

<p>WHILE YOU WAIT</p> <p>FRESH BAKED BREAD 4.5 with slow roast black garlic aioli (v)</p> <p>PICANTE GORDAL OLIVES (vg) 4</p> <p>SLOW ROASTED AUBERGINE & CUMIN DIP 4 with tahini & lemon dressing, pomegranate & bagel crisps (vg)</p> <p>JOSPER FIRED FETA CHEESE 6 with honey, truffle, thyme & rye bread crisps (v)</p>	<p>DINE OUT Available Monday - Friday</p> <p>2 MAIN COURSES, 2 PEOPLE £12.5 (£6.25 PER PERSON)</p> <p>ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries</p> <p>BEER BATTERED SCOTTISH HADDOCK with fries & tartar sauce</p> <p>ROAST PUMPKIN, SWEET POTATO & PESTO SALAD kale, pickled beetroot, toasted pumpkin seeds & pine nuts (vg) add chargrilled chicken 3</p> <p>WILD MUSHROOM & ARTICHOKE FETTUCCINE black truffle & parmesan cream (v)</p> <p>JOSPER FIRED CHARGRILLED JERK CHICKEN SKEWERS Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread</p> <p>SLOW COOKED MEXICAN BEAN avocado & coriander toasted tortilla with fries (vg)</p> <p>ADD A MINI SOUP TO YOUR LUNCH 2</p> <p>SHARING DESSERT</p> <p>SUGARED CHURROS 6 with dark chocolate fondue</p>	<p>TO FINISH 6</p> <p>PEANUT BUTTER & CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>BRAMLEY APPLE CRUMBLE with ginger, hazelnut crumble & vanilla custard</p> <p>CLEMENTINE CHEESECAKE with almond crumb & orange sorbet</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>SELECTION OF I.J.MELLIS CHEESES 9 with apple & golden raisin chutney & oatcakes</p> <p>SHARING DESSERTS (for 2 people)</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 9 warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request</p> <p>BRAMLEY APPLE CRUMBLE 9 with ginger, hazelnut crumble & vanilla custard</p> <p>SHARING COCKTAILS</p> <p>GREY GOOSE ESPRESSO CAFETIÈRE 15 (SERVES 2) Grey Goose orange vodka + Illyquore coffee liqueur + Bacardi Fuego rum + espresso + vanilla syrup</p> <p>WAKEY WAKEY BIG SHAKEY 30 (SERVES 4) Cîroc vanilla vodka + Kahlua + espresso</p>
<p>TO START</p> <p>FRESHLY MADE SOUP 4.95 with warm baked bread (v)</p> <p>12HR BRAISED PIGS CHEEK 7.25 with crackling & apple ketchup</p> <p>HOT SMOKED SCOTTISH SALMON 6.95 with lemon, apple & ginger jam & brioche croutons</p> <p>MARINATED BEETROOT TART 7 with horseradish crowdie, plum syrup & blue cheese croquettes (v)</p> <p>TANK BEER BATTERED BUBBLE PRAWNS 8.5 with nori seaweed, brown crab mayo & lemon</p> <p>DUCK LIVER PARFAIT 7.25 with red onion & bacon marmalade & sourdough crisp bread</p> <p>CAULIFLOWER 'KORMA' 5.95 with carrot & coconut puree, golden raisins & toasted coconut (vg)</p> <p>STICKY SESAME CHICKEN WINGS 7.95 with spring onion & sour cream</p>	<p>TREAT YOURSELF FROM THE JOSPER GRILL</p> <p>OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.</p> <p>ORKNEY STEAK BURGER 13.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips</p> <p>'NAKED' STEAK BURGER 13.95 Orkney steak burger baked on cedar plank with candied onions & blue cheese, triple cooked chips</p> <p>PAN ROAST NORTH SEA COD 16.95 with braised lentils, tomato, brioche, chive & smoked bacon crust</p> <p>18HR CRISP CONFIT DUCK LEG 16.75 braised red cabbage, rosemary roasted new potatoes & green pepper sauce</p> <p>ROAST BUTTERNUT SQUASH TART 12.95 with caramelised red onion, parmesan & mascarpone cream, wilted kale (v)</p> <p>CHARGRILLED JERK CHICKEN SKEWERS 14.25 Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes & baby spinach</p> <p>WILD MUSHROOM & ARTICHOKE FETTUCCINE 13.5 black truffle & parmesan cream (v)</p> <p>12HR COOKED SCOTTISH OX CHEEK 18 Arran mustard mash, pearl onion & smoked bacon sauce & parsnip crisps</p> <p>15HR COOKED RACK OF PORK RIBS 17.95 in Copper Dog BBQ sauce with apple root slaw & fries</p> <p>280g ANGUS RUMP STEAK 21 served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter</p>	<p>COCKTAILS</p> <p>NEGRONI 9 Tanqueray No.Ten gin + Campari + Martini Rubino</p> <p>PORNSTAR MARTINI 8.5 Ketel One vodka + passion fruit + lemon + vanilla + pineapple + prosecco</p> <p>FROSE 8 Ketel One Botanical Grapefruit & Rose vodka + Belsazar Rosé vermouth + cranberry + lime + raspberry + Vila Real rosé wine</p> <p>BLACK VIOLET 8 Whitley Neill Parma Violet gin + Briottet Crème de Mûre + lemon + blackberries + prosecco</p> <p>FROZEN PORNSTAR 8 Cîroc Vanilla vodka + passion fruit + lemon + pineapple + prosecco</p> <p>WATERMELON MARTINI 8.5 Stolichnaya vodka + lemon + watermelon</p> <p>TURKEY KILLERS 8 Wild Turkey 101 whiskey + pineapple + orange + coconut</p> <p>FOLLOW THE NUTS 8.5 Belvedere Pure vodka + Amaraula cream liqueur + Crème de Figue liqueur + almond milk + chocolate bitters + cream</p> <p>GREY GOOSE NITRO ESPRESSO MARTINI 8 Grey Goose vodka + Kahlua + vanilla + Point Black Cold Brew Coffee</p> <p>BLOOD & SAND 7.5 Johnnie Walker Black Label whisky + Cherry Heering + Martini Rubino + orange + Talisker 10 whisky</p> <p>MARGARITA 8 Ocho Blanco tequila + Cointreau + lime</p> <p>IRISH COFFEE 6 Slane whiskey + demerara syrup + espresso + cream</p>
<p>SANDWICHES & SALADS</p> <p>All sandwiches come with fries ADD A SMALL PORTION OF SOUP 2</p> <p>12HR COOKED OX CHEEK BAGEL 12.95 with horseradish, smoked cheddar, crispy onions & gravy</p> <p>CRISPY HALLOUMI SALAD 10.5 roast fig, candied walnut, grain mustard & balsamic dressing (v)</p> <p>BUTTERMILK CHICKEN CLUB 11.75 with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun</p> <p>ENGLISH GOATS CHEESE & PESTO BRUSCHETTA 8.95 with air dried cherry tomatoes & pine nuts on crisp sourdough (v)</p> <p>SCOTTISH RIB-EYE STEAK SANDWICH 12.95 with Togorashi mayonnaise & rocket</p> <p>SLOW COOKED MEXICAN BEAN 8.95 avocado & coriander toasted tortilla (vg)</p> <p>CLUB SALAD 10.95 chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing</p>	<p>ON THE SIDE 4</p> <p>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 (v) HONEY GLAZED ROOT VEGETABLES(v)</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. (v) = vegetarian (vg) = vegan</p>