

NIBBLES

GIANT GORDAL PICANTE OLIVES (VG)	4
<i>Orange & Thyme</i>	
WARM ARTISAN BREADS (V)	3
<i>Truffle Butter</i>	
EDAMAME BEAN HUMMUS (VG)	5
<i>Verbena Harissa, Pistachio & Toasted Seeds, Beetroot Nachos</i>	

Sunday Roast

Our Roast Of The Day Is Served Up Alongside All The Trimmings And Lashings Of Proper Gravy, The Perfect Excuse To Get The Family Together.

15 PER PERSON

STARTERS

RAMSEY'S OF CARLUKE BLACK PUDDING SCOTCH EGG	7
<i>Celeriac Remoulade, Braeburn Apple</i>	
STRATHMORE SPRING WATER TEMPURA	7
<i>Spicy Red Dragon Sauce, Toasted Sesame Seeds & Spring Onions, With Your Choice Of:-</i>	
<i>Chicken Tenders</i>	7.5
<i>Tiger Prawns</i>	6
<i>Squash & Cauliflower (VG)</i>	6
BEETROOT FALAFEL BITES (VG)	6
<i>Coconut Yoghurt Dip, Pickled Vegetables</i>	
OAK SMOKED SCOTTISH SALMON	9
<i>Cranberry Jam, Cucumber Ribbons, Rye Crisp & Katy Rodgers Crème Fraiche</i>	
HOMEMADE SOUP OF THE DAY (V)	5
<i>Served With Crusty Bread</i>	

SANDWICHES

*Available 'til 4pm
All Sandwiches are Served with Slaw*

+ Fries or Soup for 2.5

CHICKEN & VERBENA HARISSA	8
<i>Piquillo Peppers, Rocket</i>	
TURKEY & HONEY ROAST HAM CLUB	8
<i>Egg, Lettuce, Tomato, Sourdough Bread</i>	
ROAST BEETROOT & VEGAN FETA WRAP (VG)	6.5
<i>Gordal Olive, Cucumber, Tomato, Red Onion, Oregano, Lemon Dressing</i>	

Coffee & Cake

*Enjoy A Slice Of Cake & A Freshly
Brewed Tea Or Coffee*

FOR 6

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



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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MAINS

CRISPY SKINNED HAKE & SEA ASPARAGUS	18.5	SMASHED DOUBLE CHEESE BURGER	12
<i>Cauliflower Puree, Raspberry Dressing, Confit Potatoes, Heritage Tomato</i>		<i>Lettuce, Pickle, Tomato, Burger Sauce, Slaw & Skinny Fries</i>	
LINE CAUGHT HADDOCK & CHIPS	15	BEETROOT & PEARL BARLEY BURGER (VG)	11
<i>Chip Shop Chips, Tartare Sauce, Crushed Peas, Pickles, Lemon</i>		<i>House Made Vegan Burger, Onion, Vegan Applewood Cheese, Lettuce, Smashed Avocado, Slaw & Skinny Fries</i>	
VEGAN "FISH" & CHIPS (VG)	15	<i>Burger Add Ons</i> ALL 2	
<i>Banana Blossom, Chip Shop Chips, Vegan Tartare Sauce, Crushed Peas, Pickles, Lemon</i>		<i>Blue Cheese / American Cheese / Ramsey's Haggis / Jalapenos /Smashed Avocado / Bacon Shards / Hash Browns / Roast Mushrooms / Onion Rings</i>	
FIRECRACKER TOFU BUDDHA BOWL SALAD (VG)	10	<div>SIDES <i>All 4.5</i></div> <div>SKINNY FRIES (VG) / MINI MAC 'N' CHEESE (V) ONION RINGS (V) / TRIPLE COOKED CHIPS (VG) BRAISED KALE & BROAD BEANS (VG)</div>	
<i>Crispy Onions, Pickled Rad Cabbage, Carrot, Radish, Orange, Bean Shoots & Wild Rice <i>Add Crispy Cornflake Chicken for 2</i></i>			
BORDERS OX CHEEK & ALE PIE	17.5		
<i>Clapshot Mash, Bacon Butter Roast Veg, Ale Jus</i>			
BUFFALO CORNFLAKE & BUTTERMILK CHICKEN BURGER	12		
<i>Blue Cheese Mayo, Slaw, Buffalo Sauce, Lettuce & Skinny Fries</i>			

DESSERTS

S'MORES CHOCOLATE GANACHE (V)	6.5	RASPBERRY & WHITE CHOCOLATE CHEESECAKE (V)	6.5
<i>Homemade Torched Marshmallow, Biscoffe Caramel, Biscoffe Crumb, Peanut Brittle</i>		<i>Passion Fruit Sorbet, Shortbread & Raspberry Crumb</i>	
STICKY TOFFEE PUDDING (V)	6	SCOTTISH CHEESE OF THE MONTH BOARD (V)	8
<i>Salted Caramel Ice Cream & Butterscotch Sauce</i>		<i>Celery, Grapes, Apple & Ale Chutney & Woollies Oaties</i>	
TONKA BEAN PANNA COTTA (VG)	6		
<i>Macerated Strawberries, Raspberry Sorbet, Rose Water</i>			

