

THE  
GRILL ROOM

2 COURSES £12.95 | 3 COURSES £16.95  
Sunday 12 Noon – 4.00pm

**STARTERS**

'JOSPERED' SEASONAL SOUP OF THE DAY (V)  
Artisan Bread & Sea Salt Butter

CHARRED ASPARAGUS  
& POACHED HEN'S EGG, PARMA HAM  
Lemon Hollandaise

WHIPPED GOAT'S CHEESE  
& ARRAN TOMATO RELISH BRUSCHETTA (V)  
Aged Balsamic Reduction, Walnut Bread, Rocket Leaves

SCOTTISH HAGGIS BON BONS  
Bourbon Aioli, Market Salad

**MAINS**

SELECTION OF CHEF'S BUTCHER BLOCK ROASTS  
(select one from a choice of three - changes weekly)  
Seasonal Potatoes, Vegetables, Gravy, Yorkshire Pudding

SHARING SUNDAY ROAST BOARD (FOR TWO)  
Three Cuts of Roast (changes weekly)  
Roast Potatoes, Cauliflower Cheese Gratin, Seasonal Vegetables  
Gravy, Yorkshire Pudding

CHEF'S GUEST FISH OF THE DAY  
Seasonal Vegetables, Potatoes

MAC'N' CHEESE (V)  
Garlic Ciabatta, Parmesan Panko Crumb, Market Salad

WILD MUSHROOM & SPINACH RISOTTO (V)  
Parmesan, Garlic Ciabatta

**SIDES**

(ALL £3.00)

Rustic Cut Chips | Buttermilk & Herb Mash  
Baked Sea Salt & Thyme New Season Potatoes | Seasonal Buttered Vegetables  
Roasted Mediterranean Vegetables | House Leaf Salad with Dressing  
Craft Beer-Battered Onion Rings | Bread Board

**DESSERTS**

ELDERFLOWER & SCOTTISH BERRY MERINGUE  
Blackcurrant Sorbet

THE GRILL ROOM HOMEMADE CHEESECAKE  
Ask your server for today's flavour

BANOFFEE WAFFLE  
Honeycomb Ice Cream

RHUBARB CRUMBLE TART  
Vanilla Pod Custard

CHEFS THREE-SCOOP ICE CREAM SELECTION  
Ask your server for today's flavours

**OR WHY NOT TREAT YOURSELF...**

CHATEAU WELLINGTON EXPERIENCE FOR TWO.....£60.00  
Buttermilk & Herb Mash, Seasonal Glazed Vegetables, Roast Potatoes  
Cauliflower Cheese Gratin, Bourbon Truffle Jus, Glass of Malbec (per person)  
*(Please note that we would advise guests to book in advance, otherwise there will  
be a 45 minute waiting time)*

FAMILY ROAST EXPERIENCE  
Looking for something a little special?  
Then why not indulge with our Family Roast Experience... a joint of your  
choice carved at your table & served with all the trimmings.  
*(Ask a member of our team for more information. Please note that this must be  
booked in advance and price will vary depending on the choice of cut selected)*

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request. We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.