

The Grant Arms Hotel

Sample - Dinner Menu

To Start

Soup of The Day (Vgn, GF, DF)

Yellow Split Peas and Rosemary

Brussels Pâté

Caramelised Onion Chutney, Scottish Oatcakes

Smoked Salmon

Capers, Shallots, Grated Egg, Ciabatta Tuille

Panko Breaded Brie (V)

Cranberry and Lime Compote, Dressed Leaves

Antipasti Vegetables (V, GF, DF)

Olives, Capers, Rocket

Scottish Smoked Salmon (DF)**Supplement £3.25**

Thinly sliced Smoked Salmon with Capers, Sliced Red Onions, Lemon and Granary Bread

Cullen Skink (GF)**Supplement £3.50**

A Traditional Soup originating from the Coastal Town of Cullen. Naturally Smoked Haddock, Onions, Potatoes and Cream

If you have a food allergy or any special dietary requirements please let your server know.

The food on this Menu may contain Gluten, Eggs, Fish, Nuts, Milk, Celery, Mustard, Sulphites, Lupin, Shell Fish and Soya

DF: Dairy Free
GF: Gluten Free
V: Vegetarian
Vgn: Vegan

Main Course

Braised Scottish Beef Blade (GF)

Roasted Parsnip, Thyme Jus

Pan Fried Chicken Supreme (GF)

Confit Potato, Tenderstem Broccoli, Red Wine Jus

Pork Meat Balls

Tomato Sauce, Spaghetti Pasta

Grilled Sea Bass (GF)

Parsley New Potato, Wilted Spinach, Caper Butter

Potato Gnocchi (V)

Basil Pesto Cream, Garlic Bread

Crispy Polenta Cake (Vgn, DF)

Mediterranean Vegetables, Tomato Sugo

8oz Sirloin Steak from Stuart Grant**Supplement £6.50**

Cooked to your liking, served with Grilled Mushroom, Tomato and Chips

Why not add a Sauce?

Mixed Peppercorn suppl £1.50

Blue Cheese Cream suppl £1.50

Venison Haunch Steak**Supplement £5.00**

Pan Seared and Oven Roasted until Pink, Wilted Spinach, Oyster Mushrooms, Juniper and Red Wine Sauce

Side Orders:

Chips	£3.50
Beer Battered Onion Rings	£2.95
Mixed Leaf Salad	£3.25

To Finish

After Dinner Mint Truffle Torte

Chocolate Ice Cream

Country Style Carrot Cake (GF)

Mini Meringue Drops

Toasted Brioche

Caramelised Banana, Toffee Sauce

Lemon Cheesecake (Vgn)

Orange Burnt Syrup

Trio of Scottish Cheese (V)

Supplement £1.50

Savoury Biscuits, Grapes, Celery and Highland Oatcakes

Freshly Brewed Tea and Coffee

is served in the Capercaillie Bar

Why not try a Single Malt from our extensive list?

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PRICES:

Starters	£ 5.00
Mains	£14.95
Dessert	£ 5.00
3 Courses	£24.95

Unless supplement price indicated

TIPS:

We hope we have done everything possible to help you enjoy your stay. If we have, and you want to show your appreciation to our staff, there is a "Gratuity Barrel" on the front Reception.

All gratuities received are fairly distributed amongst all the staff, both front of house and behind the scenes, and are greatly appreciated.

Our Suppliers

Our Head Chef Steven Hart is passionate about using as much local, regional produce as possible in the creation of his menus. Free Range, Hand Reared, Organic and GM free where possible are key elements in our Chef's choice of supplier.

Based in Grantown on Spey fresh meat is supplied by Stuart Grant who is also famous for his Black Pudding, which features both on our Dinner and Breakfast Menus.

Other Suppliers include:

- Eggs from Gawnsmoss Farm in Banffshire.
- Fish freshly supplied by M&J Seafoods and Sutherland's of Portsoy.
- Great Glen Game in Spean Bridge for Game
- McLean's the Highland Baker for Bread
- Stirling based Caledonia's Larder, purveyor of fine terrines.
- TPS of Turriff who supply much of the Forres grown vegetables and Scottish Fruit Berries

The list never remains static. Steven is constantly reviewing his suppliers and is always on the lookout for new ones in the area who meet with his exacting standards. Complacency is a word our Head Chef simply does not understand.

We hope we have done everything possible to help you enjoy your stay.