

GRAND CAFE

1905
AT THE SCOTSMAN

BRUNCH

Our brunch is served until noon every day, with some of our favourite dishes available all the way through until 5pm (denoted with *)

Brunch Drinks

SUPER GREEN SMOOTHIE <i>Pear, Apple, Lemon, Kiwi, Banana, Broccoli, Kale, Spinach</i>	3.95
BLOODY MARY <i>Your Choice Of Reyka Vodka, Makar Oak Aged Gin Or Banks 7 Year Old Rum. Combined With Tomato Juice, Tabasco, Celery Salt & Signature Garnishes</i>	7.95

Classic Breakfasts

GRAND CAFÉ BREAKFAST PLATTER <i>Ayrshire Ham, Clava Brie, Croissant, Boiled Egg, Smoked Salmon, Artisan Bread, Coconut Bircher, Natural Yogurt, Seasonal Fruit</i>	12.95
SCOTTISH BREAKFAST* <i>Ayrshire Smoked Bacon, Pork Sausage, Lorne Sausage, Grilled Mushroom, Cherry Vine Tomatoes, Arran Haggis, Hash Brown, Sourdough Toast, Eggs Your Way</i>	12.95
VEGGIE BREAKFAST* <i>Veggie Sausage, Veggie Haggis, Tattie Scone, Grilled Mushroom, Cherry Vine Tomatoes, Hash Brown, Sourdough Toast, Eggs Your Way</i>	9.95
POACHED EGGS, MUFFIN & HOLLANDAISE (V)* <i>Ayrshire Ham or Baked Portobello Mushroom or Herbed Spinach</i>	8.95

The Lighter Touches

SCOTTISH SMOKED SALMON WITH SOURDOUGH TOAST* <i>Served with Free Range Scrambled Eggs & Herbed Sourdough</i>	7.45
SOURDOUGH TOAST* <i>Avocado, Poached Eggs, Salsa Verde / Or / Sautéed Mushrooms, Poached Eggs, Truffle Oil</i>	6.45
SHAVED COCONUT & CRANBERRY GRANOLA JAR (VG) <i>Coconut Yoghurt & Fresh Berries</i>	6.95
TOASTED SEEDED GRANARY LOAF <i>Apricot & Madagascan Vanilla Jam</i>	3.50
BASKET OF FRESHLY BAKED PASTRIES (V) <i>Selection of Danish Pastries & Croissants with Preserves</i>	4.95
CROISSANT ROLLS <i>All Served with Homemade 3 Fruit Ketchup. Add Extra Filling +1 Each: Ayrshire Smoked Bacon / Pork Sausage / Lorne Sausage / Grilled Mushroom / Cherry Vine Tomatoes / Arran Haggis / Hash Brown / Eggs Your Way</i>	4.95
SWEET WAFFLES <i>Coconut Yoghurt, Stone Fruits, Toasted Pecan Maple Syrup</i>	8.95

Enjoy One of Our Lighter Touches with a Coffee & Orange Juice for £10

(Available Monday – Friday)

Nibbles

GORDAL OLIVES <i>Orange & Thyme</i>	3.75
ARTISAN BREADS <i>Sea Salt Butter & Sunblushed Tomato Tapenade</i>	4.45
HARISSA HUMMUS WITH FLATBREADS <i>Toasted Cumin Seed</i>	4.45
POPCORN MUSSELS <i>Nori Mayo</i>	4.95

STARTERS

GRESSINGHAM DUCK PASTRAMI <i>Orange Gel, Pickled Blackberry with Fennel & Carrot</i>	7.95
LOBSTER & CRAYFISH COCKTAIL <i>Zubrovka Vodka, Cucumber, Tomato Gel, Avocado Mousse</i>	12.45
GOATS CHEESE MOUSSE (V) <i>Beetroot, Pickled Apple, Candied Walnut, Raspberry Emulsion</i>	6.95
WEST COAST SCALLOPS <i>Bacon Jam, Spring Peas, Broad Bean & Wild Garlic</i>	12.95
WHISKY CURED SMOKED SALMON <i>Katy Rodger Crème Fraîche, Cucumber, Dill & Rye Crisps</i>	8.95
COURGETTE & MINT SOUP (V) <i>Rye Bread, Sea Salt Butter</i>	5.25
ISLE OF ARRAN HAGGIS CROQUETTE <i>Turnip Fondant, Whiskey Volute & Crisp Kale</i>	7.45
MOULES MARINIÈRE <i>Sourdough & Wild Garlic Aioli</i>	7.95

From The Grill

We Use The Finest Scottish Grass Fed, Hand Selected, 28 Days Dry Aged Scotch Beef

