



Room Service & Hotel Menu

Available 12 – 10pm

24hr Food Denoted With a 🕒

NIBBLES

4.5

GORDAL OLIVES (VG) 🕒
Rock Salt

BAKER ANDANTE SOURDOUGH BREAD (VG) 🕒
Evo0, Balsamic Vinegar

HARISSA HUMMUS CHARRED FLATBREAD (VG) 🕒
Charred Flatbread, Evo0, Pistachio Dukkah

SANDWICHES

Add Soup, Fries or Lemon & Dill Potato Salad For 2

CAFE CLUB SANDWICH 🕒 9
Lemon & Herb Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Egg Mayo

CROQUE MONSIEUR 🕒 8
Ayrshire Ham, Smoked Applewood Cheddar, Whole Grain Mustard Béchamel

CROQUE MADAME 8.5
Ayrshire Ham, Smoked Applewood Cheddar, Whole Grain Mustard Béchamel, Soft Fried Egg

KING PRAWN, CRAYFISH & AVOCADO ON FOCACCIA 🕒 9
Sun Blushed Tomato Mayo, Iceberg Lettuce

BURRATA CAPRESE CIABATTA (V) 🕒 8
Pesto, Heirloom Tomato, Toasted Pine Nuts

STARTERS

GRAND CAFÉ PRAWN CLASSIC 10

North Atlantic & King Prawns, Gem Lettuce, Caramelised Lemon, Cucumber, Heirloom Tomato, Classic Cocktail Sauce

SWEET YOUNG PEA & ASPARAGUS SOUP (V) 🕒 6
Crème Fraiche, Asparagus Shavings, Croutons

GRILLED PEACH & BURRATA SALAD 🕒 7
Prosciutto, Rocket, Pecans, Sweet Heirloom Cherry Vine Tomatoes, Pickled Shallot & Chilli Dressing
Vegetarian Option Available

MAINS

SOFT HERB CRUST SALMON 16
Orkney Crab & Coastal Herb Croquettes, Buttered Samphire & Asparagus, Light Dill & Lemon Beurre Blanc

SUN BLUSHED TOMATO & TALEGGIO CHICKEN 16
Rosario Chorizo & Butter Bean Cassoulet, Chervil, Ratte Potatoes

RAS EL HANOUT ROASTED CAULIFLOWER (VG) 14
Apricots, Toasted Hazelnuts, Giant Couscous, Zesty Asian Pesto

LINE CAUGHT HADDOCK & HAND CUTS SUPPER 15
(BEER BATTERED BANANA BLOSSOM)(VG ALTERNATIVE)
Triple Cooked Chips, Tartare Sauce, Mushy Peas, Pickles, Lemon, Buttered Sourdough

GRAND CAESAR SALAD (V) 🕒 10
Rosemary Focaccia Croutons, Parmesan, Boiled Egg, Caesar Dressing
(Available with Or Without Anchovies)

Add Chicken, Hot Smoked Salmon Or *Crispy King Prawns (*Not Available 24hr) 4

GRILL

SIRLOIN 8oz 28
Rievers Reserve Gold, Grass Fed, 35 Days Dry Aged Scotch Beef With Triple Cooked Chips, Slow Roast Cherry Vine Tomato Tamarind King Oyster Mushroom

SAUCES 2
Green Peppercorn / Béarnaise / Salsa Verde / Garlic & Herb Butter

GRAND CAFÉ BEEF BURGER 15
Sesame & Poppyseed Brioche Bun, Smoked Streaky Bacon, Red Slice Onion, Burger Cheese, Iceberg Lettuce, Tomato, Black Garlic Ketchup, Fries

SWEET POTATO & BLACK BEAN BURGER (VG) 14
Vegan Applewood Cheese, Caramelised Onion, Iceberg, Tomato, Pickle, Tomato, Brioche Style Bun, Fries

BURGER ADD ONS 2

Haggis, Bacon, Blue Cheese

DESSERTS

CHOCOLATE GANACHE 8
Pistachio Crumb, Pistachio Coral Sponge, Coconut Ice Cream, Candied Lime

COCONUT RICE PUDDING ARANCINI 7
Spiced Mango & Summer Fruits Salsa, Strawberry Pearls, Mango Ice Cream

LEMON & LAVENDER POSSET (V) 6
Wildflower Honey Shortbread, Torched Orange & Pink Citrus Salad

