

EST.



2006

# GRANARY

CASUAL DINING &amp; DRINKING



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.

## BRUNCH

Available until 2pm

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

**SHREDDED DUCK** 10  
Sweet Potato Hash, Poached Egg, Avocado, Macadamia, Mango

**BRIOCHE FRENCH TOAST (VG)** 8  
Pulled Beef Cheek, Poached Egg, Brown Butter Hollandaise

**AVOCADO TOAST (VG)** 7  
Lime, Coriander, Red Pepper, Sourdough Toast, Super Seeds

**SMOKED PETERHEAD HADDOCK** 8  
Seaweed Fritters, Preserved Lemon, Dill, Brown Crab Mayo

**BURRATTA (V)** 8  
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 &amp; Black Pudding, HP Brown Sauce

Summer Berries, Katy Rodgers Yoghurt

## SUNDAY ROAST

18

We Use 28 Day Dry Aged Rump Of Beef, Homemade Yorkies, Seasonal Veg, Duck Fat Roasties & Pan Jus Gravy

## STARTERS

**HAGGIS 'BON BONS'** 4  
Arran Whisky Aioli

**GORDAL OLIVES (VG)** 4  
Sea salt, EVOO

**ARTISAN BREAD (VG)** 4  
Extra Virgin Olive Oil & Balsamic Vinegar

**SOUP OF THE DAY** 7  
Artisan Bread, Smoked Sea Salt Butter

**DUCK & APRICOT PRESSE** 9  
Endive, Beetroot Jam, Crackers

**CRISPY TEMPURA PRAWNS** 8  
Pink Pickled Ginger, Spring Onion, Sesame, Teriyaki Dips

## MAINS

**RAMSEY OF CARLUKE HAGGIS BASHED NEEDS & TATTIES** 14  
Root Vegetable Crisps, Whisky Sauce (Veggie or Vegan Option Available)

**SPRING PEA & KING OYSTER (V) MUSHROOM RISOTTO** 15  
Asparagus, Spring Pea, Chive, Gran Kinara Shavings (Vegan Option Available)

**LINE CAUGHT HADDOCK & TRIPLE COOKED CHIPS** 16  
IPA Batter, Tartare Sauce, Crushed Peas, Dill Pickles, Lemon, Skin on Chips

**VEGAN "FISH" & TRIPLE COOKED CHIPS (VG)** 13  
Marinated Banana Blossom, Tartare Sauce, Crushed Peas, Dill Pickles, Lemon, Skin on Chips

## THE GRANARY GRILL

**GRANARY'S STEAK BURGER** 14  
6oz Aged flank Steak, Crisp Iceberg, Tomato, Baconnasia, Smoked Applewood, Apple Slaw, Sesame & Poppyseed Brioche Bun, Skinny Fries

**MOVING MOUNTAIN® BURGER (VG)** 14  
Brioche Style Bun, Sliced Onion, Vegan Applewood, Gherkin, Lettuce, Tomato, Apple Slaw, Skinny Fries

## SHARING BOARD

20

+ Bottle of House Wine for 20

### CHARCUTERIE

Taleggio, Applewood, Clava Brie, Prosciutto, Milano Salami, Gordal Olives, Spiced Pear Chutney, Oaties, Charcoal Crackers

### PLANT BASED

Lemongrass & Ginger Tempura Vegetables, Sweet Chilli & Lime Dip, Maple Figs & Candy Beets, Vegan Cheese Selection, Charcoal Crackers, picante Gordal Olives, Sourdough

## TOASTIES

Add Soup or Fries for 2

**MACARONI** 8  
Sticky Glazed Beef

**KALE, HONEY ROAST BEET (V)** 6.5  
Goats Cheese Crumb

**CRISPY FRIED CHICKEN** 8  
Sriracha, Burger Cheese Melt, Waffle

**GARLIC BREAD TRIPLE CHEESE (V)** 7  
Red Onion Jam, Rocket - Applewood, Taleggio, Brie

**RAMSEY'S HAGGIS & BLACK PUDDING** 6  
Hp Brown Sauce

## SALADS

**PICKLED RED & GOLD BEET SALAD (V)** 10  
Baby Greens, Aged Feta, Pumpkin Seed, Orange (Vegan option Available)

**LEMON & LIME CHICKEN SOUL BOWL** 13  
Avocado, Carrot, Pickled Red Cabbage & Cucumber, Edamame Beans, Wild Rice

**SMOKED SALMON SOUL BOWL** 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

## COFFEE & CAKE

6

Enjoy a Slice of Cake &amp; A Freshly Brewed Tea or Coffee

DAILY UNTIL 5PM

## PUDDINGS

**VANILLA & LEMON CURD CHEESECAKE** 8  
Lemon Curd, Mango Salsa, Honeycomb Shard

**DARK CHOCOLATE & ORANGE TART** 8  
Chocolate Soil, Orange Sorbet, Tangy Lemon Balm

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