



THE GROUSE AND CLARET RESTAURANT
SUNDAY LUNCH MENU

Leek & potato soup (V)
Gin & beetroot cured salmon served with pickled cucumber
Cheese souffle(V)
Moroccan lamb salad
Smoked mackerel pate

Roasted sirloin of Scottish beef with Yorkshire pudding & jus
Supreme of free- range red Thai chicken curry
Grilled fillet of salmon with Chimichurri sauce
Crispy salt & pepper aubergine (V)
Mushroom risotto finished with a wild mushroom cream (V)

Eton Mess
Chocolate & orange brioche bread & butter pudding
Limoncello posset with passionfruit sorbet
Pimms jelly with raspberry sorbet
Caramelised white chocolate mousse with peach

2 COURSES & COFFEE £23.00

3 COURSES & COFFEE £29.00

If you have allergies, please speak to one of us as not all ingredients are listed