

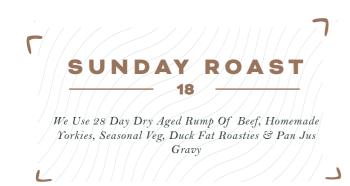
BRUNCH

Available until 2pm

APEROL SUMMER BRUNCH EVERY SAT & SUN Includes 2 Aperol Spritz & Brunch Dish for £25 per person

SHREDDED DUCK10Sweet Potato Hash, Poached Egg, Avocado, Macadamia, Mango10	•
BRIOCHE FRENCH TOAST (VG) Pulled Beef Cheek, Poached Egg, Brown Butter Hollandaise	\$
AVOCADO TOAST (VG) Z Lime, Coriander, Red Pepper, Sourdough Toast, Super Seeds	
SMOKED PETERHEAD HADDOCK Seaweed Fritters, Preserved Lemon, Dill, Brown Crab Mayo	\$
BURRATTA (V) Muhamarra, Walnuts, Pomegranate, Poached Egg	\$
3 FLUFFY PANCAKES	8

With Your Choice Of:-Macaroni, Sticky Glazed Beef Crispy Fried Chicken, Sriracha, Burger Cheese Melt Kale, Honey Roast beet, Goats Cheese Crumb (vg) Triple Cheese, Red Onion Jam, Rocket - Applewood, Taleggio, Brie (v) Ramsey's Haggis & Black Pudding, HP Brown Sauce Summer Berries, Katy Rodgers Yoghurt



STARTERS

HAGGIS 'BON BONS' Arran Whisky Aioli	4
GORDAL OLIVES (VG)	4
Sea salt, EVOO	
ARTISAN BREAD (VG) Extra Virgin Olive Oil & Balsamic Vinegar	4
SOUP OF THE DAY Artisan Bread, Smoked Sea Salt Butter	7
DUCK & APRICOT PRESSE Endive, Beetroot Jam, Crackers	9
CRISPY TEMPURA PRAWNS	8
Pink Pickled Ginger, Spring Onion,	•
Sesame, Teriyaki Dips	
MAINS	
RAMSEY OF CARLUKE HAGGIS BASHED NEEPS & TATTIES Root Vegetable Crisps, Whisky Sauce (Veggie or Vegan Option Available)	14
SPRING PEA & KING OYSTER (V) MUSHROOM RISOTTO	15
Asparagus, Spring Pea, Chive, Gran Kinara Shavings	
(Vegan Option Available)	
LINE CAUGHT HADDOCK & TRIPLE COOKED CHIPS IPA Batter, Tartare Sauce, Crushed Peas, Dill Pickles, Lemon, Skin on Chips	16
VEGAN "FISH" & TRIPLE COOKED CHIPS (VG) Marinaded Banana Blossom, Tartare Sauce, Crushed Ped Dill Pickles, Lemon, Skin on Chips	13 1 <i>s</i> ,

THE GRANARY GRILL

	k Steak, Crisp Iceberg, Tomato, Bacont	
Smoked Apple Brioche Bun, J	rwood, Apple Slaw, Sesame & Poppysee Skinny Fries	ed
Drivene Dun,	Sutury Pries	
	OUNTAIN [®] BURGER (VG)	
•	Bun, Sliced Onion, Vegan Applewood, nto, Apple Slaw, Skinny Fries	Ghe
Lettuce, 10ma	ilo, Apple Sluw, Skinny Pries	
`SH	ARING BOAR	P
	20	+/_
+ Bo	ttle of House Wine for Z	20
/////		
Taleggio,	CHARCUTERIE Applewood, Clava Brie, Prosciutto, M	ilan
Salami, C	Gordal Olives, Spiced Pear Chutney, Oc Charcoal Crackers	aties
	PLANT BASED	
Lemongras	s & Ginger Tempura Vegetables, Sweet	Chi
	ip, Maple Figs & Candy Beets, Vegan , Charcoal Crackers, picante Gordal Ol	
Selection,	Sourdough	ives.
TOAS		
Add Soup or I	Fries for 2	
MACARON	NI	
Qui du Classe		
Sticky Glazed	l Beef	
5	l Beef NEY ROAST BEET (V)	
5	NEY ROAST BEET (V)	
KALE, HO Goats Cheese	NEY ROAST BEET (V)	
KALE, HO Goats Cheese CRISPY FI	NEY ROAST BEET (V) Crumb	
KALE, HO Goats Cheese CRISPY FI Sriracha, Bur	NEY ROAST BEET (V) Crumb RIED CHICKEN	
KALE, HO Goats Cheese CRISPY FI Sriracha, Bur GARLIC B	NEY ROAST BEET (V) Crumb RIED CHICKEN oger Cheese Melt, Waffle	е



For guests with allergies/special dietary needs: We prepare & serve products that contain all 14 major allergens. Although we & 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 detailed dietary & allergen information.



PICKLED RED & GOLD BEET SALAD (V) Baby Greens, Aged Feta, Pumpkin Seed, Orange (Vegan option Available)	10
LEMON & LIME CHICKEN SOUL BOWL Avocado, Carrot, Pickled Red Cabbage & Cucumber, Edamame Beans, Wild Rice	13
SMOKED SALMON SOUL BOWL Avocado, Carrot, Pickled Red Cabbage & Cucumber	15

Avocado, Carrot, Pickled Red Cabbage & Cucumber, Edamame Beans, Wild Rice

SIDES

SKINNY FRIES (VG)	4
TRUFFLE & PARMESAN FRIES	5
SKIN ON CHIPS (VG)	4
SWEET POTATO FRIES (VG)	5
GRANARY LEAVES (VG)	4



PUDDINGS

VANILLA & LEMON CURD CHEESECAKE Lemon Curd, Mango Salsa, Honeycomb Shard

DARK CHOCOLATE & ORANGE TART Chocolate Soil, Orange Sorbet, Tangy Lemon Balm

CRANACHAN SUNDAE

Raspberry Ripple Ice Cream, Torched Oats, Brandy-Soaked Raspberries, Heather Honey 8

8

8