

EST.



2006

# GRANARY

CASUAL DINING &amp; DRINKING

## NIBBLES

- HAGGIS 'BON BONS'** 4  
*Arran Whisky Aioli*
- GORDAL OLIVES (VG)** 4  
*Sea salt, EVOO*
- ARTISAN BREAD (VG)** 4  
*Extra Virgin Olive Oil & Balsamic Vinegar*

## STARTERS

- GRANARY'S CULLEN SKINK** 8  
*Artisan Bread, Smoked Sea Salt Butter*
- PISTACHIO WHIPPED GOATS CHEESE (V)** 8  
*Pickled Golden Beets, Mango Salsa, Burnt Charcoal Cracker*
- ROASTED SQUASH & NUTMEG SOUP (V)** 7  
*Pumpkin Seeds, Sage Crème Fraiche & Rustic Bread*
- RUSTIC PORK, APRICOT & CHESNUT TERRINE** 9  
*Celeriac Remoulade & Charred Bread*
- HOT SMOKED SALMON RILLETTES** 8  
*Dill & Red Onion Crème Fraiche, Thai Basil & Ciabatta*
- CHESTNUT MUSHROOM & TARRAGON PATE (VG)** 8  
*Charred Sourdough & Cracked Pepper Crème Fraiche*

For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and 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 this menu's detailed dietary and allergen information.



## MAINS

- RAMSEY OF CARLUKE HAGGIS BASHED NEEPS & TATTIES** 14  
*Root Vegetable Crisps, Whisky Sauce (Veggie or Vegan Option Available)*
- RAS EL HANOUT CELERIAC STEAK (VG)** 15  
*Spiced Bulgar Wheat, Clementine, Pomegranate & Mint*
- 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*
- GRESSINGHAM DUCK BREAST** 21  
*Braised Calvo Nero, Sweet Potato Fondant, Charred Boc Choi, Red Wine Jus*
- AYRSHIRE CHICKEN SUPREME** 19  
*Dauphinoise Potato, Steamed Tenderstem Broccoli, Haggis 'Bon Bon', Pink Peppercorn Sauce*
- SEA TROUT & SORREL CRUST** 23  
*Warm Potato & Beetroot Salad, Horseradish & Dill*

## SUNDAY ROAST

18

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

## 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*
- 6OZ FLAT IRON STEAK FRITES** 19  
*28-day Aged Flat Iron, Watercress, Pink Peppercorn Sauce, 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*

## 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
- APPLE & CELERIAC SLAW (V)** 4
- DAUPHINOISE POTATO (V)** 4

## PUDDINGS

- CITRUS CHEESECAKE (V)** 8  
*Sloe Gin & Bramble Jam, Lemon Curd & Meringue*
- TRADITIONAL CHRISTMAS PUDDING (V)** 8  
*Brandy Sauce & Redcurrants*
- WARM STICKY TOFFEE PUDDING** 8  
*Smoked Almond Crumb, Arran Vanilla Ice Cream*
- DARK CHOCOLATE DELICE (V)** 8  
*Black Cherry Compote & Chantilly Cream*

(v) = vegetarian (vg) = vegan

*A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.*

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