



The
Grainary

EAT SLEEP EXPLORE

Starters

Soup of the Day (V) (GFO) £7.50	Garlic Mushrooms (V) (GFO) £8.50
Served with herb croutons & seeded loaf	Pan-fried mushrooms in a creamy garlic sauce, with crumbled feta, fresh parmesan & toasted sourdough <i>Can be modified for vegans</i>
Crispy Fish Tacos £10.50	Belly Pork Pakoras £9.50
Hot & spicy prawn taco with a garlic, ginger & chilli glaze. Salt & pepper squid taco with garlic yoghurt. Both with spring onion, chilli & leaves. Served with pink pickle salad	Crispy pork belly with a sticky thai honey glaze, served with dipping sauces and pink pickle salad
Shallow Fried Goats Cheese Fritters (V) £9.00	Chorizo Mac & Cheese £10.00
Panko crumbed goats cheese, served with caramelised red onion chutney and pink pickle salad	Creamy macaroni with smoked chorizo. Served with warm garlic sourdough

Classics

Braised Steak Pie £19.95	Lamb & Beef Koftas £20.95
Homemade slow-cooked beef in a rich gravy, encased in a shortcrust pastry. Served with creamy mash, gravy and tenderstem broccoli	Hand-rolled koftas in a gently spiced coconut sauce, served on a garlic flatbread, with an onion bhaji, rice, and pink pickle salad
Beer Battered Fish & Chips (GFO) £19.50	Stuffed Pointy Pepper (V) £18.50
Fresh line-caught haddock in a crispy batter, served with hand-cut chips, mushy peas, and our homemade caper berry dip	A roasted pointed pepper filled with couscous, melted mozzarella, and a rich tomato & basil sauce. Served with sweet potato fries and pink pickle salad <i>Can be modified for vegans</i>
Homemade Beef Lasagne £18.50	Butternut Squash & Spinach Curry (V) (GFO) £18.50
Layers of slow-cooked beef and pasta, topped with melted mozzarella cheese. Served with pink pickle salad, homemade slaw and hand cut chips	A mildly spiced curry made with butternut squash and spinach and topped with fresh herbs. Served with fragrant rice and warm garlic naan. <i>Can be modified for vegans</i>
Seafood Pie £22.00	Sautéed Beef Stroganoff £19.95
Prawns, salmon, cod & haddock in a creamy sauce topped with a creamed mash. Served with seasonal vegetables and garden peas	Sautéed strips of beef in a traditional creamy mushroom and gherkin sauce, served with fragrant rice

The Grill at Grainary

6oz Aberdeen Angus Beef Burger (GFO) £19.50

Served in a toasted brioche bun with Monterey Jack cheese, homemade burger sauce, hand cut chips & homemade slaw.

Add bacon if you fancy? £1.50

Steak of the Day (GFO)

See specials for today's cut

Served with tomato, mushrooms, onion rings, pink pickle salad & hand cut chips

Sauces £4.00

Diane / Peppercorn / Blue Cheese

Grilled Horseshoe

Gammon (GFO) £19.50

Char-grilled horseshoe gammon topped with smoked cheese, pineapple and a hens egg. With hand cut chips, garden peas & homemade slaw

Sides (V) (GFO)

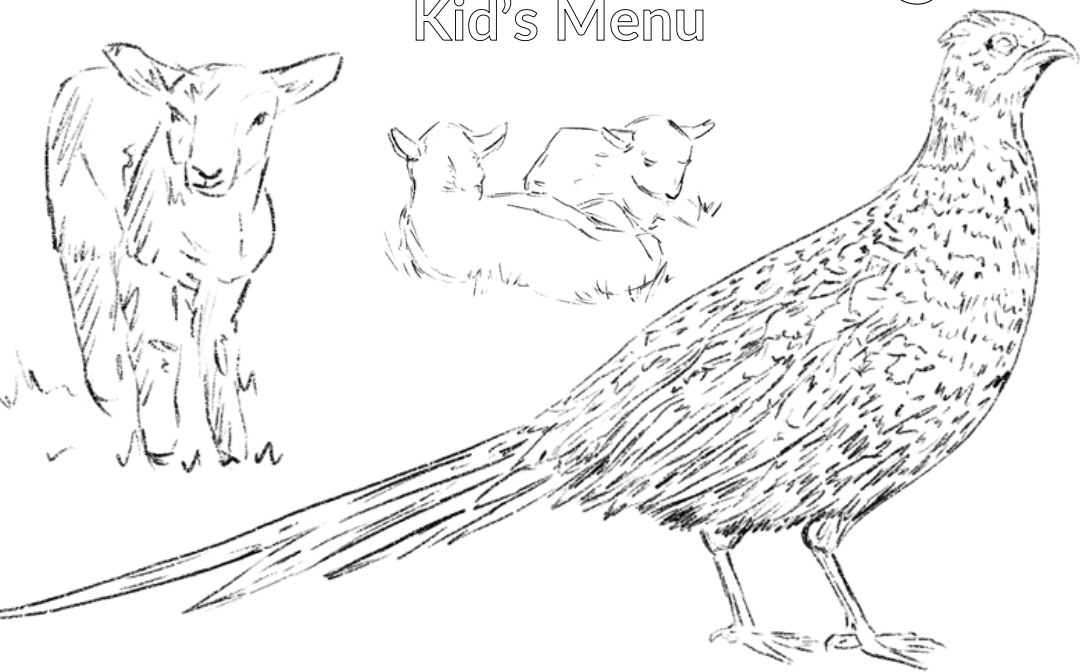
Pink Pickle Salad £4.50	Sweet Potato Fries £4.00
Hand Cut Chips £4.00	Onion Rings £4.00
Skinny Fries £4.00	Seasonal Vegetables £4.50

(V) = Vegetarian. Please inform your server should you have any food allergies or dietary requirements. All our food is prepared in a kitchen where gluten, nuts and other allergens are present. Many of our items can be adapted to suit dietary requirements - i. e. where (GFO) is indicated (gluten free option). Please ask your server for further information.



The Grainary

Kid's Menu



The Grainary

EAT SLEEP EXPLORE



For ages 12 and under

Starters

Garlic Bread (V) (GFO) £3.95

Soup of the Day (V) (GFO) £4.25

With crusty bloomer & butter

EAT
SLEEP
EXPLORE

Mains

Fish Goujons (GFO) £7.95

With chips & peas or beans

Sausages (GFO) £7.95

With creamy mash & peas or beans

Mac & Cheese (V) £6.95

With garlic bread

Desserts

Strawberry, Chocolate or Vanilla Ice Cream (V) (GFO) £3.95

Served with a choice of strawberry or chocolate sauce and sprinkles

Sticky Toffee Pudding £4.50

Butterscotch sauce, vanilla ice cream

Warm Pancakes £4.25

Topped with vanilla ice cream, fruit compote and chocolate sauce



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