

<p><b>WHILE YOU WAIT</b></p> <p>FRESH BAKED BREAD 4.5 with slow roast black garlic aioli V</p> <p>PICANTE GORDAL OLIVES V 3.5</p>	<p><b>TREAT YOURSELF FROM THE OPEN CHARCOAL GRILL</b></p> <p><b>OUR TRADEMARK SLOW COOKED MEATS &amp; FISH, COOKED OVER WHITE OAK CHARCOAL ON OUR OPEN FIRE PIT.</b></p>	<p><b>BEANS &amp; BLENDS</b></p> <p><b>ARTISAN ROAST COFFEE</b></p> <p>FLAT WHITE 3 CAFFE LATTE 3 ESPRESSO 2.5 DOUBLE ESPRESSO 3 LONG BLACK 2.75 MACCHIATO 2.25 CAPPUCCINO 3 CAFFE MOCHA / WITH CREAM 3 / 3.2 HOT CHOCOLATE / WITH CREAM 3 / 3.5</p> <p>Decaffeinated coffee, skimmed &amp; semi skimmed, soya &amp; almond milk are available with the above</p>
<p><b>TO START</b></p> <p>FRESHLY MADE SOUP 4.95 with warm baked bread V</p> <p>STICKY SESAME WINGS 7.95 with spring onion &amp; sour cream</p> <p>BEETROOT &amp; ELDERFLOWER CURED SALMON 7.25 with pickled beetroot, radish &amp; watercress salad &amp; lemon crème fraîche</p> <p>SMOKED CHEDDAR CROQUETTES 6.5 with chilli, red pepper &amp; oegano dip V</p> <p>SPICY PRAWN RISOTTO 7.25 with spring onion, coriander &amp; crispy seaweed</p> <p>15 HOUR COOKED HALF RACK OF PORK RIBS 9 in Copper Dog &amp; hickory BBQ sauce with apple root slaw</p> <p>CRISPY HALLOUMI 6.5 with chipotle mayonnaise, salt yoghurt &amp; pickled beetroot V</p>	<p>GRILLED CHICKEN 16 with French style peas, confit potatoes, grilled lettuce &amp; tarragon</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes &amp; baby spinach</p> <p>ORKNEY STEAK BURGER 13.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion &amp; mustard seed relish, triple cooked chips</p> <p>MOVING MOUNTAINS® BURGER 12.5 with Portobello mushrooms, vegan cheese, mushroom ketchup &amp; triple cooked chips</p> <p>SLOW COOKED SECRETO OF PORK 18.5 brushed with a honey &amp; Himalayan sea salt glaze, smoked paprika green beans</p> <p>HOMEMADE BASIL GNOCCHI 13 with slow cooked tomatos, smoked goats cheese &amp; chicory V</p> <p>24 HOUR BRAISED ANGUS OX CHEEK 17.5 with Arran mustard mash, parsnip crisps &amp; juniper berry sauce</p> <p>PAN ROASTED COD LOIN 18.5 with crushed potatoes, baby spinach, fennel seed &amp; lemon butter sauce</p> <p>BAKED SPINACH &amp; GRUYERE TART 13 With poached duck egg, smoked tomato butter V</p>	<p><b>BEER</b></p> <p><b>TAP</b> pint</p> <p><b>TANK / STAROPRAMEN UNPASTEURISED (5%) Czech</b> 5.6</p> <p>FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland 5.35</p> <p>PRAVHA (4%) Czech 4.85</p> <p>FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland 5.25</p> <p>EAST COAST IPA (4%) Scotland 5.05</p> <p>INNIS &amp; GUNN ORIGINAL OAK (5.2%) Scotland 5.45</p> <p>HARVIESTOUN BROKEN DIAL (4.5%) Scotland 5.05</p> <p>CAMDEN HELLS (4.6%) England 5.35</p> <p>BEAVERTOWN NECK OIL (4.3%) England 5.05</p> <p>BROOKLYN LAGER (5.1%) USA 5.35</p>
