

<p>BITES</p> <p>FRESH BAKED BREAD 4.95 with slow roast black garlic aioli (v)</p> <p>PICANTE GORDAL OLIVES (vg) 4.95</p> <p>JOSPER FIRED FETA, TRUFFLE, HONEY & THYME 6.95 with sourdough crisps (v)</p> <p>MINI ROAST HOT CHORIZO 6.95 with red wine & fresh baked bread</p>	<p>MAINS</p> <p>OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.</p> <p>SLOW COOKED COQ AU VIN 14.95 Red wine marinated chicken with pancetta, pearl onions, mushrooms & creamed mash</p> <p>ORKNEY STEAK BURGER 14.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips</p> <p>TANK BEER BATTERED SCOTTISH HADDOCK 14.95 with fries & tartare sauce</p> <p>JOSPER GRILLED FILLET OF BEEF 24.95 slow cooked ox cheek puff pastry, honey roast parsnip, pickled walnut sauce</p> <p>BAKED NORTH SEA COD 17.95 Confit potatoes, white bean, mussel, corn & dill chowder</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes & baby spinach</p> <p>WILD MUSHROOM & ARTICHOKE FETTUCCINE 14.95 with black truffle & parmesan cream (v)</p> <p>PORK FILLET WELLINGTON 15.95 stornaway black pudding, swiss chard, piccalilli purée, smoked bacon savoy cabbge & crackling</p> <p>230g BLACK ANGUS RIB-EYE STEAK 29.95 served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter</p>	<p>COCKTAILS</p> <p>RABBLE APPLE 5 Tanqueray Freshly Juiced Granny Smith OR Johnnie Walker Black Freshly Juiced Pink Lady</p> <p>STRAWBERRY FRESCA 6 Edinburgh Gin Luxardo Aperitivo Freshly Squeezed Orange Strawberry</p> <p>PORNSTAR FROSÉ 5 Ketel One Botanicals Peach & Orange Blossom La Vida Tropica Passionfruit Sorbet Rosé Wine</p> <p>PORNSTAR MARTINI 8.75 Cîroc Vanilla Luca's Passionfruit Sorbet Pineapple Citrus</p> <p>GLITTER COSMO 8.25 Stoli Citros Cranberry Orange Lime Glitter</p> <p>ESPRESSO MARTINI 8.75 Ketel One Fresh Espresso Kahlúa Tonka Bean</p> <p>CLASSIC MARGARITA 9.25 Ocho Blanco Cointreau Lime</p> <p>FRENCH MARTINI 8.75 Belvedere Vodka Chambord Pineapple Raspberry Sorbet</p> <p>CHAMPAGNE PIÑA COLADA 11.75 Flor de Caña 7 Takamaka Coconut Pineapple Coconut Sorbet Cream Moët & Chandon Brut</p> <p>BUBBLEGUM MOJITO 8.25 Takamaka White Rum Luca's Bubblegum Sorbet Garden Mint Lime</p> <p>THE IRISH COFFEE 6.5 Slane Irish Whiskey Espresso Vanilla Cream Tonka Bean</p>
<p>TO START</p> <p>FRENCH ONION SOUP 5.95 with melting 15 month aged Comté crouton</p> <p>JOSPER SMOKED LEEK & THERMIDOR TART 6.95 watercress & toasted chestnut</p> <p>TANK BEER BATTERED BUBBLE PRAWNS 8.95 with nori seaweed, brown crab mayo & lemon</p> <p>15HR COOKED RACK OF PORK RIBS 8.95 in BBQ sauce with apple root slaw</p> <p>CAULIFLOWER 'KORMA' 6.95 with carrot & coconut purée, golden raisins & toasted coconut (vg)</p> <p>TWICE BAKED BLACK BOMBER CHEDDER SOUFFLÉ 6.95 with apple, pickled walnut & cheese sauce</p> <p>STICKY SESAME CHICKEN WINGS 7.95 with spring onion & sour cream</p> <p>SCOTTISH VENISON & BLACK PUDDING SCOTCH EGG 7.95 with celeriac & Arran mustard remoulade</p>	<p>DESSERTS 6.95</p> <p>PEANUT BUTTER & CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>SELECTION OF I.J.MELLIS CHEESES 10 with apple & golden raisin chutney & oatcakes</p> <p>SHARING DESSERT</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 11.95 [Serves 2] warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request</p>	<p>BEER PINT</p> <p>TANK / STAROPRAMEN UNPASTEURISED 5.75 (5%) Czech</p> <p>FRANCISCAN WELL CHIEFTAIN IPA 5.5 (5.5%) Ireland</p> <p>FRANCISCAN WELL SHANDON STOUT 5.5 (4.3%) Ireland</p> <p>PRAVHA 5 (4%) Czech</p> <p>BREWDOG PUNK IPA 5.55 (5.6%) Scotland</p> <p>PERONI 5.65 (5.1%) Italy</p> <p>EAST COAST IPA 5.3 (4%) England</p> <p>HOP HOUSE 13 5.55 (5%) Ireland</p> <p>ASAHI 5.65 (5.2%) Japan</p> <p>LAGANITAS DAYTIME 5.4 (4%) USA</p>
<p>ON THE SIDE 3.95</p> <p>TRIPLE-COOKED CHIPS (v)</p> <p>SALT & CHILLI FRIES (v)</p> <p>SMOKED CHEDDAR MAC & CHEESE (v)</p> <p>CREAMED MASH POTATO</p> <p>CAULIFLOWER CHEESE</p> <p>MAPLE ROASTED ROOT VEGETABLES</p> <p>ROCKET & PARMESAN SALAD (v)</p> <p>TENDERSTEM BROCCOLI with garlic & lemon butter (v)</p>	<p>Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 12.5% service charge on tables of 5 or more. VAT @ standard rate is included. All major credit cards accepted. Please ask your server for our kids, gluten free and dairy free menus. (v) = vegetarian (vg) = vegan</p>	