



CASUAL DINING & DRINKING

GRAZING & DRINKING

SICILIAN NEGRONI Tanqueray, Campari, El Bandarra Blanco, Olive	9
APEROL SPRITZ Aperol, Soda, Prosecco	9
LIMONCELLO SPRITZ Limoncello, Soda, Prosecco	9
CHILLI CANDIED CASHEWS (vg)	4.5
PICANTE GORDAL OLIVES (vg)	4
MIXED BREAD (vg) Artisanal Olive Oil, Balsamic	5
BEETROOT HUMMUS (vg) Balsamic Beetroot Salad, Pickled Onion, Coriander, Wholegrain Bread	6
GLAZED PORK BELLY BITES Chipotle BBQ Sauce, Apple Slaw	6
ANTIPASTI SHARING BOARD FOR TWO (v/vg available) Camembert, Coppa, Prosciutto, Sun-Dried Tomatoes, Beetroot Hummus, Gordal Olives, Rocket, Bread	19
GRANARY CHARCUTERIE SHARING BOARD <i>Coppa, Prosciutto, Salami, Pastrami, Gordal Olives,</i> <i>Sun-dried Tomatoes, Cornichons, Chutney, Bread</i>	22
THE SHORE BOARD Crispy Calamari, Marinated Anchovies, Grilled Prawns, Smoked Salmon, Rocket, Cornichons, Lemon, Bread	25
SHARING BAKED CAMEMBERT (v) Crusty Bread, Cornichons, Pickled Onions	18

STEAK & WINE FOR TWO

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Sharing 14oz Ribeye, Parmesan & Truffle Fries, Rocket Salad, Peppercorn Sauce & Bottle of House Wine

~ £60 PER COUPLE ~~

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BURGER & BEER

Granary Burger, Skinny Fries & Pint of Tennent's

~ FOR £20 ~

Available Monday - Thursday

FROM THE GRANARY

AVAILABLE MONDAY TO SATURDAY | FROM 12-4PM

CHICKEN CLUB 14 Butter Basted Roast Chicken, Unsmoked Streaky Bacon, Free Range Egg Mayo, Crispy Gem Lettuce, Sliced Plum Tomatoes on Toasted House Bread
GRANARY CHEESE TOASTIE (v)9.5Mull of Kintyre Mature Cheddar, Toasted Sourdough
STEAK SANDWICH14Seared Flat Iron Steak, Caramelised Onions, Rocket, Chimichurri, Sourdough
CAPRESE (v)11Buffalo Mozzarella, Marinated Tomatoes, Basil, Rocket,EVOO, Ciabatta
All served with Extra Crispy Fries
T MOULES FRITES & GLASS OF WINE Steamed Mussels, Shallots, Garlic, Cream, Skinny Fries & 175ml Glass of Tekena Sauvignon

~ FOR £18 ~

Available Tuesday - Saturday

STARTERS

SOUP OF THE DAY (v) (vg available) Homemade Soup, Bread, Butter	6
CULLEN SKINK Smoked Haddock Chowder, Potato, Leek	8
STORNOWAY BLACK PUDDING & CARAMELISED APPLE SALAD <i>Crispy Pancetta, Frisée, Citrus Dressing</i>	8
HAGGIS BON BONS (v available) Highland Park Whisky Sauce, Pomme Purée	7.5
CRISPY CALAMARI Roasted Garlic Aioli, Smoked Paprika, Lemon	9
GRILLED LAMB KOFTAS Raita Yoghurt, Pomegranate Salad, Chimichurri	8.5
WILD MUSHROOMS	

ON TOAST (v) (vg available) **7** Wild Mushrooms, Spinach, Baby Onions, Toasted Sourdough

MAINS

CATCH OF THE DAYP.Ask Your Server for Details	O.A
BRAISED PORK CHEEKS Pomme Purée, Wilted Spinach. Green Salsa, Crispy Root Vegetables	16
VEGGIE HAGGIS & BUTTERNUT SQUASH WELLINGTON (vg) Spring Greens, Celeriac Purée, Red Wine Jus	14
HAGGIS NEEPS & TATTIES (v available) Highland Park Whisky & Peppercorn Sauce	14
WILD MUSHROOM RISOTTO (v) (vg available) Mixed Wild Mushrooms, Sautéed Spinach, Tempura Enoki Mushroom, Parmesan	14
CLASSIC CHICKEN CAESAR SALAD (v available) Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-Picked Gem Lettuce, Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Egg	15
GRANARY BURGER Chargrilled Flank Steak Patty, Monterey Jack Cheddar, Classic Burger Relish, Gem Lettuce, Dill Pickle, Plum Toma Served on our all Butter Seeded Brioche Bun, Extra Crispy P	
PLANT BASED BURGER (v) (vg available) Moving Mountains Patty, Monterey Jack Cheese, Classic Bun Relish, Gem Lettuce, Dill Pickle, Plum Tomato, Toasted Bun Extra Crispy Fries	
STEAK FRITES Seared Flat Iron Steak, Crispy Fries, Rocket Salad Add Peppercorn Sauce +£2 Add Chimichurri +£2	17
TRADITIONAL FISH & CHIPS Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon	18
MULL CHEDDAR MAC & CHEESE (v) Parmesan & Herb Panko Crumb, Garden Salad Add Bacon +£2 Add Haggis +£2	12
SEAFOOD ORZO Orzo Pasta, Steamed Mussels, Squid, Haddock, Prawns, Cherry Tomatoes, Langoustine Bisque	19
GET IN TOUCH! GRANARYLECO.UK • 0131 554 9465	n I

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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 menus detailed dietary and allergen information.

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SIDES

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Extra Crispy Fries (vg)	4
Truffle & Parmesan Fries (v)	5
Chunky Chips (vg)	4
Wilted Greens (vg)	4
Maple Glazed Carrots (vg)	4
Rocket, Sun-dried Tomato & Parmesan Salad (v)	4
Loaded Fries, Mull Cheddar Cheese, Crispy Onions (v)	6.5
Add Pulled Pork $+\pounds4$	
Add Mac & Cheese $(v) + \pounds 3$	

SUNDAY ROAS

All Served with Garlic & Rosemary Roast Potatoes, Maple Glazed Carrots, Yorkshire Puddings, Wilted Greens, Braised Red Cabbage & Gravy

ROAST TOPSIDE OF BEEF Seved Pink with Horseradish	19
ROLLED PORK SHOULDER Crackling, Apple Sauce	19
SHARING SPATCHCOCK CHICKEN FOR FOUR Red Wine Jus	65
Half Portion for $\pounds 35$ Quarter Portion for $\pounds 19$	
VEGGIE HAGGIS & BUTTERNUT SQUASH WELLINGTON (vg) Red Wine Gravy	15
Additional Meat Beef +£7	
$Lamb + \pounds 7$ Pork + $\pounds 5$	

SERVED SUNDAY FROM 12PM

PUDDINGS

STICKY TOFFEE PUDDING (v) Butterscotch Sauce, Vanilla Arran Ice Cream	7
STRAWBERRIES & CREAM Strawberry Jelly, Whipped Cream, Meringue, Strawberry Sorb	6 et
LIME & COCONUT CHEESECAKE (vg) Mango Salsa, Coconut Granola	6
DARK CHOCOLATE DELICE Coffee Cream, Amaretti Biscuit	6
ARRAN DAIRY ICE CREAM (v) (vg available) Ask Your Server for Today's Selection	4
AFFAGATO (v) (vg available) Espresso Shot, Vanilla Ice Cream	4

(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.

