

# GRAND CAFE 05

AT THE SCOTSMAN

## NIBBLES

4.5

GORDAL OLIVES (VG)  
Rock Salt

BAKER ANDANTE SOURDOUGH BREAD (VG)  
Evo0, Balsamic Vinegar

HARISSA HUMMUS CHARRED FLATBREAD (VG)  
Charred Flatbread, Evo0, Pistachio Dukkah

## STARTERS

### GRAND CAFÉ PRAWN CLASSIC 10

North Atlantic & King Prawns, Gem Lettuce,  
Caramelised Lemon, Cucumber, Heirloom Tomato,  
Classic Cocktail Sauce

SWEET YOUNG PEA & ASPARAGUS SOUP (V) 6  
Crème Fraiche, Asparagus Shavings, Croutons

GRILLED PEACH & BURRATA SALAD 7  
Prosciutto, Rocket, Pecans, Sweet Heirloom Cherry Vine Tomatoes,  
Pickled Shallot & Chilli Dressing  
Vegetarian Option Available

POTTED CONFIT DUCK 9  
Torchd Orange, Pistachio, Herb Salad, Chilli Jam, Sourdough Toast

PINK LADY APPLE & PEAR WALDORF (V) 7  
Gem Lettuce, Red Grapes, Celery Curis, Candy Walnuts, Chervil, Crème Fraiche  
Add Crispy Prawns for 3  
Vegan Option Available

ORANGE BLOSSOM & FENNEL CURED SCOTTISH SALMON 9  
Pickled Shallot, Pink Lady Apple, Katy Rogers Crème Fraiche, Keta Caviar, Dill

RAMSEY'S OF CARLUKE HAGGIS 7  
Neep Puree & Balvenie Whisky Sauce, Potato Tuile

### SCOTTISH ROPE GROWN MUSSELS MARINIÈRE

Starter Served With Sourdough Bread  
9

Main Served With Fries, Sourdough Bread & Aioli  
15

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

## MAINS

SOFT HERB CRUST SALMON 16  
Orkney Crab & Coastal Herb Croquettes, Buttered Samphire & Asparagus,  
Light Dill & Lemon Beurre Blanc

THYME ROAST BORDER HILL FARM LAMB 18  
Sweet Young Peas, Lemon Gremolata, Buttered Jersey Royals

MISO & GINGER GLAZED PORK FILLET 15  
Sesame & Soy Spring Greens, Sticky Jasmine Rice, Pink Pickled Ginger

SUN BLUSHED TOMATO & TALEGGIO CHICKEN 16  
Rosario Chorizo & Butter Bean Cassoulet, Chervil, Ratte Potatoes

HERITAGE BEETROOT RISOTTO (V) 14  
Golden, Candy & Red Beetroot, Parmesan Blossoms, Pea shoots,  
Spice Citrus Dressing

RAS EL HANOUT ROASTED CAULIFLOWER (VG) 14  
Apricots, Toasted Hazelnuts, Giant Couscous, Zesty Asian Pesto

KING PRAWN, HOT SMOKED SALMON & MUSSEL PAPPARDELLE 13  
White Wine Velouté, Garden Peas, Parmesan & Dill

LINE CAUGHT HADDOCK & HAND CUTS SUPPER 15  
(BEER BATTERED BANANA BLOSSOM)(VG ALTERNATIVE)  
Triple Cooked Chips, Tartare Sauce, Mushy Peas, Pickles, Lemon, Buttered Sourdough

## SALADS

ADD CHICKEN, HOT SMOKED SALMON OR CRISPY KING PRAWNS 4

GRAND CAESAR SALAD (V) 10  
Rosemary Focaccia Croutons, Parmesan, Boiled Egg, Caesar Dressing  
(Available with Or Without Anchovies)

ORANGE, CORIANDER MARINATED VEGAN FETA (VG) 11  
Giant Couscous Salad, Mint, Basil, Toasted Almonds, Sunflower Seeds,  
Tenderstem & Cumin Oil

## SIDES

4

French Fries (vg)  
Tomato & Feta Salad (v) (vg Option Available)  
Triple Cooked Chips (vg)  
Parmesan & Truffle Fries  
Lemon & Dill Potato Salad (v)  
Buttered Greens, Cabbage, Pak Choi & Green Beans (v)  
Grand Café Green Salad (vg)

