

CHARGRILL



SNACKS

Short rib fritto misto, bone marrow & horseradish aioli	£7	Hand dived Sconser scallop ceviche, lime tequila, radish, avocado, shallot (gf)	£10.50
Pulled pork spring roll pickled cabbage & beetroot, beetroot ketchup	£7	Spanish Olives, broad bean & chilli hummus, corn tortillas (v) (gf)	£6.95
Pork crackling, apple sauce (gf)	£3.50	Isle of Mull Cheddar & Skye Ale Fondue, crispy flat breads	£6.50
Seafood sharer: smoked mussels, herring, crab, potted shrimp, cured salmon, artisan bread (gf available)	£19	Artisan bread, black garlic butter (vg)	£3.50
		Soup of the day, artisan bread & Orkney butter (vg)	£5.95

GRILL

INCLUDES YOUR CHOICE OF 3 SIDES

Our steaks are from Scottish assured farms and are all from grass fed cows. Our butcher Stewart at Lochaber Larder specially selects the best cuts, and ages and butchers them to our own requirements.

800g Cote de Boeuf for 2	£70
200g Fillet	£36
250g Ribeye	£35
250g Sirloin	£33
200g Bavette	£17
Spatchcock Whole Spring Chicken Preserved lemon & honey marinade	£19
Scottish Lamb Barnsley Chop ras el hanout marinade	£23
Whole Monkfish Tail on the bone fennel & lemon cured	£24
Watermelon (v)	£13
Tofu (soy, rice wine vinegar marinade) (v)	£13

SAUCES

Onion ash bearnaise	£3.50
Brandy & peppercorn	£3.50
Brown shrimp borderlaise	£4.50

SIDES

Heritage carrots, carrot puree, Katy Rodger's yogurt, sumac, mint & garlic butter, sticky seeds (vg) (gf)
Slow roast heirloom tomatoes, Cainsmore goats' cheese & rocket pesto (vg) (gf)
Miso glazed Roscoff onions, sauté wild mushrooms (vegetarian)
Hand cut chips (v) (gf)
Tempura broccoli, pickled shallot, toasted pumpkin seeds, chive + garlic salsa (v)
Corn on the cob, hazelnut crust, marmite butter (vg) (gf)
Mashed potatoes, crispy bacon, sour cream, pickled red onion, parsley (gf)
Grilled flatbread with anchovy & garlic butter
Baby gem wedge salad, peas, broad beans, baby onions, chilli mint dressing (v) (gf)
Spiced aubergine, pickled red cabbage, cucumber raita (v) (gf)
Additional sides all at £4 each

TOPPINGS

Thyme & smoked chili butter (gf)	£2
Anchovy & garlic butter (gf)	£2
Café Paris butter (gf)	£2
Charred prawn, seaweed, sesame butter (gf)	£2
King prawn chermoula (gf)	£5
Seared hand dived scallop (gf)	£9
Fried egg (gf)	£1.50

DESSERTS

Arran dairy ice cream selection, hazelnut & raw chocolate tulle	£4.95	Talisker whisky & marmalade cake, sweet Katy Roger's crème fraiche, pine nut & golden raisin syrup	£7.50
Perthshire raspberry & oatmeal cookie, fudge cranachan, raspberry ripple ice cream	£7.50		
Coconut & lime iced parfait, mango & rum salsa, burnt meringue	£7.50	Selection of Scottish cheeses, fruit chutney, fruit & walnut bread, quince	£10



@chargrillrestaurant



v=vegan, vg=vegetarian, gf= gluten free

SPARKLING & CHAMPAGNE

PROSECCO SPUMANTE BRUT

La Cavea, Veneto, Italy
Light Straw yellow in colour. It has an elegant bouquet with aromas of apples and pears. Fresh and fruity on the palate with hints of flowers.
125ml | bottle
£6 | £28

CUVEE ROSATO BRUT

Fantini Farnese, Abruzzo, Italy
Delicate red berries and cherry.
Light, easy and most importantly, fun.
£36 bottle

BLANC DE BLANCS

Raventós i Blanc, Cataluña, Spain
A gentle, citrus and mineral-inflected wine with soft Mediterranean herbs, superb freshness and a persistent finish.
£46 bottle

CUVEE ROSE

Devaux, Champagne, France
Complex, with very fine bubbles, a creamy mouthfeel, flavours of raspberry, strawberries, some hazelnut notes and a long finish.
£69 bottle

BRUT RESERVE

Charles Heidsieck, Champagne, France
Complex pastry aromas, with apricot, mango, pistachio and almond.
£89 bottle

BLANC DE BLANCS

Charles Heidsieck, Champagne, France
Absolutely sumptuous, think almond croissant and the best peach of the summer.
£109 bottle

WHITE WINE

PINOT GRIGIO

Ponte del Diavolo, Friuli-Venezia Giulia, Italy
Lively, freshly cut pear and almond character on the nose. Aromatic, with good structure and body, it has lovely elegance on the palate with ripe pears, a touch of sherbet and characteristic freshness.
125ml | 175ml | 250ml | bottle
£4.50 | £6.50 | £9.00 | £26

