



**THE GROUSE & CLARET RESTAURANT**  
SAMPLE DINNER MENU

Roasted red pepper & sun blush tomato soup (V)	£4.75
Gin & beetroot cured salmon garnished with pickled cucumber & seeded croutons	£6.50
Peking jack fruit pancakes served with cucumber & spring onions	£7.50
Our famous cheese soufflé (V)	£8.75
Lamb flat bread – slow cooked lamb shoulder with babaganoush, pickled red onion, garlic yoghurt & freshly made flatbread	£8.50

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Grilled Scottish dry – aged sirloin steak with Chimichurri sauce, grilled hispi cabbage & crispy potatoes	£24.00
Crispy aubergine Thai curry served with Basmati rice (V)	£16.00
Asparagus risotto- finished with an asparagus cream (V)	£16.00
Fillet of sea bass with a fish & seafood bisque	£18.00
Roasted breast of duck with olive oil mash potatoes and a warm walnut dressing	£18.00

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Rhubarb & strawberry Eton Mess  
Limoncello posset with lemon sorbet  
Chocolate & orange brioche bread & butter pudding  
Caramelised white chocolate mousse with peach  
Toffee apple cheesecake  
All desserts are £6.50

Coffee & fudge £2.75

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