



# THE GRILL @ THE ORANGERY

**HAGGIS BON BONS 7.50**  
whisky mayonnaise & parmesan

**MIXED MARINATED OLIVES 5**

**BREAD BOARD 5**  
whipped butter

## STARTERS

<b>BUTTERNUT AND SAGE VELOUTÉ</b> roasted crispy onions, sage oil, stout-glazed roll, whipped salted butter	7.50
<b>CONFIT SALMON</b> rolled in furikake seaweed, lemon gel, dill emulsion, compressed cucumber, sea herbs	10.50
<b>BEETROOT-GLAZED CHICKEN LIVER PARFAIT</b> plum, fig & apple chutney, toasted brioche	9.50
<b>HERITAGE BEETROOT SALAD</b> whipped goat's cheese, candied walnuts, blackberries, garden herbs	8.50
<b>BRAISED OX CHEEK</b> celeriac purée, crispy onions, whisky prunes, beef jus	10.50

## FROM THE JOSPER GRILL

<b>8OZ RIB-EYE</b> triple-cooked chips, peppercorn sauce	30.00
<b>8OZ FLAT IRON</b> triple-cooked chips, peppercorn sauce	24.00
<b>DOUBLE STACK TWEED VALLEY BEEF BURGER</b> smoked streaky bacon, cheddar, gem lettuce, tomato, red onion, burger sauce	18.50
<b>GUEST STEAK</b> Chef's selection cut – please ask your server for details	MP

## MAINS

<b>BALBIRNIE ALE BATTERED HADDOCK</b> triple-cooked chips, crushed peas, tartare sauce	19.00
<b>DUCK BREAST &amp; DUCK LEG CROQUETTE</b> pomme purée, braised baby vegetables, red cabbage purée, pickled blackberries	25.00
<b>BRAISED FEATHERBLADE OF BEEF</b> confit potato, heritage vegetables, shallot, squash purée, bone marrow skirlie, beef jus	24.00
<b>PAN-FRIED SALMON</b> champagne beurre blanc, caviar, salmon roe, sea herbs, potato & celeriac dauphinoise	22.50
<b>UDON NOODLE MISO VEGETABLE BROTH</b> sweet potato, mushroom ketchup, herb salad	18.00
<b>BEETROOT &amp; GOATS CHEESE RAVIOLI</b> brown butter & herb emulsion, parmesan	18.00

## SIDES

<b>TRIPLE-COOKED TRUFFLE &amp; PARMESAN CHIPS</b>	5
<b>TRIPLE COOKED CHIPS</b>	5
<b>PANKO-CRUMBED ONION RINGS</b>	5
<b>HOUSE SALAD</b> lemon vinaigrette	5
<b>TENDERSTEM BROCCOLI</b> blue cheese and bacon	6
<b>MAC &amp; CHEESE</b> brioche & maple croutons	6
<b>CAESAR SALAD</b>	5

## DESSERTS

<b>PETIT FOUR SELECTION &amp; COFFEE</b> macaron, tablet, truffle, fudge	9.50
<b>APPLE TERRINE</b> calvados apple, cinnamon crumble, vanilla bean ice cream, caramel sauce	9.50
<b>STICKY TOFFEE PUDDING</b> whisky prune gel, hazelnut tuile, sticky toffee ice cream, toffee sauce	9.50

<b>TRIPLE VALRHONA CHOCOLATE SET</b> set chocolate custard, mousse, biscuit base, Oreo crumb	10.00
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b>	7.50
<b>SELECTION OF SCOTTISH CHEESE</b> quince, honeycomb, grapes, celery, sea salt & honey water biscuits	14.50

