



## THE GROUSE & CLARET RESTAURANT

### WINTER DINNER MENU

Chef's soup of the day (V)	£4.75
Cullen Skink- a Scottish fish soup with undyed smoked haddock	£6.00
Tiger prawns, smoked trout & beetroot salad with a horseradish dressing	£7.50
Our famous cheese soufflé (V)	£8.75
Smoked chicken & mango salad with honey roasted walnuts	£8.00
Chicken liver pate with chutney & toast	£6.00

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Grilled lamb cutlets with a rosemary & port jus	£19.00
Ethically raised rose veal ribeye with a mushroom sauce infused with truffle oil	£22.00
Scottish dry aged sirloin steak with a pink peppercorn sauce	£23.00
A red Thai chicken curry served with Basmati rice	£16.00
Fillets of sea bream with warm salsa verde	£17.00
Pan roasted magret of duck with an orange & Grand Marnier sauce	£18.00

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Please ask about our selection of sweets £6.00

Cheese and Biscuits £8.50

Coffee & Fudge £2.75

IF YOU HAVE ALLERGIES PLEASE SPEAK TO ONE OF US AS NOT ALL INGREDIENTS ARE LISTED