



The Grouse & Claret Restaurant

Sunday Lunch

20th January 2019

Lightly spiced parsnip soup (v)

Cullen Skink

Our famous cheese soufflé (v)

Chicken liver pate with toast & chutney

A smoked trout, prawn & beetroot salad

Smoked chicken with mango & honey roasted walnuts

Roast sirloin of Scottish beef with Yorkshire pudding

Roast loin of Scottish pork with a thyme & white wine jus & apple sauce

Thai red chicken curry with basmati rice

Baked fillet of salmon with a lemon & garlic butter

Fillet of seabream with warm salsa verde

Grilled rose veal ribeye with a mushroom & truffle infused sauce

Sticky toffee pudding

Toffee apple brioche bread & butter pudding

Dark chocolate Marquis

Lemon posset

Summer berry Pavlova

Raspberry & lemon curd amaretti trifle

2 COURSES & COFFEE £22.00

3 COURSES & COFFEE £28.00

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