

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli V	4.5
PICANTE GORDAL OLIVES V	3.5

TO START

FRESHLY MADE SOUP with warm baked bread V	4.95
STICKY SESAME WINGS with spring onion & sour cream	7.95
MONKFISH SCAMPI with pea & malt vinegar purée	7.95
SMOKED CHEDDAR CROQUETTES with chilli, red pepper & oregano dip V	6.75
SPICY PRAWN RISOTTO with spring onion, coriander & crispy seaweed	7.75
15 HOUR COOKED HALF RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw	9
CRISPY HALLOUMI with chipotle mayonnaise, salt yoghurt & pickled beetroot V	6.75
CHICKEN LIVER PARFAIT with red onion & fig chutney, toasted brioche	6.75

TREAT YOURSELF FROM THE OPEN CHARCOAL GRILL

**OUR TRADEMARK SLOW COOKED MEATS & FISH,
COOKED OVER WHITE OAK CHARCOAL ON
OUR OPEN FIRE PIT.**

ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips	13.95
MOVING MOUNTAINS® BURGER Plant based burger with Portobello mushrooms, vegan cheese, mushroom ketchup & triple cooked chips V	12.95
BATTERED FISH & CHIPS with triple cooked chips, tartare sauce & salad	13.5
BAKED SPINACH & GRUYERE TART with poached duck egg & smoked tomato butter V	13.5
CHICKEN 'COQ AU VIN' slow cooked with pancetta, mushrooms & creamy mash	15
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
BAKED GNOCCHI & BLUE CHEESE with baby spinach & herb crumb V	13.75
SLOW COOKED SECRETO OF PORK brushed with a honey & Himalayan sea salt glaze, smoked paprika green beans.	18.75
280g ANGUS RUMP STEAK served with rocket & your choice of pepper sauce, beer braised onion gravy, hay hollandaise or garlic & herb butter	21

ON THE SIDE

TRIPLE-COOKED CHIPS V 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 V	3.5
---	-----

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

SANDWICHES

All sandwiches come with fries	
Add a mini portion of soup	2
SALT BEEF & SMOKED CHEDDAR REUBEN with fried pickle & Russian dressing	9.95
BUTTERMILK CHICKEN CLUB with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun	10.75
CRISPY HALLOUMI, AVOCADO & ROCKET SANDWICH with Sriracha mayo	9
SCOTTISH RIBEYE STEAK SANDWICH with Togorashi mayonnaise & rocket	12.95
SLOW COOKED MEXICAN BEAN avocado & coriander toasted tortilla V	9

SALADS

CLUB chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	11.75
CHARGRILLED HALLOUMI with pomegranate, watercress, shaved fennel & lemon yoghurt dressing V add chargrilled chicken	10 3
ROAST BEETROOT & OX CHEEK NUGGETS with beetroot pickled egg & tarragon dressing	13
ROASTED SQUASH & PARMA HAM with rocket, parmesan cheese honey, mustard & balsamic dressing	11.5
FIG, RED QUINOA & KALE with slow poached pear & maple candied walnuts V	9.75

SHARING BOARD...

ON THE BOARD (MINIMUM 2 GRAZERS) sticky sesame wings, 15 hour pork ribs, chilli brisket, creamed corn, skinny fries, root slaw, flatbreads & beer-braised onions	12.5 each
THE STEAK HOUSE NACHOS homemade tortilla chips baked on cedar wood with chargrilled flat iron steak, chimichurri & Monterey Jack cheese	13.95
THE VEGGIE ONE homemade tortilla chips baked on cedar wood with sweet roasted red peppers, slow cooked Mexican beans, avocado, crumbled feta & chipotle sauce V	9.95

TO FINISH

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	6.5
STICKY TOFFEE PUDDING with vanilla ice cream	
EGGNOG CRÈME BRÛLÉE With nutmeg shortbread	
SUGARED CHURROS with dark chocolate fondue	
PASSION FRUIT PAVLOVA with vanilla cream	

SHARING DESSERTS

'HOT CHOCOLATE' ESPRESSO MARTINI warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	9.5
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with apple & golden raisin chutney & oatcakes	11.5

LUNCH BREAK

Available Monday - Friday

MAIN COURSE FOR 6.25

ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries	
BATTERED FISH & CHIPS with fries & salad	
FIG, RED QUINOA & KALE with slow poached pear & maple candied walnuts V	
SLOW COOKED MEXICAN BEAN TORTILLA toasted with chipotle mayo, avocado, coriander & fries V	
15HR COOKED HALF RACK OF PORK RIBS cooked in Copper Dog & hickory BBQ sauce with fries & apple slaw	
CLUB SALAD chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	
add a mini soup to your lunch	2

SHARING DESSERT

SUGARED CHURROS with dark chocolate fondue	6
---	---

TAP

TANK / STAROPRAMEN UNPASTEURISED (5%) Czech	5.6
PRAVHA (4%) Czech	4.95
FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland	5.45
FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland	5.35
EAST COAST IPA (4%) Scotland	5.15
CAMDEN PALE ALE (4.0%) England	5.45
CAMDEN HELLS (4.6%) England	5.45
BEAVERTOWN NECK OIL (4.3%) England	5.35
HOP HOUSE 13 (5%) Ireland	5.35
BREWDOG ROTATIONAL Scotland. Please ask your server for details	

WINE

WHITE	175ml	250ml	75cl
VILLA REAL MACABEO La Mancha, Spain	5	6.65	19.95
ROSÉ	175ml	250ml	75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5	6.65	19.95
RED	175ml	250ml	75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5	6.65	19.95

COCKTAILS

POST PROHIBITION COWBOY Jack Daniel's Tennessee Rye whiskey + Campari + Martini Rubino + homestead syrup + Absinthe + Punt e Mus + banoffee popcorn	9
PAINT THE TOWN Apple infused Bombay Sapphire gin + Italicus + lemon juice + sugar syrup + Prosecco	8
STARHILL SPRITZ Makers Mark bourbon + Aperol + passionfruit syrup + soda + Prosecco	9
CUSHIES APPLTISER Caorunn gin + Cushiedoos Scottish tonic + red apple	9.5
THE PHOENIX REVISITED Bacardi Carta Blanca rum + homemade Curacao + pineapple oleo saccharum + basil + lemon juice + egg white	8.5