EST. 2006

RANARY

CASUAL DINING & DRINKING

# **GRAZING & DRINKING**

SICILIAN NEGRONI Tanqueray, Campari, El Bandarra Blanco, Olive	9
APEROL SPRITZ Aperol, Soda, Prosecco	9
Limoncello, Soda, Prosecco	9
CHILLI CANDIED CASHEWS $(vg)$	4.5
PICANTE GORDAL OLIVES $(vg)$	4
MIXED BREAD (vg) Artisanal Olive Oil, Balsamic	5
BEETROOT HUMMUS (vg) Balsamic Beetroot Salad, Pickled Onion, Coriander, Wholegrain Bread	6
GLAZED PORK BELLY BITES Chipotle BBQ Sauce, Apple Slaw	6
ANTIPASTI SHARING BOARD FOR TWO (v/vg available) Camembert, Coppa, Prosciutto, Sun-Dried Tomatoes, Beetroot Hummus, Gordal Olives, Rocket, Bread	19
GRANARY CHARCUTERIE SHARING BOARD Coppa, Prosciutto, Salami, Pastrami, Gordal Olives, Sun-dried Tomatoes, Cornichons, Chutney, Bread	22
THE SHORE BOARD  Crispy Calamari, Marinated Anchovies, Grilled Prawns, Smoked Salmon, Rocket, Cornichons, Lemon, Bread	25
SHARING BAKED CAMEMBERT (v) Crusty Bread, Cornichons, Pickled Onions	18

# STEAK & WINE

Sharing 140z Ribeye, Parmesan & Truffle Fries, Rocket Salad, Peppercorn Sauce & Bottle of House Wine

~ £60 PER COUPLE ~

# **BURGER & BEER**

Granary Burger, Skinny Fries & Pint of Tennent's

√FOR/£20 ~

Available Monday - Thursday

# FROM THE GRANARY

AVAILABLE MONDAY TO SATURDAY | FROM 12-4PM

#### CHICKEN CLUB 14

Butter Basted Roast Chicken, Unsmoked Streaky Bacon, Free Range Egg Mayo, Crispy Gem Lettuce, Sliced Plum Tomatoes on Toasted House Bread

# **GRANARY CHEESE TOASTIE** (v) 9.5

Mull of Kintyre Mature Cheddar, Toasted Sourdough

### STEAK SANDWICH 14

Seared Flat Iron Steak, Caramelised Onions, Rocket, Chimichurri, Sourdough

#### CAPRESE (v) 11

Buffalo Mozzarella, Marinated Tomatoes, Basil, Rocket, EVOO, Ciabatta

All served with Extra Crispy Fries

# MOULES FRITES & GLASS OF WINE

Steamed Mussels, Shallots, Garlic, Cream, Skinny Fries & 175ml Glass of Tekena Sauvignon

### - FOR £18 ~

Available Tuesday - Saturday

# **STARTERS**

**WILD MUSHROOMS** 

**ON TOAST** (v) (vg available)

SOUP OF THE DAY (v) (vg available) Homemade Soup, Bread, Butter	6
CULLEN SKINK Smoked Haddock Chowder, Potato, Leek	8
STORNOWAY BLACK PUDDING & CARAMELISED APPLE SALAD Crispy Pancetta, Frisée, Citrus Dressing	8
<b>HAGGIS BON BONS</b> (v available) Highland Park Whisky Sauce, Pomme Purée	7.5
CRISPY CALAMARI Roasted Garlic Aioli, Smoked Paprika, Lemon	9
GRILLED LAMB KOFTAS Raita Yoghurt, Pomegranate Salad, Chimichurri	8.5

Wild Mushrooms, Spinach, Baby Onions, Toasted Sourdough

### MAINS

CATCH OF THE DAY Ask Your Server for Details	P.O.A
BRAISED PORK CHEEKS  Pomme Purée, Wilted Spinach. Green Salsa,  Crispy Root Vegetables	16
VEGGIE HAGGIS & BUTTERNUT SQUASH WELLINGTON (vg) Spring Greens, Celeriac Purée, Red Wine Jus	14
HAGGIS NEEPS & TATTIES (v available) Highland Park Whisky & Peppercorn Sauce	14
WILD MUSHROOM RISOTTO (v) (vg available) Mixed Wild Mushrooms, Sautéed Spinach, Tempura Enok Mushroom, Parmesan	<b>14</b>
CLASSIC CHICKEN CAESAR SALAD (v available) Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-Picked Gem Lettuce, Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Egg	15
GRANARY BURGER Chargrilled Flank Steak Patty, Monterey Jack Cheddar, Classic Burger Relish, Gem Lettuce, Dill Pickle, Plum Tor Served on our all Butter Seeded Brioche Bun, Extra Crisp	
PLANT BASED BURGER (v) (vg available) Moving Mountains Patty, Monterey Jack Cheese, Classic B Relish, Gem Lettuce, Dill Pickle, Plum Tomato, Toasted B Extra Crispy Fries	
STEAK FRITES  Seared Flat Iron Steak, Crispy Fries, Rocket Salad  Add Peppercorn Sauce +£2  Add Chimichurri +£2	17
TRADITIONAL FISH & CHIPS Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon	18
MULL CHEDDAR MAC & CHEESE (v) Parmesan & Herb Panko Crumb, Garden Salad Add Bacon +£2 Add Haggis +£2	12
SEAFOOD ORZO Orzo Pasta, Steamed Mussels, Squid, Haddock, Prawns, Cherry Tomatoes, Langoustine Bisque	19



G GRANARYLEITH

For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menus detailed dietary and allergen information.

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## SIDES

Extra Crispy Fries (vg)	4
Truffle & Parmesan Fries (v)	5
Chunky Chips (vg)	4
Wilted Greens (vg)	4
Maple Glazed Carrots (vg)	4
Rocket, Sun-dried Tomato & Parmesan Salad (v)	4
Loaded Fries, Mull Cheddar Cheese, Crispy Onions (v) Add Pulled Pork $+ \pounds 4$ Add Mac & Cheese (v) $+ \pounds 3$	6.5

# SUNDAY ROAST

All Served with Garlic & Rosemary Roast Potatoes, Maple Glazed Carrots, Yorkshire Puddings, Wilted Greens, Braised Red Cabbage & Gravy

ROAST TOPSIDE OF BEEF 19
Seved Pink with Horseradish
ROLLED PORK SHOULDER 19
Crackling, Apple Sauce

SHARING SPATCHCOCK CHICKEN FOR FOUR
Red Wine Jus
65

Red Wine Jus Half Portion for £35 Quarter Portion for £19

VEGGIE HAGGIS & BUTTERNUT SQUASH WELLINGTON (vg) Red Wine Gravy Additional Meat Beef +£7 Lamb +£7 Pork +£5

SERVED SUNDAY FROM 12PM

## **PUDDINGS**

STICKY TOFFEE PUDDING (v) Butterscotch Sauce, Vanilla Arran Ice Cream	7
STRAWBERRIES & CREAM Strawberry Jelly, Whipped Cream, Meringue, Strawberry Sor	6 bet
LIME & COCONUT CHEESECAKE (vg) Mango Salsa, Coconut Granola	6
DARK CHOCOLATE DELICE Coffee Cream, Amaretti Biscuit	6
ARRAN DAIRY ICE CREAM (v) (vg available) Ask Your Server for Today's Selection	4
AFFAGATO (v) (vg available) Espresso Shot, Vanilla Ice Cream	4

(v) = vegetarian (vg) = vegan

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

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