



THE GRILL @ THE ORANGERY

SAGE & ONION
SAUSAGE ROLL 7.00

whisky mayonnaise & parmesan

BEETROOT
HOUMOUS 6.00

flat bread

MIXED MARINATED
OLIVES 6.00

BREAD AND SHARDS 6.00
whipped butter, truffle butter

STARTERS

VELOUTÉ OF THE DAY 8.00

sourdough bread, whipped butter

GAME TERRINE 13.00

pickled vegetables, plum & apple chutney, toasted brioche

WHISKY & LEMON CURED SALMON 14.00

whipped Goats' cheese, compressed cucumber, micro herbs, rye crouton

BURRATA SALAD & HERITAGE TOMATO 11.00

fresh heritage tomatoes, pickled, salted, pomegranate, roasted butternut squash, aged balsamic

PULLED BEEF & HAGGIS HASH 12.00

Poached free-range egg, fried potato, caramelized red onion, whisky pepper sauce

MAINS

TRADITIONAL FISH & CHIPS 19.00

triple cooked chips, mushy peas, tartare sauce

CHICKEN KIEV 19.00

Garlic & parsley butter, whipped creamed potatoes, watercress

PORK BELLY 22.00

fondant potato, Stornoway black pudding & apple chutney croquette, greens, forest mushrooms, red wine jus

HAKE FILLET 25.00

baked hake red pepper & cheese crust, Lyonnaise potato, shelled mussels, salmon roe, caviar, Champagne beurre blanc

LAMB & APRICOT SAUSAGES 18.00

pearl onion, lardons, buttered peas, red wine sauce, crispy onions

PUMPKIN & SAGE RAVIOLI 17.00

brown butter, toasted pine nuts, butternut, vegetarian parmesan

FROM THE GRILL

all steaks served with, watercress, peppercorn sauce and fries

8OZ RIB-EYE 32.00

8OZ RUMP PAVE 24.00

DOUBLE STACK TWEED 18.50

VALLEY BEEF BURGER
cheddar, crisp bacon, lettuce, tomato, burger sauce, brioche bun, gherkin, fries

SIDES

FRIES 5

BATTERED ONION RINGS 5

HOUSE SALAD 5
lemon vinaigrette

TENDERSTEM BROCCOLI 6
blue cheese, bacon

MAC & CHEESE 6

SMASHED ROAST POTATOES 6
garlic confit. parmesan

DESSERTS

WHITE CHOCOLATE & RASPBERRY
CHEESE CAKE 9.00

white chocolate popping candy shard, raspberry sorbet, toasted oats, whisky gel

CHOCOLATE BROWNIE 9.00

honeycomb, whipped Chantilly cream, orange gel

STICKY TOFFEE PUDDING 9.50
butterscotch sauce, Whisky prunes, hazelnut caramel tuille, vanilla bean ice cream

ICE CREAMS & SORBETS 7.50

SELECTION OF SCOTTISH CHEESE 15.00
quince, honeycomb, grapes, celery, sea salt & oatcakes