



Dedicated to using the best local and seasonal produce

Please ask our team about our Healthy and Intolerance menus

COELIAC MENU

STARTERS

SOUP OF THE DAY - 4.25

Crusty bread

BUTTERED GARLIC MUSHROOM - 4.95

Garlic bread

HAGGIS NACHOS - 5.50

Tortilla chips topped with haggis, cheese,

Grill 48 salsa, and sour cream

To Share 7.50

*see dietary note below

CHAR GRILLED SWEET POTATO - 5.95

With mint chilli and roasted garlic dressing

TRIO OF ARANCINI - 5.95

oyster mushroom, garden pea and tomato risotto balls, coated in a crispy crumb served with a chilli and min dressing

If you have any dietary requirements please do not hesitate to speak to a member of our team.

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients. Allergen data is held on each of our dish ingredients, so please ask your server in the restaurant should you require any more details

grill48.com



GRILL 48 CLASSICS

HOMEMADE STEAK PIE - 12.95

Slow braised beef topped with sliced potato
Served with choice of potato and seasonal vegetables

SLOW ROASTED COLA AND MAPLE GAMMON - 11.95

With seasonal vegetables and choice of potato

LOIN OF COD

WRAPPED IN BACON - 14.95

With a lemon and caper butter
Served with seasonal leaves and choice of potato (may contain small bones)

Check our Specials Board for Today's Special

Is our haggis gluten free?

Our haggis does not contain wheat, but does contain oatmeal which could have come in contact with wheat in the field or through harvesting. For this reason our haggis cannot be classed as gluten free. Many people who have a gluten free diet have reported that they can eat our haggis, however this should be judged on an individual basis. (note from Macsween Haggis)

We use genius rolls and gluten free bread

CLASSIC BURGER MENU

Our burgers are served on a toasted gluten free bun, with lettuce, tomato and red onion, and homemade fries or house salad
beef burgers are served
medium - well done

6OZ CLASSIC HOUSE SCOTCH BEEF

9.95

CLASSIC CHICKEN

Grilled

9.95

GOURMET BURGER

Select from Traditional Scotch Beef Burger
or Chicken Burger

CHEESE & BACON BURGER

Topped with back bacon and cheddar cheese
12.95

MUSHROOM BURGER

Portobello mushroom topped
with roasted peppers red onion,
salsa and mozzarella cheese
8.95

SWEET POTATO & HALLOUMI BURGER

Sweet potato and halloumi pattie grilled and
Served with chipotle mayonnaise
8.95

ADDITIONAL TOPPINGS

Scottish Cheddar \ Mozzarella \ Caramelised
onions \ Fried mushrooms \ Red Peppers \
Jalapeno peppers - 95p
Bacon - 1.25
Haggis \ Smoked Applewood \ Mexican cheese
2.00

G48 SKEWER

9.95

Enjoy a traditional kebab skewer served on a
Espetada hanging kebab stand.
Skewers are served with mushrooms,
red onion and peppers

CHOOSE YOUR MEAT OR VEGETARIAN OPTION

Chicken

Beef

Halloumi Cheese

CHOOSE YOUR SAUCE OR RUB

Sweet Chilli

Pesto

Sweet Cajun

Cajun Rub

Paprika Rub

Piri Piri Rub

Garlic and Parsley Butter

CHOOSE YOUR SIDE

Rice

Salad

Chips

Baked Potato

G48 Skewer Deal

Two Skewers

Two Sauces

Two Sides

Bottle of House wine

Or

Sort Drink Refill

£25

STEAKS

Our locally sourced Scotch steaks are hung for up to 28 days to ensure that all the prime cuts are tender and are of the best quality for our customers.

For further information on our local suppliers please see our information booklet.

7OZ PRIME FILLET STEAK - 26.95

8OZ DENVER CUT STEAK - 17.95

(*to preserve the grill 48 quality this steak will only be cooked rare or medium rare)

8OZ PRIME RUMP STEAK - 16.95

**10OZ BONE IN BUFFALLO
SIRLOIN STEAK - 23.95**

Straight from the farm in Auchtertool

Our steaks are served with seasonal leaves and grilled tomato.

