

# GRAND 19 CAFE 05

AT THE SCOTSMAN

## NIBBLES

ARTISAN BREADS, SALTED BUTTER (v, vg available)	4
GORDAL OLIVES (vg)	5
SMOKED ALMONDS (vg)	5
BEETROOT HUMMUS, TOASTED SOURDOUGH (vg)	6

## STARTERS

SOUP OF THE DAY (v, vg available)	6	BEETROOT & WALNUT SALAD (v, vg available)	8.5
Artisan Bread, Salted Butter		Whipped Goat's Cheese, Roasted Beetroot, Walnuts, Frisée	
RAMSAY OF CARLUKE HAGGIS BON BONS (vg available)	8	CURED SCOTTISH SALMON	13
Whisky Aioli, Crispy Neeps		Shallots, Capers, Dill Crème Fraîche	
CULLEN SKINK	8.5	STEAMED SCOTTISH MUSSELS	small 11 / large 15
Smoked Haddock Chowder, Potato, Leek		White Wine, Garlic, Shallots, Cream, Lemon Butter	
DUCK & APRICOT TERRINE	10	PRAWN & CRAYFISH COCKTAIL	13
Homemade Piccalilli, Grilled Bloomer		King Prawn, Crayfish, Tomato Concasse, Gem Lettuce, Marie Rose Sauce, Granary Bread	
SMOKED MACKEREL PÂTÉ	10		
Katy Rodgers Crème Fraîche, Pickled Onion, Sourdough Toast			

## MAINS

CLASSIC CAESAR SALAD (v, vg available)	15	PAN-FRIED CHICKEN SUPREME	23
Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-Picked Gem Lettuce, Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Egg		Potato Terrine, Seasonal Greens, Porcini Crumb, Red Wine Jus	
GARLIC & CHERVIL GNOCCHI (v, vg available)	15	FILLET OF SEABASS	26
Sautéed Paris Brown Mushroom, Roasted Leek, Crispy Kale		Scottish Mussels, Confit Potatoes, Bouillabaisse, Herb Oil	
FISH & CHIPS	19	SCOTSMAN 1905 BURGER	19
Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon		Chargrilled Prime Steak Burger, Isle of Mull Cheddar, Caramelised Onion Chutney, Crispy Gem Lettuce & Plum Tomatoes, Served On Our All-Butter Sesame Crusted Brioche Bun with Extra Crispy Fries	
ROAST LOIN OF VENISON	25	PLANT-BASED BURGER (v, vg available)	17
Maple Glazed Heritage Carrots, Cavolo Nero, Celeriac Purée, Haggis Bon Bon, Damson Sauce		Moving Mountain Burger, Monterey Jack Cheese, Classic Burger Relish, Crisp Gem Lettuce, Dill Pickle, Plum Tomato, Toasted Bun, Extra Crispy Fries	

## GRILL

Add Peppercorn Sauce, Garlic Butter, Bearnaise or Chimichurri for +3

8oz RIBEYE	34	CELERIC AC STEAK (vg)	15
Chunky Chips, Watercress, Vine Cherry Tomatoes, Field Mushroom		Spiced Lentils, Tomato Chutney, Herb Oil	
7oz FILLET	40	STEAK FRITES	18
Chunky Chips, Watercress, Vine Cherry Tomatoes, Field Mushroom		6oz Flat Iron Chargrilled Steak, Extra Crispy Fries, Watercress	
		CHARGRILLED SALMON	25
		Pomme Purée, Watercress, Bearnaise	

## SWEETS

APPLE CAKE (v, vg available)	8	STICKY TOFFEE PUDDING (v)	8
Brandy Sauce, Katy Rodgers Crème Fraîche		Toffee Sauce, Vanilla Ice Cream	
BAKED WHITE CHOCOLATE CHEESECAKE (v)	8	ARRAN DAIRY ICE CREAM (v, vg available)	4
Roasted Plums, Toasted Almond		Ask Your Server For Today's Selection	
DARK CHOCOLATE DELICE (v)	9	CHEESE SELECTION (v)	12
Berry Sorbet, Chocolate Soil, Boozy Cherries		Selection of Scottish Cheese, Chutney, Apple, Celery, Grapes, Artisan Bread, Oatcakes	

## SHARING BOARDS

### CHARCUTERIE for 22

Chef's Selection of Cured Meats, Local Bread, Gordal Olives, Sun-Blushed Tomatoes, Chutney

### ANTIPASTI for 20 (v, vg available)

Mull Cheddar, Beetroot Hummus, Local Bakery Bread, Gordal Olives, Sun-Blushed Tomatoes, Chutney

## SIDES all 4

EXTRA CRISPY FRIES (vg)	Add Truffle & Parmesan +1.5
CHUNKY CHIPS (vg)	
BUTTERED MASH (v)	
WINTER GREENS & LEMON OIL (vg)	
ROCKET, SUN-DRIED TOMATO & PARMESAN SALAD (v)	
MAPLE-ROASTED HERITAGE CARROTS (vg)	

## MOULES FRITES & Glass of Wine

Steamed Mussels, Shallots, Garlic, Cream, Extra Crispy Fries & 175ml Glass of La Picoutine Ugni Blanc

MON-THU for 15

## STEAK & WINE for Two

Sharing 14oz Ribeye, Parmesan & Truffle Fries, Rocket Salad, Peppercorn Sauce & Bottle of House Wine

FRI-SUN for 70

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. We cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or [grandcafeedinburgh.co.uk/allergens](http://grandcafeedinburgh.co.uk/allergens). (v) vegetarian (vg) vegan. Ref: 10/23.



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