AULD ALLIANCE CHEESE BOARD(V) 🕒 11
Selection of French & Scottish Cheeses

Traditional Mull Cheddar, Spiced Pear Chutney, Arran Oatcakes
A traditional farmhouse cheddar made on the Scottish West Coast. The cows are fed on spent whiskey grains giving this cheddar a fruity, sharp and signature tangy flavour

Blue Murder, Truffled Honey, Toasted Sourdough
A Scottish Cheese of note, Blue Murder is a gorgeously decadent blue cheese that's bold in flavour, and ripe and creamy; think of it as a European style blue from Scotland

St Maure De Touraine, Warm Baguette, Sauternes Poached Apple
Sainte Maure is one of the classic cheeses from France. made from raw or pasteurised milk of goat, it is produced mainly in Loire Valley in middle France. This buttery and smooth cheese with little acidic flavour emerges drier, denser and with a fine grey-blue edible rind

Sides 4

French Fries (vg)
Tomato & Feta Salad (v) (vg Option Available)
Triple Cooked Chips (vg)
Lemon & Dill Potato Salad (v)

Afternoon Tea

Our Signature Afternoon Tea Features Hand Cut Sandwiches, As Well As Our Famous Selection of Cakes And Sweet Treats From £24.95 Per Person. Available From 12pm-5.30pm

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team



For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or grandcafeedinburgh.co.uk/allergens.



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COCKTAILS

Espresso Martini	9.50
Enlightenment	9.50
Kir Royale	13.95

SPIRITS

Edinburgh Gin	4.00
Gin Bothy Original	4.25
Ketel One Vodka	4.25
Bacardi Carta Blanca	3.95
Courvoisier VSOP	4.95
Makers Mark	4.45

BOTTLED BEER

Innis & Gunn Lager	5.45
Innis & Gunn Original	5.45
Innis & Gunn Gunnpowder IPA	5.45
Bellfield Bohemian Pilsner	5.25
Bellfield Lawless IPA	5.25
Black Isle Blonde	5.25
Peroni Libera 0% Alcohol	3.25
Kopparberg Mixed Fruit Cider	5.75

WHITE WINES

Trulli Pinot Grigio
175ml 6.45 500ml 18.00 btl 25.95

Creation Viognier
175ml 9.75 500ml 26.95 btl 39.95

Journey's End, Weather Station, Sauvignon Blanc
175ml 7.75 500ml 21.75 btl 29.95

RED WINES

El Enemigo, Malbec
175ml 10.75 500ml 29.75 btl 44.95

Ironstone, Old Vine Zinfandel
175ml 5.95 500ml 17.50 btl 24.95

Santa Rita, Estate Merlot
175ml 7.75 500ml 21.75 btl 29.95

ROSÉ WINE

La Maglia Rosa, Pinot Grigio Blush
175ml 5.75 500ml 16.50 btl 22.95

SPARKLING WINES

Vaporetto Prosecco
125ml 7.25 btl 33.95

Moët & Chandon, Brut Impérial
125ml 11.95 btl 69.95

Moët & Chandon, Rosé Impérial
125ml 14.25 btl 84.95

SOFT DRINKS

London Essence Sodas 2.75
Roasted Pineapple / White Peach & Jasmine

London Essence Mixers 2.75
*Classic Indian Tonic / Pomelo & Pink Pepper Tonic
Bitter Orange & Elderflower Tonic
Delicate Ginger Ale / Ginger Beer / Soda*

Pepsi 3.50

Pepsi Max 3.25

R Whites Lemonade 2.95

San Pellegrino 2.75
Orange / Lemon / Blood Orange

Strathmore 330ml 2.75
Still / Sparkling

Strathmore 750ml 4.95
Still / Sparkling

HOT DRINKS

Espresso 2.75

Double Espresso 3.50

Macchiato 3.50

Americano 3.50

Flat White 3.75

Cappuccino 3.75

Latte 3.75

Mocha 3.95

Hot Chocolate 3.95

Eteaket Loose Leaf Tea 3.50
*Breakfast / Decaf Breakfast / Tomatin Whisky Tea /
Isle Of Harris Gin Tea / Big Red Rooibos / Royal Earl
Grey / Perfect Peppermint / Chillaxin' Chamomile /
Gunpowder Deluxe / Lapsang Souchong Lemon & Ginger*