



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

desserts

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

plant based

STARTERS

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

DESSERTS

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

MAINS

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



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