MINI GRILL
SCOTTISH STEAKHOUSE

À LA CARTE

STARTERS

TRIO OF HAGGIS - 9
HAGGIS PANKO, HAGGIS SAUSAGE ROLL, HAGGIS SPRING ROLL, NEEP PUREE, PEPPERCORN SAUCE (D) (E) (G)

BRUSCHETTA - 8
BUFFALO MOZZARELLA, VINE TOMATOES, RED ONION, BASIL & HAZELNUT PESTO, TRUFFLE OIL, BALSAMIC GLAZE. (G*) (D) (N) (SU) (V)

MUSHROOM PARFAIT - 10
PICKLED SHALLOTS, RED ONION JAM, HERB OIL, TOASTED BRIOCHE (D) (E) (G*) (SU) (SO) (V)

VINE TOMATO & ROASTED RED PEPPER SOUP - 8
MASCARPONE, BRIOCHE CROUTONS, TOASTED SOURDOUGH, SEA SALT BUTTER (C) (D) (G*) (V) (S) (SO) (SU)

HAND- DIVED SCALLOPS - 17
CAULIFLOWER PUREE, PIQUANT CHORIZO, PARMESAN SHARD, CHIVE OIL (D) (M) (MO) (G*) (SO) (E)

MAINS

VENISON FILLET - 27
CARROT & THYME PUREE, CONFIT POTATO, TENDERSTEM BROCCOLI, ROASTED BEETROOT, CRISPY KALE, RED WINE JUS, FRESH BERRIES (C) (D) (G*) (SU)

8OZ BEEF BURGER - 22
MATURE CHEDDAR, BRIOCHE BUN, CANDIED BACON, RED ONION JAM, HAGGIS CRUMBLE, GARLIC AIOLI, PEPPERCORN SAUCE, SEA SALT CHIPS (C) (D) (E) (G*) (M) (S) (SU)

BEEF BOURGUIGNON - 25
RICH RED WINE BEEF STEW, SMOKED BACON, BABY MUSHROOMS, CARROTS & PEARL ONIONS, WHOLEGRAIN MUSTARD MASH, HONEY & TARRAGON BUTTERED PARSNIPS (C) (D) (SU) (M)

PAN-FRIED HAKE - 24
PEA PUREE, POTATO ROSTI, TENDERSTEM BROCCOLI, SUN-DRIED TOMATO TAPENADE, PROSCIUTTO CRISP (D) (F) (G) (SU)

PESTO & WILD MUSHROOM GNOCCHI - 20
WILD MUSHROOMS, BASIL PESTO CREAM, GARLIC PANKO, CRISPY SAGE, ROCKET & GARLIC BREAD (D) (G) (SU) (M) (N) (V)

(C) Celery (CR) Crustaceans (D) Dairy (E) Egg (F) Fish (G) Gluten (G*) Can Be Made Without Gluten (M) Mustard(MO) Molluscs (N) Nuts (P) Peanut (S) Sesame (SO) Soya (SU) Sulphites (V) Vegetarian

Please inform your server if you have any allergies or dietary requirements as all of our products may contain any of the allergens listed above and we cannot guarantee that any dish is completely free of traces of their listed allergens. None of our meat is Halal.
A discretionary service charge is applied to all tables. the people serving you today and making your food receive 100% of the service charge.

THE GRILL

ABERDEEN BLACK ANGUS (DRY AGED 28-35 DAYS)

All steaks are accompanied with hand-cut chips, salad, dressing and your choice of sauce. Upgrade your chips to any other side for a £2 supplement.*

All of our steaks are rested in butter (D), please let your server know if you have an allergy, thank you.

250g BAVETTE - 28
Very tender, flavoursome, cut from the lower sirloin cap. Recommended Medium (G) (M) (SO)

500g CÔTE DE BOEUF- 46
Ribeye on the bone for superior succulence & flavour. Recommended Medium

400g SIRLOIN - 44
Thick-cut from the mid-striploin. Recommended Medium Rare

300g FILLET STEAK - 40
Exceedingly tender & lean cut, melt-in-the-mouth texture. Recommended Rare

SHARING STEAKS

For two people, cuts served with grilled tomatoes and mushroom, dressed Caprese salad. Plus your choice of two sides & two sauces.

600g CHATEAUBRIAND - 88
Cut from tenderloin fillet. Recommended Rare

1200g TOMAHAWK - 94
Ribeye from the largest rib bone. Recommended Medium

SIDES

Beer Battered Onion Rings **- 5** (G) (Su) (V)
Mini Grill Seasoned Fries **- 6.5** (D) (E) (G)
Macaroni Cheese **- 6.5** (D) (G) (M) (Su) (V)
Caprese, Pesto & Balsamic Salad **- 5.5** (D) (N) (Su) (V)
Haggis Stuffed Yorkshire Pudding **- 6** (D) (E) (G)
Rosemary Roast Potatoes **- 5.5** (G*) (V)
Sea-Salt Chips **- 5** (V) (G) (Su)
Seasonal Veg **- 5.5** (V)
Hand-Dived Scallops **- * 12** (D) (G*) (E) (Mo) (SO)
** **10** to upgrade*

SAUCES - 3.5

Blue Cheese (D) (F) (M) (Su) (V)
Bearnaise (D) (E) (Su) (V)
Chimichurri (Su) (V)
Peppercorn (D) (G)
Red Wine Bone Marrow Jus (C) (D)
Mini Grill Steak Butter (D) (F) (M) (Su)

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DESSERTS

STICKY TOFFEE PUDDING - 10
SALTED CARAMEL SAUCE, CANDIED PECANS, VANILLA ICE CREAM
(D) (E) (G) (N) (SO) (SU) (V)

CHOCOLATE ORANGE POSSET - 8.5
VELVET ORANGE CREAM, CHOCOLATE GANACHE, SHORTBREAD CRUMBLE,
FRESH BERRIES. (D) (G*) (SU) (SO) (V)

TABLET CHEESECAKE - 9.5
HOBNOB BASE, WHISKY BUTTERSCOTCH, BRANDY SNAP (D) (SU) (G) (V)

HOT DRINKS

Americano **- 3.60**
Flat White **- 4.90**
Latte **- 4.90**
Cappuccino **- 4.60**
Espresso **- 3.50**
Double Espresso **- 4.30**
Tea **- 3.60**
Mocha **- 4.90**

LIQUEURS - 5.40

Make it a Coffee Liqueur +1.95

Amaretto
Baileys
Drambuie
Frangelico
Kahlúa
Glayva
Sambuca
Jameson

DESSERT WINE

Campbells of Rutherglen Muscat Victoria, Australia
Luscious, mouth-filling raisin fruit with molasses and black toffee aromas. A touch of spice on the long warming finish
7.15/50ml glass 47.50/50cl bottle

PORT

Port Delaforce 2012 late bottled vintage, Porto, Portugal
Round, richly flavoured port from a single year. Fully aged in oak casks and is ready to drink now
4.95/50ml glass

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