



THE
grain store
BAR & RESTAURANT

ALLERGENS

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

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.



to share

- NACHOS (v)** | 8
with melting cheddar, guacamole, salsa and sour cream
- BAKED CAMEMBERT (v)** | 8
with homemade bread and butter
- MIXED OLIVES (ve)** | 4

starters

- HERB CRUMBED HALLOUMI (v)** | 8
with harissa mayonnaise
- CRISPY HAGGIS BON BONS** | 8
with swede puree and rich whisky sauce
- SOUP OF THE DAY** | 7
served with homemade bread and butter
- SALT & PEPPER SQUID** | 9
with purple garlic aioli
- CONFIT GARLIC AND SCOTCH WHISKY CHICKEN LIVER PATE** | 9
with caramelised figs and toasted sourdough
- GOATS CHEESE BON BONS (v)** | 7
with dressed salad and local beetroot
- 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** | 13
on dressed leaves
with roasted red peppers

burgers

All served in a toasted brioche bun with tomato, red onion and crunchy gem lettuce with skin on fries and rainbow coleslaw.

- MILLENNIUM BURGER** | 18
Harissa mayonnaise, caramelised shallots, melting brie and crispy pancetta slices
- HALLOUMI BURGER (v)** | 16
Chilli jam, roasted red peppers
- CHEESEBURGER** | 15
Harissa mayonnaise and cheddar cheese
- CAJUN CHICKEN BURGER** | 16
Garlic aioli and melting emmental
- BEEFBURGER** | 14
Style your own burger with a choice of toppings
add Pulled pork / Fried mac n cheese / Pancetta / Brie for 3 each
add Haggis / Black pudding for 2 each

from the grill

All of our Aberdeen Angus 8oz steaks are 28 day aged and dry brined in house. Served with chunky chips, roasted vine tomatoes and portobello mushroom.

- SIRLOIN STEAK** | 23
RIBEYE STEAK | 25
FILLET STEAK | 28
add your choice of sauce for 3
Peppercorn / Garlic butter / Stilton / Whisky sauce

sides

- Chunky chips (ve) | 4
Skin on fries (ve) | 4
Sweet potato fries (ve) | 5
Dauphinoise (v) | 4
Garlic ciabatta (v) | 4
Garlic ciabatta with cheese (v) | 6
Market vegetables (v) | 4



mains

- CLASSIC MAC & CHEESE** | 17
with truffle and garlic breadcrumbs
and garlic ciabatta
- BEER BATTERED HADDOCK** | 17
with chunky chips, pea puree
and burnt lemon
- THAI GREEN CHICKEN CURRY** | 17
with basmati rice and poppadoms
- CHICKEN BALMORAL** | 18
in crispy prosciutto with chunky chips,
whisky sauce and market vegetables
- PORK TENDERLOIN WELLINGTON** | 19
with black pudding duxelle, red wine jus,
garlic roasted new potatoes and market vegetables
- SLOW COOKED BEEF CHEEK** | 19
with Dauphinoise potatoes and
garlic sautéed tenderstem broccoli
- CONFIT DUCK LEG (gf)** | 19
with Dauphinoise potatoes, plum sauce
and market vegetables

desserts

- HOMEMADE GUINNESS
CHOCOLATE BROWNIE** | 7
with rich chocolate sauce
and honeycomb ice cream
- TARTE TARTIN** | 9
with caramel sauce
and vanilla ice cream
- STICKY TOFFEE PUDDING** | 7
with butterscotch sauce
and vanilla ice cream
- LEMON POSSET** | 7
with homemade shortbread
- ICE CREAM
AND SORBET SELECTION** | 6
please ask your server
- WHISKY TIRAMISU** | 8
with an optional Affogato
- STICKY BISCOFF PUDDING** | 8
with vanilla ice cream

plant based

STARTERS

- MIXED OLIVES** | 4
- SOUP OF THE DAY** | 7
with toasted sourdough
- BEETROOT PKHALI** | 6
a fresh Georgian classic, served with
toasted sourdough and roast vine tomatoes

DESSERTS

- STICKY BISCOFF PUDDING** | 7
with vegan ice cream
- SORBET SELECTION** | 6
ask your server for details

MAINS

- MOVING MOUNTAINS BURGER** | 16
with vegan sheese & chilli jam
- MUSHROOM BURGER** | 16
Roasted Portobello mushroom, sundried
tomatoes and vegan sheese
- SQUASH
& BEETROOT WELLINGTON** | 18
with red wine jus, garlic roasted new
potatoes and market vegetables
- GNOCCHI** | 15
in a rich vegan cheese sauce with rocket
and toasted pine nuts
- CHICKPEA & SWEET POTATO CURRY** | 16
with basmati rice and poppadum



wine

WHITE

	175ml	250ml	Bottle
Finca Valero Blanco Macabeo Spain	5.50	8.00	22.00
Nyala Sauvignon Blanc South Africa	6.25	8.50	25.00
La Maglia Rosa Pinot Grigio delle Venezie Italy	6.25	8.50	25.00
Argento Chardonnay Argentina			27.00
Conde Villar Vinho Verde Branco Portugal			27.00

RED

The Paddock Shiraz Australia	6.00	8.50	25.00
San Abello Merlot Chile	6.25	8.50	25.00
Poderi Dai Nespoli Fico Grande Sangiovese Italy	6.00	8.50	25.00
Argento Malbec Argentina			28.00
Bhilar Plots Tinto Rioja Alavesa Spain			32.00

ROSÉ

The Bulletin Zinfandel Rosé USA	6.00	8.50	22.00
Pez de Rio Rosado D.O Carinena Spain	6.00	8.50	22.00
La Maglia Rosa Pinot Grigio Blush Delle Venezie Italy	6.00	8.50	22.00

SPARKLING

	125ml	Bottle
Corzetti Prosecco DOC Spumante Extra Dry NV Italy	5.95	28.00
Belstar Prosecco NV Italy	5.95	28.00
Möet & Chandon Brut Impérial NV France		59.00

FINE

	Bottle
Veglio Angelo Barolo 2017 Piemonte, Italy	42.00
Domaine Le Mourre Châteauneuf du Pape Rouge 2015 Rhone, France	45.00
Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG 2019 Piemonte, Italy	39.00
La Chablisienne Chablis 1er Cru Vaillons Burgundy, France	42.00
