

WHILE YOU WAIT	
FRESH BAKED BREAD with slow roast black garlic aioli (v)	4.5
PICANTE GORDAL OLIVES (vg)	4
SLOW ROASTED AUBERGINE & CUMIN DIP with tahini & lemon dressing, pomegranate & bagel crisps (vg)	4
JOSPER FIRED FETA CHEESE with honey, truffle, thyme & rye bread crisps (v)	6

TO START	
FRESHLY MADE SOUP with warm baked bread (v)	4.95
12HR BRAISED PIGS CHEEK with crackling & apple ketchup	7.25
HOT SMOKED SCOTTISH SALMON with lemon, apple & ginger jam & brioche croutons	6.95
MARINATED BEETROOT TART with horseradish crowdie, plum syrup & blue cheese croquettes (v)	7
TANK BEER BATTERED BUBBLE PRAWNS with nori seaweed, brown crab mayo & lemon	8.5
DUCK LIVER PARFAIT with red onion & bacon marmalade & sourdough crisp bread	7.25
CAULIFLOWER 'KORMA' with carrot & coconut puree, golden raisins & toasted coconut (vg)	5.95
STICKY SESAME CHICKEN WINGS with spring onion & sour cream	7.95

SALADS	
CLUB chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	10.95
CRISPY HALLOUMI SALAD roast fig, candied walnut, grain mustard & balsamic dressing (v)	10.5
SALT & PEPPER SQUID rice noodle & vegetable salad, hot & sour dressing	10.5

SHARING BOARD...	
THE RAB-BQ COOKED IN OUR JOSPER OVEN (MINIMUM 2 GRAZERS) Chimichurri BBQ'd Scottish rump steak, jerk marinated chicken skewers, mango pico de gallo sauce, Toulouse pork sausages, bourbon BBQ rack of pork ribs, grilled corn on the cob with Cajun butter, slaw, tzatziki, salad, flatbreads, fries, grain salad & bucket of sauce	20 per person
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

ON THE SIDE	4
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)	

DINE OUT	Available Sunday - Thursday
STARTER & MAIN FOR 12.5	
STARTERS	
FRESHLY MADE SOUP with warm baked bread (v)	
SALT & PEPPER SQUID with rice noodle & vegetable salad, hot & sour dressing	
DUCK LIVER PARFAIT with red onion chutney & toasted brioche	
CAULIFLOWER 'KORMA' with carrot & coconut puree, golden raisins & toasted coconut (vg)	
MAINS	
ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries	
BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce	
WILD MUSHROOM & ARTICHOKE FETTUCCINE black truffle & parmesan cream (v)	
JOSPER FIRED JERK CHICKEN SKEWERS Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flat bread	
SHARING DESSERT	
SUGARED CHURROS with dark chocolate fondue	6

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	13.95
'NAKED' STEAK BURGER Orkney steak burger baked on cedar plank with candied onions & blue cheese, triple cooked chips	13.95
PAN ROAST NORTH SEA COD with braised lentils, tomato, brioche, chive & smoked bacon crust	16.95
18HR CRISP CONFIT DUCK LEG braised red cabbage, rosemary roasted new potatoes & green pepper sauce	16.75
ROAST BUTTERNUT SQUASH TART with caramelised red onion, parmesan & mascarpone cream, wilted kale (v)	12.95
CHARGRILLED JERK CHICKEN SKEWERS Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread	14.25
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
WILD MUSHROOM & ARTICHOKE FETTUCCINE black truffle & parmesan cream (v)	13.5
12HR COOKED SCOTTISH OX CHEEK Arran mustard mash, pearl onion & smoked bacon sauce & parsnip crisps	18
15HR COOKED RACK OF PORK RIBS in Copper Dog BBQ sauce with apple root slaw & fries	17.95
ALL STEAKS BELOW ARE GRASS FED & DRY AGED FOR 28 DAYS, SERVED WITH ROCKET & YOUR CHOICE OF SAUCE: PEPPER SAUCE, BEER BRAISED ONION GRAVY, BÉARNAISE SAUCE OR GARLIC & HERB BUTTER	
230g SCOTTISH RIB-EYE STEAK	28
230g SCOTTISH SIRLOIN STEAK	27
280g ANGUS RUMP STEAK	21

TO FINISH	6
PEANUT BUTTER & CHOCOLATE TART with milk ice cream	
STICKY TOFFEE PUDDING with vanilla ice cream	
BRAMLEY APPLE CRUMBLE with ginger, hazelnut crumble & vanilla custard	
CLEMENTINE CHEESECAKE with almond crumb & orange sorbet	
SUGARED CHURROS with dark chocolate fondue	
SELECTION OF I.J.MELLIS CHEESES with apple & golden raisin chutney & oatcakes	9
SHARING DESSERTS (for 2 people)	
'HOT CHOCOLATE' ESPRESSO MARTINI warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	9
BRAMLEY APPLE CRUMBLE with ginger, hazelnut crumble & vanilla custard	9
SHARING COCKTAILS	
GREY GOOSE ESPRESSO CAFETIÈRE (serves 2) Grey Goose orange vodka + Illyquore coffee liqueur + Bacardi Fuego rum + espresso + vanilla syrup	15
WAKY WAKY BIG SHAKEY (serves 4) Cîroc vanilla vodka + Kahlua + espresso	30

COCKTAILS	
NEGRONI Tanqueray No.Ten gin + Campari + Martini Rubino	9
FROSÉ Ketel One Botanical Grapefruit & Rose vodka + Belsazar Rosé vermouth + cranberry + lime + raspberry + Vila Real rosé wine	8
BLACK VIOLET Whitley Neill Parma Violet gin + Briottet Crème de Mûre + lemon + blackberries + prosecco	8
TURKEY KILLERS Wild Turkey 101 whiskey + pineapple + orange + coconut	8
FOLLOW THE NUTS Belvedere Pure vodka + Amarula cream liqueur + Crème de Figue liqueur + almond milk + chocolate bitters + cream	8.5
BLOOD & SAND Johnnie Walker Black Label whisky + Cherry Heering + Martini Rubino + orange + Talisker 10 whisky	7.5

WINE	
WHITE	175ml 250ml 75cl
VILLA REAL MACABEO La Mancha, Spain	5 6.75 20.25
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	6 8.15 24.5
ROSÉ	175ml 250ml 75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5 6.75 20.25
LOVE ROSÉ Côtes de Provence, France	10 14.2 42.5
RED	175ml 250ml 75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5 6.75 20.25
LA PODEROSA MALBEC Rapel Valley, Chile	6.3 9.15 27.5

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 & dairy free menus. (v) = vegetarian (vg) = vegan