ALVARINHO RESERVA

Azevedo, Vinho Verde, Portugal
An expressive wine with intense aromas of nectarine, apricot and mango along with floral nuances. Full flavoured and rich on the palate but balanced by a lively acidity.
125ml | 175ml | 250ml | bottle
£5.00 | £7.00 | £10.00 | £30

RIESLING RESERVE

Cave de Hunawihir, Alsace, France
Bright and elegant with citrus, pear and white flower notes.
£34 bottle

'ROCKING HORSE' CAPE WHITE BLEND

Thorne & Daughters, Western Cape, South Africa
A delicious wine boasting aromas of yellow plum, kumquat & brioche
£46 bottle

MARLBOROUGH SAUVIGNON BLANC

Framingham, Marlborough, New Zealand
More subtle than the average Sauvignon but still bursting with passion fruit and kiwi, balanced with elegant stony flavours.
£38 bottle

POUILLY-FUISSE VIEILLES VIGNES

Domaine la Soufrandise, Burgundy, France
The old vines give intensity to the ripe stone fruit tones which are matched with delicate vanilla.
£52 bottle

'SOSSEGO' VINHO REGIONAL ALENTEJANO ROSE

Herdade do Peso, Alentejo, Portugal
Light bodied with a succulent cranberry crunch.
125ml | 175ml | 250ml | bottle
£4.50 | £6.50 | £9.00 | £26

'ESTRELLE' COTES DE PROVENCE

Château du Rouët, Provence, France
Aromas of ripe citrus and white blossom. On the palate, there is a good balance of fruit and acidity with flavours of berries and citrus.
£34 bottle

RED WINE

'SOSSEGO' VINHO REGIONAL ALENTEJANO TINTO

Herdade do Peso, Alentejo, Portugal
Aromas of strawberries & red cherries, with spicy complexity from oak ageing.
125ml | 175ml | 250ml | bottle
£4.50 | £6.50 | £9.00 | £26

MENDOZA MALBEC CLASICO

Altos Las Hormigas, Mendoza, Argentina
This wine is all about freshness - full of juicy, elegant red fruit, with silky tannins and a balanced structure.
125ml | 175ml | 250ml | bottle
£5.50 | £7.50 | £11.00 | £30

TANNAT

Bodega Garzón Reserve, Maldonado, Uruguay
Deep purple in colour with intense aromas of plums and raspberries and a hint of spice.
Full-bodied, with ripe tannins complementing the juicy dark fruit.
125ml | 175ml | 250ml | bottle
£7.00 | £10.00 | £14.00 | £38.00

MORGON 'COTE DU PY'

Jean-Marc Burgaudy5, Beaujolais, France
Slightly savoury but with excellent red fruit.
£44 bottle

'CRIMSON' MARTINBOUROUGH PINOT NOIR

Ata Rangī, Martinborough, New Zealand
Aromas of cranberry, raspberry and caraway alongside an earthy spice element.
£58 bottle

'OLD VINES' SONOMA COUNTY ZINFANDEL

Seghesio, California, USA
A lovely spicy Zinfandel with bright fruit flavours reminiscent of a rich berry pie with a toasted crust.
£78 bottle

McLAREN VALE GRENACHE/SHIRAZ/TOURIGA

S. C. Pannell, South Australia
A youthful and fruity wine, with cherries and cranberries interwoven with lovely, dried spice, cumin and lavender.
£48 bottle

STELLENBOSCH CABERNET SAUVIGNON

Leeu Passant, Coastal Region, South Africa
Ripe flavours of cassis are matched with just a touch of smoke and a hint of tobacco.
£60 bottle

'LE JARDIN DE PETIT-VILLAGE' POMEROL

Château Petit-Village, Bordeaux, France
The quintessential Merlot plum flavour but having some age, has developed lovely texture and flavours of cedar and leather.
£84 bottle

RIOJA GRAN RESERVA

Bodegas LAN, Rioja, Spain
A full-bodied red with spicy notes from extended oak ageing. Elegant and balanced with a superbly layered palate.
£52 bottle

RIBERA DEL DUERO

Finca Villacreces, Castilla y León, Spain
A full-bodied, plush wine with layers of black fruits & a hint of smoke.
£66 bottle

CHATEAUNEUF-DU-PAPE ROUGE

Château de Beaucastel, Southern Rhône, France
This Chateau traces its history back to 1549. The near half millennium of practice is evident. Rich and opulent but balanced. Lovely, concentrated fruit with a hint of toffee that only the best Chateaux develop.
£98 bottle

'PRIMA MANO' PRIMITIVO

A Mano, Puglia, Italy
A fuller style of Primitivo, dark fruit and liquorice and silky tannins.
£58 bottle

BAROLO

Massolino, Piemonte, Italy
Full-bodied with structured tannins. Intense rose, sour cherry and smoky tobacco flavours with a very long finish.
£72 bottle