



THE GROUSE & CLARET RESTAURANT

EARLY SPRING DINNER MENU

Chef's soup of the day (V)	£4.75
Chicken liver pate with toast served with Vicki's piccalilli	£6.50
Our famous cheese soufflé (V)	£8.75
An Oriental salad with tiger prawns and a sweet chilli dressing	£8.00
The original Cullen Skink with undyed smoked haddock, leeks & potato, finished with cream	£6.00
Smoked trout mousse wrapped in smoked salmon garnished with micro herbs & a horseradish dressing	£8.00

Grilled Scottish lamb cutlets with a rosemary & port jus	£19.00
Ethically raised rose veal ribeye steak with a mushroom sauce infused with truffle oil	£23.00
Hunter's of Kinross Scottish dry aged sirloin steak with a pink peppercorn sauce	£26.00
Sautéed calves' liver with an onion gravy	£18.00
Pan roasted fillet of sea trout with asparagus & hollandaise sauce	£18.00
Magret of duck with pak choi & tenderstem broccoli served with Basmati rice & a light hoi sin sauce	£19.00

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Please ask about our selection of sweets £6.50

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