rye	9.95
PORK BELLY CIABATTA Sweet Chilli & Soy Pork Belly, Hot & Sour Salad	9.5
OPEN CLUB Chicken, Bacon, Asian Salad, Poached Egg, Gravy, Charred Sourdough	9.95
CRISPY HALLOUMI v Roasted Red Pepper, House Slaw	9.5

LARGE PLATES

TIKKA ROAST CAULIFLOWER v, vg available Lemon & Herb Cous Cous, Tzatziki Dressing, Micro Leaves	13
GRILLED CHICKEN Hispi Cabbage, Carrot & Star Anise Purée	16
CLASSIC CAESAR SALAD Roasted Chicken Breast, Anchovies, Crispy Pancetta, Herb Croutons, Hard Cheese, Soft Boiled Egg	14
MARKET FISH OF THE DAY Creamed Potato, Sauce Béarnaise Ask Server For Todays Catch & Price	

CLASSICS PLATES

GRANARY BEEF BURGER Monterey Jack, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries Add Bacon, Haggis, Onion Rings, Extra Cheese for 2	16
PLANT BASED BURGER v, vg available Moving Mountains Patty, Vegan Cheese, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries	16
CHICKEN BALMORAL BURGER Grilled Chicken Breast, Haggis, Whisky Aioli, Vegetables, Brioche Bun, Extra Crispy Fries	15
HAGGIS, NEEPS & TATTIES Whisky & Peppercorn Sauce v available	14
TRADITIONAL FISH & CHIPS Crispy Battered Haddock Fillet, Chunky Chips, Mushy Peas, Tartare Sauce, Lemon Wedge Half Portion for 12.95	18.5

SIDES

ALL 4.5

CREAMED POTATO v	
CHUNKY CHIPS vg	
SKINNY FRIES vg	
TRUFFLE & PARMESAN FRIES +1.5 v	
SAUTEED GREENS v	
MAPLE GLAZED ROOTS v, vg available	
MAC & CHEESE v	
ONION RINGS v, vg available	

PUDDINGS

STICKY TOFFEE PUDDING v Guinness Toffee Sauce	8
BAKED VANILLA CHEESECAKE v Pineapple & Mango Compote	9
CHOCOLATE FONDANT & SALTED v CARAMEL ICE CREAM Please allow 15 mins for cooking	12.5
SELECTION OF ICE v, vg available CREAMS & SORBETS Ask Your Server for Today's Selection	5



For our guests with 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. 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.

v vegetarian **vg** vegan

ref: 11/24

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

EST.  2006

GRANARY

CASUAL DINING & DRINKING