



The Grill House

The steak experience

Prime Aberdeen Angus Scottish beef selection all served with beer battered onion rings, sauté mushrooms, pan seared tomato and skin on fries ★

Fillet.....	8oz - £34.50
Sirloin.....	8oz - £29.50
T Bone	18oz - £39.50

How would you like your steak cooked?

Blue.....	Red throughout
Rare.....	Mostly red with a hint of pink
Medium rare.....	Mostly pink with a hint of red
Medium.....	Centre pink
Medium well.....	Very little pink
Well done	Brown throughout

Why not add the surf to your turf.

A king prawn skewer- pan fried in butter	£9.50
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Tempting Sauces

Creamy brandy peppercorn	£3.50
Haggis, whisky and bacon	£3.50
Creamy blue cheese.....	£3.50
Garlic butter.....	£3.50

Prime Burgers

Breast of Chicken or Breaded Chicken ★

Prime Beef

or Mixed Vegetable burgers	£17.90
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All set in a brioche bun served with skin on fries and dressed seasonal salad

Toppings

Mature cheddar cheese.....	£2.00
Cheese, bacon and bbq sauce.....	£3.50
Smoked applewood cheese with red onion chutney.....	£3.50
Cajun spice and mozzarella cheese	£3.50
Haggis.....	£3.50
Pulled pork.....	£3.50

Selection of side dishes

A basket of sweet potato fries or seasoned wedges.....	£3.50
A basket or bowl of skin on fries.....	£3.90 / £5.90
Mixed seasonal salad with vinaigrette or balsamic dressing	£4.90
Beer battered onion rings.....	£4.50
Timbale of basmati coconut rice	£3.90
Pan fried fresh mushrooms	£4.90
A mound of olives with balsamic and olive oil	£4.90

Starters

Caprese bruschetta V	£8.50
Sun dried tomato and mozzarella Drizzled with a pesto dressing and balsamic glaze	
Baked Camembert V	£9.50
Topped with garlic, honey and thyme served with croustinis	
Soup V	£6.90
Chef's soup selection served with crusty bread and butter curls	
Haggis	£8.50
Medallions of haggis coated in golden crumb accompanied by a whisky and mustard mayonnaise	
Tempura prawns	£9.90
King prawns in a light and crunchy tempura batter served with lemon and a sweet chilli dip	

Main Courses

Mexican chilli	£17.50
Spicy beef chilli presented with steamed basmati rice, crunchy nachos, crème fraiche	
Steak and ale pie ^	£18.50
Chunks of Scottish beef cooked in a rich ale gravy topped with a roundel of flaky pastry	
Chicken Satay	£18.90
Sliced chicken fillet cooked in a peanut satay sauce served with a timbale of basmati rice and prawn crackers	
Chicken Ecosse ^	£21.50
Breast of chicken resting on a bed of haggis draped with a bacon and whisky sauce or a creamy peppercorn sauce	
Fajitas ★	£19.50
Chicken, beef, king prawn or vegetables wok fried with fresh vegetables presented with soft flour tortillas, crème fraiche and tomato salsa	

Fish

Wholetail Scampi	£18.50
Breaded pieces of scampi served with skin on fries and dressed salad	
Haddock	£17.90
Fresh fillet of haddock coated in beer batter then served with skin on fries and crushed minted peas	
Salmon	£22.50
Grilled scottish salmon supreme presented with coconut rice and and avocado and mango salsa	
Seafood linguine	£21.50
Salmon, king prawn and nduja sausage bound in a roast tomato sauce then tossed in linguine pasta	

Ciabatta garlic V	£4.90
Ciabatta bread drizzled with garlic and parsley butter and topped with grilled mozzarella cheese.....	
Tortilla chips V	£9.50
Crunchy nachos topped with chilli, pulled pork or spicy shredded chicken and served with crème fraiche and tomato salsa or with cheese	
Halloumi fries V	£8.90
Halloumi fries presented with a chilli jam	
Manchego and chorizo croquette	£8.90
Creamy cheese and chorizo coated in crispy Panko breadcrumbs then served with smoked paprika aioli	

Jambalaya	£19.90
Chicken, king prawn and chorizo wok fried with white basmati rice in a spicy Creole sauce	
Macaroni cheese V	£16.50
Bound in a creamy cheese sauce with a parmesan and panko breadcrumbs topping served with warm garlic bread	
Chicken gyros	£19.90
Marinated breast of chicken presented on Greek flatbread topped with tomato, cucumber, red onion salad then served with tzatziki with paprika and oregano fries	
Lamb cutlets	£24.50
Trio of pan seared lamb cutlets resting on a bed of creamed potato together with a light jus (served pink)	
Chicken Chimichanga ★	£20.50
Spicy shredded chicken, slaw and savoury rice in a fried tortilla wrap, topped with red chilli sauce and cheese served with salsa, creme fraiche and dressed leaves. Can be made vegetarian V	

Soft tacos	£9.50
Pulled pork or spicy shredded chicken, pico de gallo, smashed avocado and sour cream Or choose Halloumi as a vegetarian option.	
Gambas pil pil	£10.50
Spanish style tapas dish of king prawns cooked in olive oil, garlic and chilli served with crusty bread	
Bang bang chicken	£9.90
Crispy chicken strips topped with spicy bang bang mayonnaise then served with slaw	

Pulled Pork Chimichanga ★	£20.50
Spicy pulled pork, slaw and savoury rice in a fried tortilla wrap, topped with red chilli sauce and cheese served with salsa, creme fraiche and dressed leaves. Can be made vegetarian V	
Mushroom ravioli	£18.50
Mixed mushrooms bound in a cream, white wine and tarragon sauce then served with warm garlic bread V	
Chicken Milanese	£21.50
Linguine pasta bound in a roast tomato sauce then topped with a panko coated breast of chicken £19.50	

Lunch Selection available until 5.00pm

Freshly baked potatoes	£9.50
With your choice of filling presented with dressed salad garnish Scottish cheddar cheese with pickle / spicy Mexican beef chilli / baked beans / tuna mayonnaise / creamy coleslaw	
Steak ciabatta	£17.90
Slices of prime Aberdeen Angus beef fillet set on toasted ciabatta served with red onion chutney, mustard mayonnaise and seasoned skin on fries	
Toasted bloomer	£9.50
Freshly toasted bloomer loaf filled with a choice of the following, presented with vegetable crisps and dressed leaves • Tomato, mozzarella and pesto • Tuna and cheddar cheese • Camembert, honey ham and cranberry • Applewood and sun blushed tomato • cheddar cheese and ham	
With a steaming bowl of our Soup of the Day	£4.50



Allergen Information: Dishes marked with ★ can be made vegetarian & Dishes marked with ^ are served with a selection of fresh market vegetables and creamed mash or fries