

Starters

Soup of the Day £6.00

Chef's soup of the day served with freshly baked bread [**V VG GF**]

Breaded Brie £9.50

Served with olives & Scottish honey

Haggis Pakora £9.50

Accompanied by crisp, dressed leaves and whisky & wholegrain raita

Veggie Haggis Pakora £8.95

Accompanied by crisp, dressed leaves and whisky & wholegrain raita [**V**]

Mains

Scottish Moules Frites £19.50

In a white wine sauce. Served with chips and chunky bread [**GFO**]

Fish & Chips £17.95

Scottish haddock, deep fried in a beer batter. Served with chips, tartar sauce and a crisp salad

Vegan Fish & Chips £15.95

Banana blossom coated in crispy beer batter and served with chips, vegan tartar sauce and salad [**V VG**]

Thai Fish Cakes £19.00

Thai style fish cake with buttered samphire, peas & peanut dip & house vegetables

Macaroni Cheese £14.95

Served with garlic bread and chips. [**V**]
+ Bacon +£2.00 + Black Pudding +£2.00 + shredded beef £2.00 + haggis £2.00

Hunters Chicken Schnitzel £17.50

Topped with BBQ sauce, crispy bacon & melted mature cheddar with chips

Premium Sausage & Mash £14.50

Cumberland sausage with gravy, mash, peas & crispy onions

The Grange In a Bun £18.50

Prime house made steak burger loaded with maple glazed shredded beef brisket, crispy fried onions, steaky bacon, monetary jack cheese and topped with cheese sauce

Harissa & lime Scottish Mussels £9.50

Mussels in an harissa & lime broth served with dipping bread [**GFO**]

Sticky Crispy Chicken Bao Buns £9.50

Crispy shredded chicken tossed in sweet chilli sauce with a sesame seeds & spring onion

Chicken & N'djua Arancini £8.95

Smoked haddock and pea Arancini £9.50

Highland Venison Haunch £24.95

with roasted garlic, crushed potato, salsa Verde & house vegetables

Scottish Steak & Porter Pie £17.50

Tender Scottish beef with Black Isle Porter encased in puff pastry. Served with a choice of house-cut chips, boiled potatoes or potatoes dauphinoise and house vegetables

Cullen Skink Pie £17.50

Scottish smoked haddock bound in a potato and leek cream sauce topped with puff pastry

Shredded Beef Pasta Ragù £17.50

Shredded beef brisket in a rich Italian ragù with pappardelle pasta

Lava Stone Steaks

A brand-new dining experience- let our scorching lava stones be your canvas, allowing you to grill your Sirloin or Fillet Steak to your exact specifications.

We invite you to unleash your inner grill-master, ignite your culinary creativity, and relish an unforgettable self-grilling experience with lava rocks. It's more than dining; it's an adventure!



Grill

Allangrange Burgers £16.50

Our burgers are served with salad, dill pickles, local beer battered onion rings, house 'slaw and house-cut chips

Highland 8oz Beef Burger

Munlochy Fried Chicken Burger

Halloumi & Honey Burger [**V**]

Mushroom & Kidney Bean Burger [**VG**]

Scottish Steak [**GFO**]

Served with chef's house vegetables, cherry vine roasted tomatoes and rocket salad. Served with house cut chips and beer battered onion rings

10oz Scottish Sirloin Steak £29.50

8oz Fillet Steak £36.50

+ a sauce +£2.00

Pepper | Garlic Butter | whisky
Scottish Blue Murder Cheese

House-cut Chips [**V, VG, GFO**] £4.50

Onion Rings [**V**] £4.50

House Salad [**V VGO GF**] £4.50

House 'Slaw [**V GF**] £4.50

Garlic Mushrooms [**V**] £4.95

Halloumi Fritters [**V**] £7.50

Nachos Cheese [**V**] £7.95

Haggis & Cheese £8.95

Veggie Haggis & Cheese [**V**] £8.95

Garlic Bread £3.50 with cheese £3.90

Sides

Cheesecake of the Day £9.95

Chef's own cheesecake please ask for today's flavour

Banana Split £9.50

An 80s classic with a twist... caramelized banana with Miele's gelato, fresh cream, wafers, chocolate sauce and a berry coulis [**GF**]

Sticky Ginger Pudding £9.00

Homemade sticky ginger pudding with rum sauce and Miele's vanilla gelato

Dark chocolate delice £9.00

Served with honeycomb & Miele's vanilla gelato [**GF**]

Miele's Gelato £2.00/scoop

Served in a tub or on a cone. Ask for today's flavours [**GF**]

Churros £10.50

Traditional Spanish fried pastry, sprinkled with cinnamon sugar and served with warm fudge, toffee sauce and Miele's vanilla

Allangrange Cheese Board £12.95

Selection of Scottish cheese served with Hebridean oatcakes, celery, fresh fruit and our house chutney

Allangrange Affagato £7.95

Miele's vanilla gelato with a shot of espresso and Amaretti biscuit.

Why not add a wee liqueur for additional cost?

Amaretto | Drambuie | Baileys | Glayva

Desserts

[**V**] Veggie [**VG**] Vegan [**VGO**] Vegan Option Available [**GF**] Gluten Free [**GFO**] Gluten Free Option Available

For allergen information please speak to a member of staff before ordering