<p><b>SALADS</b></p> <p>CLUB 11.5 chargrilled chicken, candied bacon, avocado, tomato &amp; Ranch dressing</p> <p>CHARGRILLED HALLOUMI 10 with pommegranate, watercress, shaved fennel and lemon yoghurt dressing V add chargrilled chicken 3</p> <p>SLOW COOKED OXCHEEK NUGGETS 13 with sweet pickled onion, gherkin &amp; tarragon dressing</p> <p>ROASTED SQUASH &amp; PARMA HAM 11 with rocket, parmesan cheese honey, mustard &amp; balsamic dressing</p> <p>FIG, RED QUINOA &amp; KALE 9.5 with slow poached pear &amp; maple candied walnuts V</p>	<p><b>ALL STEAKS BELOW ARE GRASS FED &amp; DRY AGED FOR 28 DAYS, SERVED WITH ROCKET &amp; YOUR CHOICE OF SAUCE: PEPPER SAUCE, BEER BRAISED ONION GRAVY, HAY HOLLANDAISE OR GARLIC &amp; HERB BUTTER</b></p> <p>230g SCOTTISH RIBEYE STEAK 28</p> <p>230g SCOTTISH SIRLOIN STEAK 27</p> <p>280g ANGUS RUMP STEAK 21</p> <p>170g BLACK ANGUS FILLET 35 with hash brown, spinach &amp; pepper sauce</p>	<p><b>LOW &amp; NO</b></p> <p>BREWDOG NANNY STATE (0.5%) Scotland 4</p> <p>BITBURGER (0%) Germany 3</p>
<p><b>SHARING BOARD...</b></p> <p>ON THE BOARD (MINIMUM 2 GRAZERS) 12.5 each sticky sesame wings, 15 hour pork ribs, chilli brisket, creamed corn, skinny fries, root slaw, flatbreads &amp; beer-braised onions</p> <p>THE STEAK HOUSE NACHOS 13.95 homemade tortilla chips baked on cedar wood with chargrilled flat iron steak, chimichurri &amp; Monterey Jack cheese</p> <p>THE VEGGIE ONE 9.95 homemade tortilla chips baked on cedar wood with sweet roasted red peppers, slow cooked Mexican beans, avocado, crumbled feta &amp; chipotle sauce V</p>	<p><b>TO FINISH</b> 6</p> <p>PEANUT BUTTER &amp; CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>EGGNOG CRÈME BRÛLÉE with nutmeg shortbread</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>PASSION FRUIT PAVALOVA with vanilla cream</p>	<p><b>WINE</b></p> <p><b>WHITE</b> 175ml 250ml 75cl</p> <p>VILLA REAL MACABEO 5 6.55 19.75 La Mancha, Spain</p> <p>VILLA ROSELLA TAI / PINOT GRIGIO 5.9 7.85 23.5 Veneto, Italy</p> <p>ANGELS TEARS MUSCAT CHENIN 6.45 8.95 27 S. Africa</p> <p>CLOUDY BAY SAUVIGNON BLANC 11.9 16.75 50 Marlborough, New Zealand</p>
<p><b>ON THE SIDE</b> 3.5</p> <p>TRIPLE-COOKED CHIPS V</p> <p>SALT &amp; CHILLI FRIES V</p> <p>SMOKED CHEDDAR MAC &amp; CHEESE V</p> <p>CREAMED CORN V</p> <p>CRUNCHY ROOT SLAW V</p> <p>POTATO &amp; BACON GRATIN</p> <p>CREAMY MASH POTATO V</p> <p>TOMATO &amp; ONION SALAD with cider vinaigrette V</p> <p>GREEN BEANS with paprika butter V</p> <p>ROCKET &amp; PARMESAN SALAD</p> <p>TENDER STEM BROCCOLI with garlic &amp; lemon butter</p>	<p>SHARING DESSERTS (for 2 people)</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 9 warm chocolate brownie, vanilla ice cream &amp; hot chocolate &amp; Café XO Patron sauce. GF on request</p> <p>SCOTTISH CHEESE BOARD 11 Barweys cheddar, Arran Blue, Clava brie &amp; one guest cheese, with apple &amp; golden raisin chutney &amp; oatcakes</p> <p>SHARING COCKTAIL (for 2 people)</p> <p>GREY GOOSE ESPRESSO CAFETIÈRE 15 Grey Goose orange vodka, Illyquore coffee liqueur, Bacardi Fuego rum, espresso &amp; vanilla syrup</p>	<p><b>ROSÉ</b> 175ml 250ml 75cl</p> <p>VILLA REAL TEMPRANILLO ROSÉ 5 6.55 19.75 La Mancha, Spain</p> <p>WHISPERING ANGEL 11.5 15.5 45 Cotes de Provence, France</p> <p><b>RED</b> 175ml 250ml 75cl</p> <p>VILLA REAL TEMPRANILLO / SYRAH 5 6.55 19.75 La Mancha, Spain</p> <p>LA PODEROSA MALBEC 6.3 9 27 Rapel Valley, Chile</p> <p>NORMANS HOLBROOKS ROAD MERLOT, Australia 6.3 9 27</p> <p>BOUNDARY HUT PINOT NOIR 7.9 10.4 31 New Zealand</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</p>		