

THE grain store BAR & RESTAURANT

BAR MENU

ALLERGENS

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information.

Our recipes are subject to change, therefore you are advised to check allergen information on every visit.

sharers

NACHOS (v)I 8with melting cheddar, guacamole,
salsa and sour creamI 8BAKED CAMEMBERT (v)I 8with homemade bread and butterI 4MIXED OLIVES (ve)I 4CRISPY COATED HOT CHICKEN WINGSI 14

with buffalo or blue cheese sauce

light bites

HERB CRUMBED HALLOUMI (v) with harissa mayonnaise	8
CRISPY BRIE BITES (v) with chilli jam	7
HAGGIS BON BONS with swede puree and rich whisky sauce	8
CRISPY COATED HOT CHICKEN WINGS with buffalo or blue cheese sauce	7
SOUP OF THE DAY served with homemade bread and butter	7
SALT & PEPPER SQUID with purple garlic aioli	9
CRISPY CHICKEN BITES with purple aioli	7
PORK AND BLACK PUDDING SAUSAGE ROLL	8

with dressed rocket and purple aioli

salads

CAESAR SALAD	12
crispy gem leaves, creamy dressing, parmesan and crispy pancetta	
add Chicken for 3	
ROASTED GOATS CHEESE SALAD on dressed leaves with roasted red peppers	l 13

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE

mains

MILLENNIUM BURGER harissa mayonnaise, caramelised shallots, melting brie and crispy pancetta slices	18
BEEFBURGER Style your own burger with a choice of topping add Pulled pork / Fried mac n cheese / Pancetta / Brie for 3 each add Haggis / Black pudding for 2 each	 14 s
CHEESEBURGER Harissa mayonnaise and cheddar cheese	l 15
CAJUN CHICKEN BURGER with garlic aioli and melting emmental	 16
HALLOUMI BURGER (v) Chilli jam, roasted red peppers	l 16
B.L.T Classic crispy back bacon, gem lettuce and heritage tomato on white bread with a touch of mayonnaise	12
ROASTED GOATS CHEESE SANDWICH with charred red pepper, rocket and balsamic glaze	12
CRISPY PROSCIUTTO SANDWICH with mozzarella and basil on toasted ciabatta	13
All of the above served with rainbow colesio and skin on fries	w
CLASSIC MAC & CHEESE topped with truffle and garlic breadcrumbs and served with garlic ciabatta	17
BEER BATTERED HADDOCK with chunky chips, pea puree and burnt lemon	17
— desserts —	
HOMEMADE GUINNESS CHOCOLATE BROWNIE with rich chocolate sauce and honeycomb ice cream	7
LEMON POSSET with homemade shortbread	7

ICE CREAM & SORBET SELECTION I 6 please ask your server for availability