

The Grant Arms Hotel

Sample - Sunday Lunch Menu

To Start

Soup of The Day (Vgn, GF)

Leek and Potato

Smoked Mackerel (GF)

Pickled Cucumber, New Potato and Chive Salad

Pressed Ham Hock and Green Pea Terrine (DF)

Spiced Pear Chutney, Ciabatta Crisp

Squash, Quinoa, Pomegranate, Walnuts (Vgn, GF)

Raspberry Vinaigrette

Smoked Salmon supp £8.00

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

Cullen Skink supp £5.00

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

Main Course

Roast Topside of 'Grants' Beef (DF)

Yorkshire Pudding, Gravy

Roasted Pork Loin (GF)

Mashed Potato, Braised Red Cabbage, Thyme Jus

Grilled Fillet of Sea Trout (GF)

Wilted Pak Choi, Lemon Hollandaise

Baked Hake Fillet (GF)

Mediterranean Vegetables, Romesco Sauce

Portobello Mushroom, Sweet Potato and Stout Tart (Vgn, GF)

Roast Root Vegetables, Gravy

Venison Haunch Steak

Supplement £15.00

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

8oz Sirloin Steak from Stuart Grant

Supplement £15.00

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

Why not add a Sauce?

Mixed Peppercorn Suppl £1.50

Blue Cheese Cream Suppl £1.50

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

Side Orders:

Freshly made Chips £3.50

Crisp battered Onion Rings £2.95

Seasonal Mixed Salad £3.25

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To Finish

Passion Fruit and Mango Cheesecake (V, GF)

Berry Coulis

Belgian Chocolate and Raspberry Torte (Vgn)

Knickerbocker Glory

Forest Fruits

Apple and Plum Tart (Vgn, GF)

Vanilla Ice Cream

Freshly Brewed Tea and Coffee
is served in the Capercaillie Bar

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PRICES:

2 Course £9.95

3 Course £12.95

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.

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