

<p><b>BITES</b></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 &amp; THYME 6.95 with sourdough crisps (v)</p> <p>MINI ROAST HOT CHORIZO 6.95 with red wine &amp; fresh baked bread</p>	<p><b>MAINS</b> <b>OUR TRADEMARK SLOW COOKED MEATS &amp; FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.</b></p> <p>CORN FED CHICKEN BREAST 14.95 chicken &amp; tarragon mousse, French style peas, pancetta &amp; confit roast potatoes</p> <p>ORKNEY STEAK BURGER 14.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion &amp; mustard seed relish, triple cooked chips</p> <p>TANDOORI SEABASS 21.95 coal fired with Bombay potatoes &amp; baby spinach</p> <p>WILD MUSHROOM &amp; ARTICHOKE FETTUCCINE 14.95 with black truffle &amp; parmesan cream (v)</p> <p>PORK FILLET WELLINGTON 15.95 Stornoway black pudding, Swiss chard, piccalilli purée, smoked bacon savoy cabbage &amp; crackling</p> <p>JOSPER GRILLED CHICKEN SLOUVAKI 13.95 with oregano, sweet paprika, pickled red cabbage salad, tzatziki &amp; flat bread</p> <p>BAKED NORTH SEA COD 17.95 Sweetcorn, bean &amp; dill chowder, confit potatoes,</p> <p>230g BLACK ANGUS RIB-EYE STEAK 32 served with rocket &amp; your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic &amp; herb butter</p> <p>TANK BEER BATTERED SCOTTISH HADDOCK 14.95 with fries &amp; tartare sauce</p> <p>15HR COOKED RACK OF PORK RIBS 16.95 in BBQ sauce with apple root slaw &amp; fries</p>	<p><b>COCKTAILS</b></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 &amp; 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 &amp; 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><b>TO START</b></p> <p>FRENCH ONION SOUP 5.95 with melting 15 month aged Comté crouton</p> <p>JOSPER SMOKED LEEK &amp; THERMIDOR TART 6.95 watercress &amp; toasted hazelnut (v)</p> <p>TANK BEER BATTERED BUBBLE PRAWNS 8.95 with nori seaweed, brown crab mayo &amp; 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 &amp; coconut purée, golden raisins &amp; toasted coconut (vg)</p> <p>TWICE BAKED MULL OF KINTYRE CHEDDAR SOUFFLÉ 6.95 with apple, pickled walnut &amp; cheese sauce (v)</p> <p>STICKY SESAME CHICKEN WINGS 7.95 with spring onion &amp; sour cream</p> <p>JOSPER FIRED ASPARAGUS &amp; POACHED EGG 7.95 with olive oil crouton &amp; black garlic aioli (v)</p>	<p><b>ON THE SIDE</b> 3.95</p> <p>TRIPLE-COOKED CHIPS (v) SALT &amp; CHILLI FRIES (v) SMOKED CHEDDAR MAC &amp; CHEESE (v) CREAMED MASH POTATO CAULIFLOWER CHEESE MINTED PEAS &amp; LEEKS ROCKET &amp; PARMESAN SALAD (v) TENDERSTEM BROCCOLI with garlic &amp; lemon butter (v)</p>	<p><b>BEER</b> PINT</p> <p>TANK / STAROPRAMEN UNPASTEURISED 5.75 (5%) Czech</p> <p>FRANCISCAN WELL CHIEFTAIN IPA 5.5 (5.5%) 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>ASAHI 5.65 (5.2%) Japan</p> <p>LAGANITAS DAYTIME 5.4 (4%) USA</p> <p>GUINNESS 5.55 (4.1%) Ireland</p>
<p><b>SANDWICHES &amp; SALADS</b></p> <p>All sandwiches come with fries</p> <p>ADD A SMALL PORTION OF SOUP 2.5</p> <p>CRISPY HALLOUMI SALAD 12.95 roast fig, candied walnut, grain mustard &amp; balsamic dressing (v)</p> <p>SALT BEEF BRISKET &amp; GRUYÈRE REUBEN 11.75 with gherkin &amp; Russian dressing</p> <p>CLUB SALAD 13.95 chargrilled chicken, candied bacon, avocado, tomato &amp; Ranch dressing</p> <p>BUTTERMILK CHICKEN BURGER 13.95 with tomato, smoked bacon &amp; Monterey Jack cheese on a toasted pretzel bun</p> <p>SCOTTISH RUMP STEAK SANDWICH 14.95 with Togorashi mayonnaise &amp; rocket</p>	<p><b>DESSERTS</b> 6.95</p> <p>PEANUT BUTTER &amp; 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>GUEST CHEESE 8.95 Hand selected by I.J.Mellis with paired accompaniments</p> <p><b>SHARING DESSERT</b> [Serves 2]</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 11.95 warm chocolate brownie, vanilla ice cream &amp; hot chocolate &amp; Café XO Patron sauce. <b>GF</b> on request</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>

