

## WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli	4.5
PICANTE GORDAL OLIVES	3.5
FRESH SCOTTISH OYSTERS one 3.5 / three 10 / six 18 with aged sherry vinegar & shallot dressing or black pepper, cider & honey	
BAKED OYSTERS one 3.5 / three 10 / six 18 with spinach, shallot, Pernod & smoked cheddar sauce	

## BREAKFAST

### JUICES, BLENDS, ENERGISE

SUPER BLUE blueberry, kale, beetroot, spinach, blackcurrant, apple, strawberry & orange	3.5
SUPER ORANGE mango, celery, apple, lemon, orange, passion fruit & carrot	3.5
SUPER GREEN pear, broccoli, kiwi, lemon, banana, kale, spinach & apple	3.5
CHI 100% PURE COCONUT WATER	3.2
GREEK YOGURT ROCKS layered with Fruit 'n' Nut	5.5
DICED AVOCADO with bitter chocolate granola & natural yoghurt	5.5

### THE BIG GUNS

PIG OUT EGGS toasted muffin, coal-fired sausage patty, 12 hour cooked pulled pork, poached egg & hay hollandaise	9.5
THE RABBLE pan-roasted bacon, coal fired sausage patty, tattie scones, homemade baked beans, field mushrooms, haggis, eggs & bloomer toast	11
'ARNOLD BENNETT' home smoked Scottish haddock omelette with rich parmesan, parsley & cream sauce	8.5
PAN ROASTED MUSHROOMS tattie scone, homemade baked beans, fried eggs, bloomer toast V	7
SCRAMBLED EGG WRAP with your choice of candied bacon, coal-fired sausage patty or herby field mushrooms	5.5
THE MACBETH Stornoway black pudding, haggis & fried egg in a brioche roll	5.5
SHORT STACK pancakes with hazelnuts, salted caramel sauce & Stirlingshire yoghurt or dry cured bacon & maple syrup	6.5
POACHED FREE RANGE EGGS tarragon hash brown with homemade baked beans V	6

### SARNIES

AYRSHIRE BACON & FREE RANGE EGG	3.5
CRUSHED AVOCADO smoked paprika & slow roasted tomato V	
RABBLE HERB PORK SAUSAGE PATTY & FRIED EGG in a toasted muffin with beer braised onion marmalade	
ROASTED PORTOBELLO MUSHROOMS with soft poached egg & bloody mary ketchup V	

### BREAKFAST SIDE ORDERS

HERB ROASTED MUSHROOMS	2
HOMEMADE POTATO SCONES	1.5
SMOKED BACON	2
TARRAGON HASH BROWN	1.5
HERB PORK SAUSAGE PATTY	2
HAGGIS OR BLACK PUDDING	1.5
RABBLES BAKED BEANS	1.5

## TO START

FRESHLY MADE SOUP with warm baked bread V	4.95
SRIRACHA CHARGRILLED KING PRAWNS with mango & tomato salsa	8.5
STICKY SESAME WINGS with spring onion & sour cream	7.5
15 HOUR COOKED HALF RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw	9
BURRATA MOZZARELLA with homemade piccalilli & toasted chestnuts V	8.5
SMOKED MACKEREL with Stirlingshire crème fraîche, dill pickled cucumber & sourdough crisps	7
TENDER SQUID, TOMATO & CHORIZO HOT POT with warm baked bread	7.5
CRISPY HALLOUMI SALAD with chipotle mayonnaise, salt yogurt & beetroot V	6.5

## FROM THE OPEN CHARCOAL GRILL

Slow cooked meats & fish, cooked over  
white oak charcoal on our open fire pit.

ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit, candied bacon, beer-braised onion & mustard seed relish, triple cooked chips	13.95
MARINATED SALMON with red pepper & oregano, baked on cedar wood, crushed potatoes & chorizo crisps	16
BRAISED ABERDEEN ANGUS OX CHEEK with horseradish mash & parsnip crisps	16
BAKED BUTTERNUT SQUASH caramelized red onion, mascarpone & parmesan tart with tenderstem broccoli V	12.5
ROAST HAUNCH OF SCOTTISH VENISON with kale, slow cooked venison & mushroom pie topped with creamy mash	19
GRILLED CHICKEN with autumn root vegetables & lemon butter sauce	15
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.5
BLACK LENTIL DAHL spinach & paneer nuggets, cumin flat bread & puffed rice V	12.5
SLOW COOKED SECRETO OF PORK brushed with a smoked maple & Himalayan sea salt glaze, smoked paprika green beans.	18

## STEAKS

All steaks below are grass fed & dry aged for 28 days,  
served with rocket & your choice of sauce:  
pepper sauce, beer braised onion gravy,  
hay hollandaise, garlic & herb butter

230g BRITISH BLUE RIBEYE STEAK	28
230g LIMOUSIN CROSS SIRLOIN	27
280g ANGUS RUMP STEAK	21
170g BLACK ANGUS FILLET with tarragon hash brown, spinach & pepper sauce	35
800g PORTERHOUSE STEAK FOR TWO WITH A BOTTLE OF HOUSE WINE Chargrilled over white oak charcoal, brushed with our special molasses for a sweet smoky glaze with creamed corn & a choice of sauce	85

## SHARING BOARD...

ON THE BOARD (MINIMUM 2 GRAZERS)	12.5 each
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sticky sesame wings, 15 hour pork ribs,  
chilli brisket, creamed corn, skinny fries,  
root slaw, flatbreads & beer-braised onions

## SANDWICHES

All sandwiches come with fries

Add a mini portion of soup	2
SLOW BRAISED OX CHEEK & EMMENTAL on toasted brioche with French dip & crispy shallots	9.75
TOASTED HOAGIE OPEN SANDWICH with beef tomato, wild mushrooms, cashew nut & basil pesto & fried hen egg	9.5
SALT BEEF & SMOKED CHEDDAR REUBEN with fried pickle & Russian dressing	9.75
BUTTERMILK CHICKEN CLUB with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun	9.75
SLOW COOKED HAM HOCK 'BLT' on thick cut white bloomer	9

## SALADS

CLUB chargrilled chicken, candied bacon, avocado & tomato	10
FULL HARVEST SUPERFOOD SALAD Roast butternut squash, tenderstem broccoli, kale & grilled halloumi salad with goji berries & pumpkin seeds V add chargrilled chicken	9.5 3
CHARGRILLED CHIMICHURRI BEEF with sweet pickled onion & gherkins, tarragon dressing & rye bread croutons	12.5
PULLED HAM HOCK roasted fig & Rosary goats cheese salad with honey, mustard & balsamic dressing	11

## ON THE SIDE

TRIPLE-COOKED CHIPS V	3.5
SALT & CHILLI FRIES V	
SMOKED CHEDDAR MAC & CHEESE V	
CREAMED CORN V	
CRUNCHY ROOT SLAW V	
POTATO & BACON GRATIN	
CREAMY MASH POTATO V	
TOMATO & ONION SALAD with cider vinaigrette V	
GREEN BEANS WITH PAPRIKA BUTTER V	
ROCKET & PARMESAN SALAD	
TENDER STEM BROCCOLI with garlic & lemon butter	

## TO FINISH

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	6
STICKY TOFFEE PUDDING with clotted cream	
SUGARED CHURROS with Toblerone chocolate fondue	
BAKED CHERRY CHEESECAKE with honeycomb cream	
SHARING DESSERTS (for 2 people)	
'HOT CHOCOLATE' ESPRESSO MARTINI warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	9
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with beer-braised onion marmalade & oatcakes	11

## SHARING COCKTAIL

GREY GOOSE ESPRESSO CAFETIÈRE Grey Goose orange vodka, Illyquore coffee liqueur, Bacardi Fuego rum, espresso & vanilla syrup	15
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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