STEAKS AND BURGERS COOKING GUIDELINES

BLUE:	VERY RED CENTRE*
RARE:	RED, CENTRE
MEDIUM RARE:	RED CENTRE
MEDIUM:	PINK CENTRE,
MEDIUM WELL:	DULL PINK CENTRE
WELL DONE:	DARK CENTRE

* blue steaks are not recommended by the food standards agency and are consumed at your own risk

SAUCES & RUBS

**CAJUN SPICED RUB
SMOKED PAPRIKA AND CUMIN RUB
PEPPERCORN SAUCE
GRILL 48 SALSA
PARSLEY AND GARLIC BUTTER
BBQ
2.00**

SIDE ORDERS

Our side orders may be big enough to share.

**Homemade chips - 3.00
Homemade fries - 3.00
Herby fries - 3.45
Cajun fries - 3.45
Baked potato - 3.00
New potatoes - 3.00
Seasonal vegetables - 3.00
House salad - 2.50
Mushrooms 2.50
Beans - 2.50
Coleslaw - 2.50
Garlic bread - 3.50
Cheesy garlic bread - 3.75**

SWEET MENU

Our ice cream is supplied by
Nelson's of Culross, Fife

G48 Mess - 4.95

Strawberries with crushed meringue,
Strawberry ice cream and whipped cream

Banoffee Sundae - 4.95

Caramel & honeycomb, and chocolate ice cream,
served with toffee sauce and
crunchy banana

Selection of Nelsons of Culross Ice Cream
With a flake and a wafer— 2.00 per scoop

Royal Bourbon Vanilla
Milk Chocolate
Strawberry
Honeycomb and Caramel
Mint Choc Chip

TEA, COFFEE & HOT CHOCOLATE

Black Coffee - 2.95

White Coffee - 3.35

Cappuccino - 3.55

Latte - 3.35

Espresso - 2.50

Double Espresso - 2.95

Liquor Coffee - from 6.25

**Whisky, Tia Maria, Baileys, Glayva,
Drambuie**

Pot of Traditional Tea - 2.95

Earl Grey - 3.45

Green - 3.45

Peppermint - 3.45

Camomile - 3.45

Fruit Teas - 3.45

**Strawberry, Mixed Berries, Blackcurrant,
Mango, Ginger**

Hot Chocolate - 3.30

Hot Chocolate Deluxe - 3.70
with marshmallows and cream

PRIVATE DINING

Our mezzanine level is available for
parties and private dining. For further
information ask a member of our team

PRE THEATRE MENU

Available daily 5pm-6pm

Two courses £12.95pp

STARTERS

Homemade soup of the day

With crusty bread

Garlic Mushrooms

Buttered mushrooms cooked in garlic served with garlic bread

Haggis Nachos

Tortilla chips topped with haggis, Grill 48 salsa, sour cream and cheese

MAIN COURSE

Beef Burger

toasted bun, lettuce, red onion, tomato and chips

Breast of Chicken Burger

toasted bun, lettuce, red onion, tomato and chips

Mushroom Burger

Portobello mushroom topped with roasted peppers and red onion and mozzarella cheese with chips

Fish and Chips

Breaded or battered haddock with peas

Slow roasted cola and Maple gammon

With seasonal vegetables and choice of potato

Homemade Steak Pie

Slow braised beef topped with sliced potato
Served with choice of potato and seasonal vegetables

SIDES

Homemade chips - 3.00

Homemade fries - 3.00

Herby fries - 3.45

Cajun fries - 3.45

Baked potato - 3.00

New potatoes - 3.00

Onion rings - 3.50

Seasonal vegetables - 3.00

House salad - 2.50

Mushrooms 2.50

Beans - 2.50

Coleslaw - 2.50

Garlic bread - 3.50

Cheesy garlic bread - 3.75

ADDITIONAL BURGER TOPPINGS

Scottish Cheddar \ Mozzarella \ Fried egg \
Caramelised onions \ Fried mushrooms \ Red
Peppers \ Onion rings \ Jalapeno peppers -
95p

Bacon - 1.25

Haggis \ Smoked Applewood \ Mexican cheese
2.00

**To ensure you enjoyed a relaxed evening please
ensure you leave enough time for
dining. We recommend at least 1 hour
15 minutes for a two course meal from this menu**

**All Pre Theatre
must be vacated by 7.15pm**

**A 10% discretionary service charge may be added
to tables of over 10 people if you would like this
removed please advise your waiter**