

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli V	4.5
PICANTE GORDAL OLIVES V	3.5
FRESH LOCH FYNE OYSTERS one 3.5 / three 10 / six 18 with aged sherry vinegar & shallot dressing or black pepper, cider & honey	

TO START

FRESHLY MADE SOUP with warm baked bread V	4.95
STICKY SESAME WINGS with spring onion & sour cream	7.95
SALT COD CROQUETTES with saffron tartare sauce	6.5
BURRATA MOZZARELLA with roast aubergine, basil oil & airdried cherry tomatoes V	8.5
CRAB & AVOCADO SALAD with pickled fennel & apple	8.5
15 HOUR COOKED HALF RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw	9
CRISPY HALLOUMI SALAD with chipotle mayonnaise, salt yogurt & 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
BATTERED FISH & CHIPS with triple cooked chips, tartare sauce & salad	12.95
NAKED STEAK BURGER baked on cedar wood with glazed onions, chestnut mushrooms, blue cheese & triple cooked chips	13.95
BLACK LENTIL DAHL spinach & paneer nuggets, cumin flat bread & puffed rice V	13
GRILLED CHICKEN with French style peas, confit potatoes, grilled lettuce & tarragon	16
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
SPELT TAGLIATELLE with tenderstem broccoli, broad beans & spinach, mint & rocket pesto 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 Add a mini portion of soup	2
OPEN TOASTED SOURDOUGH SANDWICH with Sriracha chargrilled king prawns & lemon mayo	10.5
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
SLOW COOKED HAM HOCK 'BLT' on thick cut white bloomer	9.5
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
FULL HARVEST SUPERFOOD SALAD Roast butternut squash, tenderstem broccoli, kale & grilled halloumi salad with goji berries & pumpkin seeds V add chargrilled chicken	10 3
ROAST BEETROOT with buffalo ricotta, apple, tarragon & toasted seeds V	9.5
CHARGRILLED CHIMICHURRI BEEF with sweet pickled onion & gherkins, tarragon dressing & rye bread croutons	13
PULLED HAM HOCK Granny Smith apple & Rosary goats cheese salad with honey, mustard & balsamic dressing	11
SLOW COOKED OCTOPUS chorizo & roasted red pepper salad with cider vinegar dressing	12

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	
SUGARED CHURROS with dark chocolate fondue	
STRAWBERRIES & CREAM Scottish strawberries, vanilla custard, strawberry ice cream & Oreo biscuit crumb	
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
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with apple & golden raisin chutney & oatcakes	11

LUNCH BREAK

MAIN COURSE FOR 6.25

ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebut & fries	
SLOW COOKED HAM HOCK 'BLT' on thick cut white bloomer with fries	
BATTERED FISH & CHIPS with fries & salad	
FULL HARVEST SUPERFOOD SALAD roast butternut squash, tenderstem broccoli, kale & grilled halloumi salad with goji berries & pumpkin seeds V add chargrilled chicken	3
SLOW COOKED MEXICAN BEAN TORTILLA toasted with chipotle mayo, avocado, coriander & fries V	
ASPARAGUS CARBONARA with broad beans, peas & soft poached egg V	
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	175ml	250ml	75cl
VILLA REAL MACABEO La Mancha, Spain	5	6.55	19.75
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	5.9	7.85	23.5
ANGELS TEARS MUSCAT CHENIN S. Africa	6.45	8.95	27
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	11.9	16.75	50
ROSÉ	175ml	250ml	75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5	6.55	19.75
WHISPERING ANGEL Cotes de Provence, France	10	15	45
RED	175ml	250ml	75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5	6.55	19.75
LA PODEROSA MALBEC Rapel Valley, Chile	6.3	9	27
NORMANS HOLBROOKS ROAD MERLOT, Australia	6.3	9	27
BOUNDARY HUT PINOT NOIR New Zealand	7.9	10.4	31