

SET MENU THREE

£45.95 PER PERSON

STARTERS

MUSSELS & BREAD

White Wine, Cream, Garlic, Lemon, Parsley, Crusty Bread

STORNOWAY BLACK PUDDING & CARAMELISED APPLE SALAD

Crispy Pancetta, Frisée, Citrus Dressing

BURRATA (v)

Apricot, Pistachio Pesto, Rocket, Local Bread

MAINS

WILD MUSHROOM RISOTTO (v) (vg available)

Mixed Wild Mushrooms, Sauteed Spinach, Grana Padano

BRAISED PORK CHEEKS

*Pomme Purée, Wilted Spinach, Green Salsa,
Crispy Root Vegetables*

SEAFOOD ORZO

*Orzo Pasta, Steamed Mussels, Haddock, Prawns,
Cherry Tomatoes, Langoustine Bisque*

DESSERTS

STICKY TOFFEE PUDDING (v)

Butterscotch Sauce, Vanilla Bean Arran Ice Cream

FOREST FRUITS SEMI FREDDO (v)

Fresh Blackberries, Maple Granola

PEAR & BERRY CRUMBLE (vg)

Vegan Vanilla Ice Cream, Berry Compote



EST.  2006

GRANARY

CASUAL DINING & DRINKING