

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli (v)	4.75
PICANTE GORDAL OLIVES (vg)	4

TO START

FRESHLY MADE SOUP with warm baked bread (v)	4.95
12HR COOKED PORK FRITTERS with pub piccalilli, apple sauce & crackling	7.95
TANK BEER BATTERED BUBBLE PRAWNS with nori seaweed, brown crab mayo & lemon	8.95
CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut (vg)	6.95
15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw	8.95
SCOTTISH LOBSTER & CRAB FRENCH TOAST with pickled cucumber	8.95

TREAT YOURSELF FROM THE JOSPER GRILL

OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.

ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips	14.95
CHARGRILLED JERK CHICKEN SKEWERS Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread	14.95
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
RUMP OF LAMB French style peas, twice baked pea & parmesan soufflé	17.95
WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)	14.95
15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw & fries	18.95
230g SCOTTISH RIB-EYE STEAK served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter	29.95

DINE OUT

STARTER & MAIN FOR 12.5

Available Sunday - Thursday

STARTERS

FRESHLY MADE SOUP with warm baked bread (v)
SALT & PEPPER SQUID with rice noodle & vegetable salad, hot & sour dressing
SMOKED HAM HOCK TERRINE with piccalilli & sourdough toast
CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut (vg)

MAINS

ORKNEY STEAK BURGER with toasted brioche, smoked cheddar rarebit & fries
BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce
15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw & fries
WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)
JOSPER FIRED TANDOORI CHICKEN SKEWER marinated chicken thigh, pickled cabbage chargrilled flat bread & tzatziki

SHARING DESSERT

SUGARED CHURROS with dark chocolate fondue	6
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ON THE SIDE

TRIPLE-COOKED CHIPS (v)	4
SALT & CHILLI FRIES (v)	
SMOKED CHEDDAR MAC & CHEESE (v)	
POTATO & BACON GRATIN	
TOMATO & ONION SALAD with cider vinaigrette (v)	
ROCKET & PARMESAN SALAD (v)	
TENDERSTEM BROCCOLI with garlic & lemon butter (v)	

TO FINISH

6.95

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	
STICKY TOFFEE PUDDING with vanilla ice cream	
SUGARED CHURROS with dark chocolate fondue	
SELECTION OF I.J.MELLIS CHEESES with apple & golden raisin chutney & oatcakes	10

SHARING DESSERTS

'HOT CHOCOLATE' ESPRESSO MARTINI [Serves 2] warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	11.95
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COCKTAILS

RABBLE APPLE Tanqueray Freshly Juiced Granny Smith OR Johnnie Walker Black Freshly Juiced Pink Lady	5
STRAWBERRY FRESCA Edinburgh Gin Aperol Freshly Squeezed Orange Strawberry	6
PORNSTAR FROSÉ Ketel One Botanicals Peach & Orange Blossom La Vida Tropica Passionfruit Sorbet Rosé Wine	5
PORNSTAR MARTINI Cîroc Vanilla Luca's Passionfruit Sorbet Pineapple Citrus	8
GLITTER COSMO Stoli Citros Cranberry Orange Lime Glitter	7.5
ESPRESSO MARTINI Ketel One Fresh Espresso Kahlúa Tonka Bean	8
CLASSIC MARGARITA Ocho Blanco Cointreau Lime	8.5
FRENCH MARTINI Belvedere Vodka Chambord Pineapple Raspberry Sorbet	8
CHAMPAGNE PIÑA COLADA Flor de Caña 7 Takamaka Coconut Pineapple Coconut Sorbet Cream Moët & Chandon Brut	11
BUBBLEGUM MOJITO Takamaka White Rum Luca's Bubblegum Sorbet Garden Mint Lime	7.5
THE IRISH COFFEE Slane Irish Whiskey Espresso Vanilla Cream Tonka Bean	6

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

