



PRIVATE DINING

Menu

3 courses £25pp | 2 courses £21pp

Starters

SOUP OF THE DAY

crusty bread & butter

ROAST CAULIFLOWER HUMMUS

with pine nuts, blush tomato & flatbread

CHICKEN LIVER PÂTÉ

with apple chutney & oatcakes

HALLOUMI, BEETROOT & SWEET CHILLI ONION SLIDER

SCOTTISH SMOKED SALMON SERVED

with soda bread and a lemon wedge

BRUSCHETTA

with vine tomatoes, basil & mozzarella

GRILLED GOATS CHEESE

with blush tomatoes, balsamic onions & fine beans

MAINS

THE GRIFFIN'S LEGENDARY CHICKEN GOUJONS

with chips

SCOTTISH CHEDDAR MAC N' CHEESE

with chips & salad

HANDMADE BURGER

with chips & The Griffin's secret sauce

HERB CRUSTED SALMON FILLET

with broccoli, new potatoes & a lemon butter dressing

SWEET POTATO TACO

smoked sweet potato with roast peppers, aubergine cream, chimichurri salsa & fresh coriander

WEST COAST FISH CHOWDER

smoked haddock, salmon, prawns with potatoes, peas, creamed leeks & crusty bread

TRADITIONAL MINCE & TATTIES

steak mince, with beef gravy, carrots, peas & parsley mash

ROAST PORK LOIN

with braised red cabbage, roasties & caramelised apples

DESSERTS

CARAMEL SHORTCAKE

& ice cream

LEMON CURD AND RASPBERRY MERINGUE

fresh raspberries with vanilla cream & lemon curd

BANANA BOCKER GLORY

banana, ice cream, caramel shortcake with toffee & chocolate sauce

WARM SCOTTISH BISCUIT BROWNIE

chocolate brownie with Scottish biscuit & vanilla ice cream

BERRY CRANACHAN WITH SHORTBREAD

fresh berries with honey cream & whisky oats

SELECTION OF ICE CREAMS