



JESSIE VALENTINE RESTAURANT

GRILL MENU

Available Wednesday to Saturday
4pm to 8pm



Starters

Chef's Homemade Soup of the Day	£3.90
Chicken Liver Pate with Onion Chutney & Oatcakes	£5.50
Prawn Cocktail on Pea Shoot and Cucumber Salad	£5.90

Signature Grill Experience

Locally Sourced Prime Scotch Meat from Award Winning
Butchers James Pirie of Newtyle.

6oz Rump Steak	£13.50
8oz Sirloin Steak	£21.50
8oz Rib Eye Steak	£21.50

*Our carefully selected steaks are locally sourced & hung for
a minimum 28 days for maximum taste.*

Lamb Gigot Chop in Rosemary Oil	£13.50
Dry Cured Gammon Steak with Free Range Fried Egg	£12.00
Grilled Salmon Fillet & Charred Lemon	£13.50
Butterfly Chicken Breast in Piri Piri Oil	£12.00

All main courses are served with triple-cooked
gourmet French Fries, Flat Cap Mushroom with an
Onion Chutney and Brioche Crumb, Roasted
Cherry Vine Tomatoes, Tenderstem Broccoli
Battered Onion Rings and the Clubhouse Butter of
the day.

Dessert of The Day

Please ask a member of our team for today's
dessert of the day. £5.50