



THE GRILL @ THE ORANGERY

HAGGIS BON BONS 7.00
whisky mayonnaise & parmesan

MIXED MARINATED
OLIVES 6.00

SOURDOUGH BREAD 6.00
whipped butter

STARTERS

VELOUTÉ OF THE DAY sourdough bread, whipped butter	8.00
SMOKED SALMON GRAVADLAX salmon roe, pickled cucumber, radish, dill oil, sourdough slice	14.00
BRAISED BEEF SHIN & CHEEK ARANCINI tomato ragu, harissa emulsion, parmesan	12.00
CHICKEN & BARACOA CHORIZO TERRINE haricot bean cassoulet, pickled shallot, parsley oil, sourdough crisp	13.00
HERITAGE TOMATO TART spiced baba Ganoush, tomato chutney, fresh heritage tomatoes, balsamic, feta, olives	12.00

MAINS

TRADITIONAL FISH & CHIPS triple cooked chips, mushy peas, tartare sauce	19.00
CHICKEN SUPREME STUFFED STORNOWAY BLACK PUDDING pomme purée, baby leeks, caramelized apples, chicken skin crumb	22.00
PORK BELLY bubble & squeak, bacon, rhubarb, celeriac, calvados jus	24.00
CONFIT SALMON fondant potato, Asparagus, Parma ham crumb, caviar, champagne herb butter sauce	26.00
LAMB RUMP lamb shoulder bon bon, baby minted vegetables, pan gravy	27.00
PITHIVIER roasted butternut squash, spinach, & vegan feta pithivier, celeriac, tender stem, chimichurri	21.00

FROM THE GRILL

all steaks served with, watercress, peppercorn sauce and fries

8OZ RIB-EYE	32.00
8OZ RUMP PAVE	25.00
CLASSIC BEEF BURGER 2 patties, cheddar, crisp bacon, lettuce, tomato, burger sauce, brioche bun, gherkin, fries	18.50

SIDES

FRIES	5
BATTERED ONION RINGS	5
CAESAR SALAD	6
TENDERSTEM BROCCOLI blue cheese, bacon	6
MAC & CHEESE	6
HOUSE GARDEN SALAD house dressing	5

DESSERTS

APPLE TART TATIN vanilla bean ice cream	9.00	STICKY TOFFEE PUDDING honeycomb ice cream, candied walnuts, fudge, toffee sauce	9.50
TRIPLE CHOCOLATE DÉLICE raspberry gel, fresh berries	9.00	SELECTION OF SCOTTISH CHEESE quince, honeycomb, grapes, celery, sea salt & oatcakes, fruit loaf	15.00
ICE CREAMS & SORBETS	7.50		