



## A WARM WELCOME TO THE GRILL ROOM

I am delighted to welcome you to the Grill Room, which offers an exquisite and extensive menu of timeless classics with a modern twist. We've experimented with lots of different dishes to deliver an amazing menu, packed with the freshest meat, fish and seasonal ingredients; plus we've got some really unusual flavour combinations which are just fantastic.

Seasonally inspired dishes, using locally sourced ingredients, are the foundation of our menu, and they have been infused with ingenious touches from our talented Executive Chefs and kitchen brigades.

Behind the scenes our state-of-the-art kitchen is equipped with an Inka Charcoal Grill and, combined with the skill of my team, guarantees that whatever your choice of meat, fish or vegetables, they will be grilled swiftly and perfectly – just how you like it!

And you'll not be disappointed by our drinks list. Featuring an extensive selection of wines, champagnes, ports and cognacs to suit any occasion, these are the perfect complement to our outstanding menu.

Yet our Grill room is more than simply delicious food and a convivial ambience. Your dining experience will be complemented by the friendly and welcoming service of our restaurant team who are passionate about offering all our guests an unrivalled hospitality experience.

With fantastic food & drink, and flawless yet friendly service, The Grill Room is ideal for any occasion. I hope you enjoy your dining experience and look forward to welcoming you back very soon.

Best Wishes

Steven McLeod  
Chief Executive

# THE GRILL ROOM

**Bread Board for Two** £2.95  
Freshly Baked Bread, Rapeseed Oil & Aged Balsamic

## STARTERS

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**Chef's Seasonal Soup of the Day (v)** £4.95  
Warm crusty bread

**Cullen Skink** £6.50  
Smoked haddock, leeks & potato

**Scottish Smoked Salmon** £8.50  
Baby capers, red onion, lemon dressing, brown bread

**Classic Prawn Cocktail** £7.50  
North Atlantic prawns, Marie Rose sauce,  
tomato, iceberg lettuce, brown bread wafer

**Butternut Squash Ravioli** £6.25 / £12.25  
Rocket, parmesan, toasted pine nuts, shallot cream

**Serrano Ham & Sun Blush**  
**Tomato Tapenade Bruschetta** £6.25  
Goat's cheese, aged balsamic dressing

**Sun Blush Tomato**  
**Tapenade Bruschetta (v)** £5.50  
Goat's cheese, aged balsamic dressing

**Isle of Mull Scallops** £8.95  
Cauliflower purée, curry oil & black pudding bhaji

**Mushrooms Auld Reekie (v)** £5.50  
Garlic button mushrooms, smoked cheese sauce,  
Charred olive oil bread

**Aromatic Shredded Duck Bon Bons** £7.50  
Sesame & Peking sauce, crispy salad

**Thai Salmon & Crab Cakes** £6.95  
Chilli oil & wasabi mayonnaise

**Steamed Glen Coe Mussels** £7.50 / £12.95  
Coconut milk, ginger, chilli,  
coriander & garlic arctic bread

## SHARING PLATTERS FOR 2

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**Antipasto Misto** £12.95  
Prosciutto Crudo, Coppa, Milano, Serrano meats,  
Sicilian tomatoes, balsamic onions, artisan bread

**Mezze Marinated Vegetable (v)** £12.95  
Chargrilled peppers, marinated artichokes,  
Mistoliva olives, charred courgettes, balsamic onions,  
Boccocini mozzarella, artisan bread

## INKA GRILL

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Our Prime Cuts of Scottish Beef are grilled at 650c on our Inka Charcoal Grill.

Sirloin Steak 8oz £21.50

Rib Eye Steak 10oz £21.95

Fillet Steak 8oz £27.50

T-Bone 16oz £30.00

Mixed Grill £24.00

Honey & Mustard Glazed Gammon,  
4oz. Rib Eye, Pork Sausage, Black Pudding,  
Slow Cook Lamb Shoulder, and Fried Egg

Châteaubriand 18oz (for two) £55.00

Choice of sauce and side per person with your steak for two

All of the above served with skin on chips, garlic confit tomato,  
marinated flat cap mushroom, onion rings & watercress

## BURGERS

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Steak Burger & Lobster £26.00

The Grill Room Steak Burger £12.50

The Grill Room Chilli Steak Burger £12.50

Cajun Chicken Breast Burger £12.50

Burger Slider – Mini Cajun Chicken,  
Steak & Chilli Steak Burger £14.50

BBQ Shredded Pulled Pork £14.50

Sweet Potato & Vegetable Burger £10.50

All burgers served with home-made coleslaw,  
skin on chips, burger garnish, glazed bun

## SAUCES & BUTTER

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Cracked black peppercorn & bourbon cream  
Red wine & thyme jus  
Blue cheese butter  
Garlic herb butter  
Béarnaise Sauce

## SIDES

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Skin on chips  
Skinny fries  
Champ mash  
Butter wilted greens  
Rocket Parmesan Salad  
Tomato & red onion salad  
Beer-battered onion rings

## FISH

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<b>Innis &amp; Gunn Beer Battered Catch of the Day</b> Crushed peas, home-made tartare sauce, skin on chips	£14.75
<b>Inka-Charred Monkfish Tail</b> Chorizo, roast red pepper Orzo	£15.75
<b>Tandoori Marinated Salmon Fillet</b> Spiced onions, saag aloo potatoes, raita dressing, garlic artie bread	£14.50
<b>Pan-Seared Sea Bass Fillet</b> Soya & sesame stir fry vegetables, bean sprouts, pak choi, rice noodles	£14.95

## MEAT

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<b>Chargrilled Lemon Chicken Breast</b> Roast sweet potato, smoked pancetta & shallot fine beans, thyme jus	£15.75
<b>4-Hours Slow Cooked Shoulder of Lamb</b> Pea Puree, Champ Mash, Wilted Spinach	£15.75
<b>Inka Grill Gammon Steak</b> Fried Egg, Skin on Chips, Grilled Pineapple & Coleslaw	£13.00
<b>Steak &amp; Ale Pot Pie</b> Tender Pieces of Scottish Beef, Seasonal Vegetables, New Potatoes	£13.50

## VEGETARIAN

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<b>Wild Mushroom, Spinach &amp; Black Truffle Tagliatelle</b>	£12.95
<b>Spring Onion &amp; Gruyère Cheese Twice Baked Soufflé</b> Wilted greens, sun blush tomatoes, smoked cheese sauce	£12.25

## SALADS

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<b>Classic Caesar (v)</b>	£7.95
<b>Caesar with Inka-grilled butterfly chicken breast</b>	£9.95 / £12.95
<b>Marinated roast vegetables, grilled Goat's cheese, rocket salad (v)</b>	£7.50 / £9.95

Guests staying on a dinner-inclusive package have an allowance of £25 to spend in the restaurant included in their rate. Spend over that and we'll pop it on your bill.

Please ask our team if you have any special dietary requirements or allergies and require further information on ingredients. All prices include VAT at the current rate.