



THE
grain store
BAR & RESTAURANT

ALLERGENS

(v) VEGETARIAN (vg) VEGAN (gf) GLUTEN FREE

Please be advised that allergens may be present in our kitchens.
If you are an allergen sufferer, please ask your server for more detailed information.

Our recipes are subject to change, therefore you are advised to check allergen
information on every visit.



starters

- SOUP OF THE DAY (v)** | 8
with homemade rustic bread rolls
- HAGGIS NEEPS AND TATTIES
SPRING ROLLS** | 9
with honey mustard mayo, watercress salad and pink peppercorn sauce
- ASIAN-INSPIRED CRAB CAKE** | 9
with Asian slaw, kewpie mayonnaise, caramelised lime and pea & mint puree
- SPICED
BANG-BANG CAULIFLOWER (vg) (gf)** | 8
with special spice mix, vegan spicy mayo and salad
- HOMEMADE CHEESY NACHOS (v)** | 9
with salsa, guacamole, grated cheese and nacho cheese sauce
- CHICKEN SATAY SKEWERS (gf)** | 9
with rich satay sauce, slaw and crispy onion

sandwiches

All sandwiches served with side salad and fries
Gluten free available please ask your server

- CLASSIC CLUB SANDWICH** | 13
Triple decker bread with egg mayo, bacon, grilled chicken, lettuce and tomato
- STEAK CIABATTA** | 14
Grilled steak with watercress, horseradish, onion jam and crispy onion
- FISH FINGER CIABATTA** | 13
Battered haddock with romaine lettuce, tomato and tartare sauce
- GRIDDLED HALLOUMI CIABATTA (v)** | 12
Grilled Halloumi with onion rings, onion jam, rocket salad and spicy mayo

burgers

All burgers served with fries, tomato, salad and side coleslaw.

- THE MILLENNIUM BURGER** | 18
Beef burger with chilli beef, jalapeño, and cheese sauce
- P.I.G COPTHORNE BURGER** | 18
Beef burger with BBQ pulled pork, crispy bacon and garlic cheese sauce
- CLASSIC CHEESEBURGER** | 17
Beef burger with sliced mature cheddar cheese, burger sauce and salad
- CHICKEN SCHNITZEL BURGER** | 17
Crispy fried chicken with onion rings, cheese sauce, truffle mayo and salad
- VEGAN ULTIMATE BURGER (vg)** | 16
Vegan patty with vegan cheese, vegan spicy mayo and salad

pasta & salad

- CLASSIC CAESAR SALAD (v)** | 15
Romaine lettuce, Caesar dressing, herb croutons, parmigiana shaving and poached egg. *Add Chicken for 3*
- GRIDDLED HALLOUMI SALAD (v)** | 15
Grilled fresh halloumi cheese with tomato, cucumber, cos lettuce and honey mustard dressings. *Add Chicken for 3*
- FETTUCINE PANCETTA CARBONARA** | 16
with crispy pancetta, garlic white wine sauce, fettucine pasta, garlic bread and parmigiana shaving
- CLASSIC MAC AND CHEESE (v)** | 16
with herb crumbs, garlic bread and pea shoot
Add toppings Haggis, Black Pudding and Crispy Bacon for 1.5





mains

- STEAK & ALE PIE** | 18
with flaky puff pastry, seasonal vegetables and chunky chips
- BEER BATTERED HADDOCK FILLETS** | 18
with tartare sauce, garden peas, lemon and chunky chips
- CHICKEN KATSU CURRY** | 17
with steamed white rice, katsu curry sauce, salad and crispy onion
- TANDOORI COD LOIN** | 19
Baked cod with tandoori spice, vegetable samosa, green vegetables, Bombay aloo potato, coriander oil and tikka masala sauce
- ROASTED CORN FED CHICKEN SUPREME** | 18
Roast chicken breast with carrot puree, fondant potato, tender stem broccoli, caramelised parsnip, crispy fried leeks, Yorkshire pudding, haggis bon-bon and pink peppercorn sauce
- SHIN OF BEEF (gf)** | 20
Braised beef with horseradish crisps, creamy potato, sautéed wild mushroom, green pea purée, tender stem broccoli, caramelised baby leek and` onion red wine jus
- VEGAN MEATBALLS MARINARA (vg)** | 16
Roasted vegan meatballs with fettucine pasta, garlic bread, vegan parmigiana and marinara sauce
- SPECIAL OF THE WEEK** | 18
please ask your server

sides

- Skin on fries (ve) | 4
- Chunky chips (ve) | 4
- Creamy mash potato | 4
- Seasonal vegetables (v) | 4
- Herb garlic bread (v) | 4
- Sweet potato fries (ve) | 5
- Dirty fries | 6
with zesty salsa, spicy mayo, crispy bacon and crispy onion

from the grill

- All Steaks served with grilled beef tomato, grilled mushroom, battered onion rings, chunky chips and pea shoots.
- 10oz RUMP STEAK** | 23
 - 8oz RIBEYE STEAK** | 27
add your choice of sauce for 3
Peppercorn / Garlic butter / Whisky sauce
 - GAMMON STEAK** | 21
with fried egg, pineapple and garden peas
 - MIXED GRILL** | 30
Grilled sausage, 4oz gammon steak, 4oz rump steak, fried egg and garden peas

pizza

- MARGHERITA PIZZA** | 14
Tomato base sauce, mozzarella cheese and basil
- SPICY PEPPERONI PIZZA** | 15
Tomato base sauce, sliced pepperoni and jalapeños
- SLOPPY JOE PIZZA** | 16
BBQ base sauce with chilli beef, jalapeños, sliced onion and peppers

desserts

- STICKY TOFFEE PUDDING** | 8
with Chantilly cream, butterscotch sauce, vanilla ice cream and fresh berries
- MARS BARS SUNDAE** | 7
with homemade sponge, Chantilly cream, toffee sauce, mars bar, chocolate sauce and banana ice cream
- CHEESECAKE OF THE WEEK** | 8
please ask your server
- DESSERT OF THE WEEK** | 8
please ask your server
- TRIO OF ICE CREAM OR SORBET** | 6
please ask your server



wine

WHITE

	175ml	250ml	Bottle
Embrujo Verdejo Organic Spain	6.50	8.75	26.00
Stormy Cape, Chenin Blanc South Africa	6.50	8.75	26.00
Venezie Vigna Pinot Grigio Italy	6.50	8.75	26.00
Conde Villar Vinho Verde Branco Portugal			29.00
Lanya Sauvignon Blanc Chile			30.00
Argento Chardonnay Argentina			38.00
Frost Pocket Batch Sauvignon Blanc New Zealand			40.00
Cantine Volpi Gavi DOCG Italy			45.00

RED

Embrujo Tempranillo Organic Spain	6.50	8.75	26.00
Varietal Cabernet Sauvignon Chile	6.50	8.75	26.00
Rometta Sangiovese Italy	6.50	8.75	26.00
Boheme Primitivo Italy			29.00
Journey Collect Rioja Spain			35.00
Leyda Merlot Reserva Chile			38.00
Estacion1883 Malbec France			45.00
Veglio Angelo Barolo 2017 Piemonte Italy			50.00
Domaine Le Mourre Châteauneuf du Pape Rouge 2015 France			58.00

ROSÉ

West Coast Zinfandel USA	6.50	8.75	26.00
Jolaseta Rosado Spain	6.50	8.75	26.00

SPARKLING

	20cl Bottle	75cl Bottle
Via Via Prosecco Italy	9.50	
Via Via Prosecco NV Italy		32.00
Möet & Chandon Brut Impérial NV France		80.00