

SUNDAY MENU

- AVAILABLE FROM 12-5PM -

NIBBLES

PICANTE GORDAL OLIVES (vg) 5

MIXED BREAD (vg) 5
Artisanal Olive Oil, Balsamic

BEETROOT HUMMUS (vg) 6
Balsamic Beetroot Salad, Pickled Onion, Coriander, Wholegrain Bread

CHILLI CANDIED CASHEWS (vg) 4.5

STARTERS

SOUP OF THE DAY (v) (vg available) 6
Homemade Soup, Local Bread, Butter

CULLEN SKINK 7.5
Smoked Haddock Chowder, Potato, Leek

HAGGIS BON BONS 7.5
Highland Park Whisky Sauce, Pomme Purée

BURRATA (v) 9.5
Apricot, Pistachio Pesto, Rocket, Local Bread

ANTIPASTI BOARD SHARER FOR 2 (v) (vg available) 15
Burrata, Prosciutto, Sun-Dried Tomatoes, Gordal Olives, Beetroot Hummus, Rocket, Local Bread

SIDES

Extra Crispy Fries (vg) 4

Truffle & Parmesan Fries (v) 5.5

Chunky Chips (vg) 4

Wilted Greens (vg) 4

Maple Glazed Carrots (vg) 4

Rocket, Sun-Dried Tomato & Parmesan Salad (v) 4

Yorkshire Puddings (v) 3

Garlic & Rosemary Roast Potatoes (vg) 5

Macaroni Cheese 5.5

Add Bacon +£2



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

CELERIAC STEAK (vg) 13
Spiced Bulgar Wheat, Orange, Chimichurri

CLASSIC CHICKEN CAESAR SALAD 15
Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-Picked Gem Lettuce, Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Egg

GRANARY BURGER 16
Chargrilled Flank Steak Patty, Monterey Jack Cheddar, Classic Burger Relish, Crispy Gem Lettuce, Dill Pickle, Plum Tomato, All-butter Sesame Crusted Brioche Bun Extra Crispy Fries

PLANT BASED BURGER (v) (vg available) 16
Plant Based Burger, Monterey Jack Cheese, Classic Burger Relish, Crispy Gem Lettuce, Dill Pickle, Plum Tomato, Toasted Bun, Extra Crispy Fries

TRADITIONAL FISH & CHIPS 18
Crispy Battered Haddock Fillet, Hand-cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon

ROASTS

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

ROAST TOPSIDE OF BEEF 19
Served Pink with Horseradish

ROLLED PORK SHOULDER 19
Crackling, Apple Sauce

SPATCHCOCK CHICKEN SHARER FOR FOUR 65
Red Wine Jus

PUDDINGS

STICKY TOFFEE PUDDING (v) 8
Butterscotch Sauce, Vanilla Bean Arran Ice Cream

FOREST FRUITS SEMIFREDDO (v) 8
Fresh Blackberries, Maple Granola

PEAR & BERRY CRUMBLE (vg) 7
Vegan Vanilla Ice Cream, Berry Compote

RASPBERRY & WHITE CHOCOLATE CHEESECAKE (v) 7
Crushed Meringue, Lemon Balm

ARRAN DAIRY ICE CREAM (v) (vg available) 4
Ask your server for today's selection

THE GRANARY

EST.



2006

THE SHORE · LEITH

EST.



2006

GRANARY

CASUAL DINING & DRINKING