## GRILL

Rievers Reserve Gold, Grass Fed, 35 Days Dry Aged Scotch Beef  
With Triple Cooked Chips, Slow Roast Cherry Vine tomato  
Tamarind King Oyster Mushroom

RUMP 8oz 20

SIRLOIN 8oz 28

FILLET 7oz 32

AXE HANDLE RIBEYE 14oz 39

16oz CHATEAUBRIAND 65  
For Two To Share - With Triple Cooked Chips, Slow Roast Cherry Vine Tomato,  
Tamarind King Oyster Mushroom, Your Choice of 2 Sides & 2 Sauces

SAUCES 2  
Green Peppercorn / Béarnaise / Salsa Verde / Garlic & Herb Butter

GRAND CAFÉ BEEF BURGER 15  
Sesame & Poppyseed Brioche Bun, Smoked Streaky Bacon, Red Slice Onion,  
Burger Cheese, Iceberg Lettuce, Tomato, Black Garlic Ketchup, Fries

SWEET POTATO & BLACK BEAN BURGER (VG) 14  
Vegan Applewood Cheese, Caramelised Onion, Iceberg, Tomato, Pickle, Tomato,  
Brioche Style Bun, Fries

### BURGER ADD ONS 2

Haggis, Bacon, Blue Cheese

## SANDWICHES

Available until 5pm  
Add Soup, Fries or Lemon & Dill Potato Salad For 2

SALT BEEF & SAUERKRAUT BAGEL 7.5  
Confit Onions, Taleggio, Russian Dressing

GOLDEN BEETROOT & VEGAN FETA (VG) ON SOURDOUGH 6.5  
Gordal Olives, Cucumber, Tomato, Red Onion, Oregano, Lemon Dressing

CAFE CLUB SANDWICH 9  
Lemon & Herb Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Egg Mayo

CROQUE MONSIEUR 8  
Ayrshire Ham, Smoked Applewood Cheddar, Whole Grain Mustard Béchamel

CROQUE MADAME 8.5  
Ayrshire Ham, Smoked Applewood Cheddar, Whole Grain Mustard Béchamel,  
Soft Fried Egg

KING PRAWN, CRAYFISH & AVOCADO ON FOCACCIA 9  
Sun Blushed Tomato Mayo, Iceberg Lettuce

BURRATA CAPRESE CIABATTA (V) 8  
Pesto, Heirloom Tomato, Toasted Pine Nuts

## DESSERTS

PERTSHIRE RASPBERRY CRANACHAN (V) 7  
Balvenie Whisky Whipped Cream, Perthshire Raspberries, Toasted Oats & Shortbread

CHOCOLATE GANACHE 8  
Pistachio Crumb, Pistachio Coral Sponge, Coconut Ice Cream, Candied Lime

COCONUT RICE PUDDING ARANCINI 7  
Spiced Mango & Summer Fruits Salsa, Strawberry Pearls, Mango Ice Cream

LEMON & LAVENDER POSSET (V) 6  
Wildflower Honey Shortbread, Torchd Orange & Pink Citrus Salad

AULD ALLIANCE CHEESE BOARD(V) 11  
Selection of French & Scottish Cheeses

Traditional Mull Cheddar, Spiced Pear Chutney, Arran Oatcakes  
A traditional farmhouse cheddar made on the Scottish West Coast. The cows are fed on spent whiskey grains giving this cheddar a fruity, sharp and signature tangy flavour

Blue Murder, Truffled Honey, Toasted Sourdough  
A Scottish Cheese of note, Blue Murder is a gorgeously decadent blue cheese that's bold in flavour, and ripe and creamy; think of it as a European style blue from Scotland

St Maure De Touraine, Warm Baguette, Sauternes Poached Apple  
Sainte Maure is one of the classic cheeses from France. made from raw or pasteurised milk of goat, it is produced mainly in Loire Valley in middle France. This buttery and smooth cheese with little acidic flavour emerges drier, denser and with a fine grey-blue edible rind

### Market Menu

Monday - Friday, Noon Until 6:30pm  
Two Courses £15.95 / Three Courses £18.95

### Afternoon Tea

Our signature Afternoon Tea features hand cut sandwiches, as well as our famous selection of cakes and sweet treats from £24.95 per person. Available from 12pm-5.30pm



For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, 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).