

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
BEETROOT & ELDERFLOWER CURED SALMON with pickled beetroot, radish & watercress salad & lemon crème fraîche	7.25
SMOKED CHEDDAR CROQUETTES with chilli, red pepper & oegano dip V	6.5
SPICY PRAWN RISOTTO with spring onion, coriander & crispy seaweed	7.25
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	6.5

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 with Portobello mushrooms, vegan cheese, mushroom ketchup & triple cooked chips	12.5
BATTERED FISH & CHIPS with triple cooked chips, tartare sauce & salad	12.95
BAKED SPINACH & GRUYERE TART with poached duck egg, smoked tomato butter V	13
CHICKEN 'COQ AU VIN' slow cooked with pancetta, mushrooms & creamy mash	15
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
HOMEMADE BASIL GNOCCHI with slow cooked tomatos, smoked goats cheese & chicory V	12
SLOW COOKED SECRETO OF PORK brushed with a honey & Himalayan sea salt glaze, smoked paprika green beans.	18.5
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	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 V	

SANDWICHES

All sandwiches come with fries <i>Add a mini portion of soup</i>	2
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	10.5
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	11.5
CHARGILLED HALLOUMI with pomegranate, watercress, shaved fennel & lemon yoghurt dressing V <i>add chargrilled chicken</i>	10 3
SLOW COOKED OX CHEEK NUGGETS with sweet pickled onion, gherkin, & farragon dressing	13
ROASTED SQUASH & PARMA HAM with rocket, parmesan cheese honey, mustard & balsamic dressing	11
FIG, RED QUINOA & KALE with slow poached pear & maple candied walnuts V	9.5

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
STICKY TOFFEE PUDDING with vanilla ice cream	
EGGNOG CREME BRULEE with nutmeg shortbread	
SUGARED CHURROS with dark chocolate fondue	
PASSION FRUIT PAVALOVA with vanilla cream	

SHARING DESSERTS

'HOT CHOCOLATE' ESPRESSO MARTINI warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	(for 2 people) 9
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with apple & golden raisin chutney & oatcakes	11

SHARING COCKTAIL

GREY GOOSE ESPRESSO CAFETIÈRE Grey Goose orange vodka, llyquore coffee liqueur, Bacardi Fuego rum, espresso & vanilla syrup	(for 2 people) 15
---	----------------------

LUNCH BREAK

MAIN COURSE FOR 6.25

Available Monday - Wednesday

ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebut & 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	4.85
FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland	5.35
FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland	5.25
EAST COAST IPA (4%) Scotland	5.05
CAMDEN PALE ALE (4.0%) England	5.35
CAMDEN HELLS (4.6%) England	5.35
BEAVERTOWN NECK OIL (4.3%) England	5.2
BROOKLYN LAGER (5.1%) USA	5.35

WINE

WHITE

VILLA REAL MACABEO La Mancha, Spain	175ml 250ml 75cl	5 6.55 19.75
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	5.9 7.85 23.5	
ANGELS TEARS MUSCAT CHENIN Franschhoek, South Africa	6.45 8.95 27	
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	11.9 16.75 50	

ROSÉ

VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	175ml 250ml 75cl	5 6.55 19.75
WHISPERING ANGEL Cotes de Provence, France	11.5 15.5 45	

RED

VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	175ml 250ml 75cl	5 6.55 19.75
LA PODEROSA MALBEC Rapel Valley, Chile	6.3 9 27	
NORMANS HOLBROOKS ROAD MERLOT, McLaren Vale Australia	6.3 9 27	
BOUNDARY HUT PINOT NOIR New Zealand	7.9 10.4 31	