



Dedicated to using the best local and seasonal produce

Please ask our team about our Healthy and Intolerance menus

CELIAC MENU

STARTERS

SOUP OF THE DAY - 4.50

Crusty bread

GARLIC MUSHROOMS - 5.25

Garlic buttered mushrooms with garlic bread

HAGGIS NACHOS - 5.95

Tortilla chips topped with haggis, cheese,

Grill 48 salsa, and sour cream

To Share 7.95

GRILLED MINI

CORN ON THE COB'S - 5.50

with choice of butter

Garlic and parsley or Cajun butter

HASSELBACK TOMATOES - 5.95

Oven baked tomatoes with sage,

pesto and mozzarella

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

CHILLI CON CARNE - 12.95

With rice, tortilla chips and sour cream

SLOW ROASTED COLA AND

MAPLE GAMMON - 11.95

With seasonal vegetables and choice of potato

QUINOA AND VEGETABLE SALAD

WITH GRILLED HALLOUMI

OR CHICKEN - 11.95

Served with garlic dressing

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 bun, with lettuce, tomato and red onion, with choice of fries, chips or salad
Beef and Buffalo burgers are served *medium - well done*

6OZ CLASSIC HOUSE SCOTCH BEEF

10.50

CLASSIC CHICKEN

(grilled, or breaded)

10.50

GOURMET BURGERS

Select from Traditional Scotch Beef Burger
Chicken Burger or Buffalo Burger (£1 supp)

SCOTTISH BURGER

with haggis, and cheese

13.95

CHILLI BURGER

Choice of burger topped with house chilli
and tortilla chips

13.95

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

9.95

ADDITIONAL TOPPINGS

Scottish Cheddar \ Mozzarella \ Caramelised
onions \ Mushrooms \ Peppers \ G48 Salsa

\ Jalapeno peppers - 95p

Bacon \ Haggis \ Smoked Applewood Cheese

\ Egg \ Mexican Cheese - 2.00

Halloumi Cheese - 4.00

G48 SKEWER

10.95

Enjoy a traditional kebab skewer served on an
Espetada hanging kebab stand.
All skewers served with mushrooms,
red onion, peppers and corn on the cob

CHOOSE YOUR MEAT OR VEGETARIAN OPTION

Chicken

Beef

Halloumi Cheese

Vegetable

CHOOSE YOUR SAUCE OR RUB

Sweet Chilli

Chimichurri

Pesto

BBQ Sauce

Cajun Rub

Paprika Rub

Piri Piri Rub

Garlic and Parsley Butter

Cajun Butter

CHOOSE YOUR SIDE

Rice

Salad

Chips

G48 Skewer Deal

Two Skewers

Two Sauces

Two Sides

Supplements apply for Cajun and herby fries

Bottle of House wine

Supplements apply for other wines

Or

Soft Drink Refill

*supplements apply

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

8OZ BUFFALO 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
PRIRI PIRI RUB
PEPPERCORN SAUCE
CHIMICHURRI
GRILL 48 SALSA
PARSLEY AND GARLIC BUTTER
CAJUN BUTTER
BBQ

2.50

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 - 3.50
House salad - 3.00
Mushrooms 2.50
Beans - 2.50
Coleslaw - 2.50
Garlic bread - 3.50
Cheesy garlic bread - 3.95
Corn on the Cob - 2.50

SWEET MENU

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

STRAWBERRY PANNACOTTA - 5.25

MILLIONAIRE SUNDAE - 4.95

Bits of homemade fudge, with toffee sauce, caramel
crunch and chocolate ice cream
topped with cream

Selection of Nelsons of Culross Ice Cream
With 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

Liqueur 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