

DINNER MENU -  
SERVED 5pm till Late



NIBBLES

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

SMALL PLATES

SOUP OF THE DAY <b>v, vg available</b> Salted Butter, Sourdough	7
STRATHDON BLUE <b>v available</b> Endive, Black Pudding, Apple Vinegar Dressing	8.5
PORK BELLY Celeriac Remoulade, Burnt Apple Purée	8.5
CHICKEN LIVER TERRINE Mandarin Jelly, Charred Brioche	9.5
CHARRED TOMATO SALAD <b>vg</b> Pomegranate Molasses, Bitter Leaves	9.5
CRAB & SALMON RILLETTE Creme Fraiche, Dill	12
VEGETABLE SPRING ROLLS <b>v</b> Sweet Chilli Sauce	9.5

STEAK NIGHT

2 x 7oz Flat Iron Steaks, 3 x Sides of Your Choice, 2 x Sauces of Your Choice & 2 x 175ml Glasses of House Red

**59 PER COUPLE**

One of You Doesn't Fancy Steak?  
Change to Chicken Breast Instead

LARGE PLATES

TIKKA ROAST CAULIFLOWER <b>v, vg available</b> Lemon & Herb Cous Cous, Tzatziki Dressing, Micro Leaves	13
GRANARY HAGGIS, NEEPS & TATTIES With Whisky Peppercorn Sauce <b>v available</b>	15
GRILLED CHICKEN Hispi Cabbage, Carrot & Star Anise Purée	16
SHORT RIB Dark Ale, Onion, Creamed Potato	17
TRADITIONAL FISH & CHIPS Crispy Battered Haddock Fillet, Chunky Chips, Mushy Peas, Tartare Sauce, Lemon Wedge	19
MARKET FISH OF THE DAY Creamed Potato, Sauce Béarnaise <b>Ask Server For Todays Catch &amp; Price</b>	
GRANARY BEEF BURGER Monterey Jack, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries Add Bacon, Haggis, Onion Rings, Extra Cheese for 2	17
PLANT BASED BURGER <b>v, vg available</b> Moving Mountains Patty, Vegan Cheese, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries	17

FROM THE GRILL

8OZ RIBEYE STEAK	35
8OZ SIRLOIN STEAK	38
7OZ FLAT IRON	22
All steaks come with roast vine tomato, mushroom, watercress, choice of one side & one sauce.	
SAUCES	2
RED WINE   BEARNAISE   PEPPER	

SIDES

ALL 4.5

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

PUDDINGS

STICKY TOFFEE PUDDING <b>v</b> Guinness Toffee Sauce	8
BAKED VANILLA CHEESECAKE <b>v</b> Pineapple & Mango Compote	9
CHOCOLATE FONDANT & SALTED <b>v</b> CARAMEL ICE CREAM Please allow 15 mins for cooking	12.5
SELECTION OF ICE CREAMS & SORBETS <b>v, vg available</b> 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