Served with Hand Cut Chips, Cherry Tomatoes & Peppery Watercress

8oz RUMP <i>Thyme & Garlic Marinade</i>	21.95
8oz SIRLOIN	26.95
14oz AXE HANDLE RIBEYE	29.95
7oz CENTRE CUT FILLET	36.95
STEAK SAUCES <i>Green Peppercorn / Béarnaise / Salsa Verde</i>	2.45
GRAND CAFÉ '3 CUT BEEF' BURGER <i>Smoked Ayrshire Bacon, Jack Cheese, Burger Sauce, Pickles, Toasted Kaiser Roll</i>	14.95
PORTOBELLO MUSHROOM, BEETROOT & HALLOUMI BURGER <i>Roast Peppers, Gem, Beef Tomato, Toasted Kaiser Roll</i>	13.95

Mains

BORDERS LAMB RUMP <i>Pulled Lamb Pommes Anna, Roast Carrot, Broad Beans, Mint & Walnut Pesto, Lamb Jus</i>	19.95
HERB CRUST HALIBUT <i>Lobster Bisque, Clams, Mussels, Fine Herbs Dressed Potatoes</i>	21.95
HERB BUTTER ROASTED CHICKEN <i>Rosemary Pommes Anna, Asparagus Spears, Grilled Spring Onions</i>	16.95
TRIO OF AYRSHIRE PORK <i>Confit Belly & Broad Bean, Roast Loin & Arran Mustard Mash, BBQ Shoulder & Apple Sauce</i>	17.95
SMOKED TOFU & WHITE BEAN SAUSAGE (VG) <i>Smoked Pomme Puree, Hispi Cabbage, Apple, Fennel & Cider Sauce</i>	15.95
ROSE VEAL CHOP MILANESE <i>Orzo, Rocket & Cherry Tomato, Lemon</i>	18.95
COD & HAND CUT CHIPS <i>Crushed Peas, Preserved Lemon Tartare Sauce</i>	15.95
SCOTTISH MOULES FRITES <i>Sourdough & Garlic Aioli</i>	14.95

Signature Dish

BRAISED OX CHEEK & BONE MARROW COTTAGE PIE <i>Redcurrant Reduction & Spring Greens</i>	18.95
---	-------

SALADS

Add Chicken or Smoked Salmon to Any Salad +3.45

SMOKED CAESAR SALAD <i>Cos Lettuce, Smoked Anchovy, Bacon, Garlic Croutons, Aged Parmesan</i>	Small 6.95 / Large 11.95
HOT SMOKED SALMON NICOISE <i>Quail Egg, Ratte Potatoes, Olive Crumb, French Beans, Lemon Dressing</i>	12.95
ROAST SQUASH SUPERFOOD SALAD (VG) <i>Picked Kale, Red Wild Rice, Quinoa, Tenderstem Broccoli, Pomegranate, Toasted Almond, Super Seeds</i>	11.95
OAK AGED FETA & HEIRLOOM TOMATO (V) <i>Cucumber, Red Onion, Black Olives, Oregano & Lemon</i>	11.45

Sides - All 3.45

FRENCH FRIES / HEIRLOOM TOMATO & FETA TRIPLE COOKED CHIPS / RATTE POTATOES SMOKED POMME PUREE / HERBED GREEN SALAD BUTTERED HISPI CABBAGE PARMESAN & TRUFFLE CHIPS
--

MONDAY- STEAK DATE

Enjoy 2 Scottish Sirloins With A Bottle of Wine For £49

TUESDAY- SET MENU & PROSECCO

Enjoy Our Seasonal Set Menu With A Glass Of Chilled Prosecco. 2 Courses £17.95 And 3 Courses £20.95

WEDNESDAY-MOULES FOR TWO

Moules Frites With A Carafe Of Warming Red Or Crisp White Wine To Share For £24.95 Per Couple

AFTERNOON TEA

Available Daily | £21.95 Per Person | 12-5.30pm

SWEET TREATS

Coffee & Cake | From £4.95

DESSERTS

CHOCOLATE AND BROWN BUTTER GANACHE <i>Cocoa & Raspberry Crumble, Raspberry Sorbet</i>	6.95
CHERRY & ALMOND BAKEWELL <i>Granola, Cherry Sorbet</i>	5.95
ORANGE POSSET & VANILLA MADELEINE <i>Orange Blossom, Summer Citrus Salad</i>	5.95
EARL GREY CRÈME BRULÉE <i>Vanilla Shortbread</i>	5.95
STICKY TOFFEE PUDDING <i>Candied Fig, Toffee Sauce, Mascarpone Ice Cream</i>	5.95
ARRAN ICE CREAM SELECTION <i>Fresh Berries</i>	5.95
SEASONAL SCOTTISH CHEESE BOARD <i>Ask Your Server For This Week's Selection Arran Oaties, Grapes, Celery & Apple with Ale Chutney</i>	8.95

MARKET MENU

Two Courses £14.95 | Three Courses £17.95

Available Monday-Friday | Noon-6.30pm