

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 & air-dried 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
SEAWEED TEMPURA KING PRAWN with Togorashi mayonnaise	8.5
CRISPY HALLOUMI SALAD with chipotle mayonnaise, salt yogurt & beetroot V	6.5

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 <i>add chargrilled chicken</i>	10 3
PULLED HAM HOCK Granny Smith apple & Rosary goats cheese salad with honey, mustard & balsamic dressing	11
CHARGRILLED CHIMICHURRI BEEF with sweet pickled onion & gherkins, tarragon dressing & rye bread croutons	13
SLOW COOKED OCTOPUS chorizo & roasted red pepper salad with cider vinegar dressing	12
ROAST BEETROOT with buffalo ricotta, apple, tarragon & toasted seeds V	9.5

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	

DINE OUT

STARTER & MAIN FOR 12.5

Available Sunday - Thursday

STARTERS:

FRESHLY MADE SOUP
with warm baked bread

STICKY SESAME WINGS
with spring onion & sour cream

BUFFALO MOZZARELLA
with roasted aubergine, parma ham & basil oil

CRISPY HALLOUMI SALAD
with chipotle mayonnaise & beetroot

MAINS:

ORKNEY STEAK BURGER
toasted brioche, smoked cheddar rarebit & fries

BLACK LENTIL DAHL
spinach & paneer nuggets, cumin flat bread & puffed rice

CHICKEN CLUB SALAD
chargrilled chicken, candied bacon,
avocado, tomato & Ranch dressing

SLOW COOKED OCTOPUS
chorizo & roasted red pepper salad with cider vinegar dressing

15HR COOKED HALF RACK OF PORK RIBS
cooked in Copper Dog & hickory BBQ sauce
with fries & apple slaw

GRILLED CHICKEN
with French style peas, confit potatoes,
grilled lettuce & tarragon

SHARING DESSERT

SUGARED CHURROS 6
with dark chocolate fondue

TREAT YOURSELF FROM THE OPEN CHARCOAL GRILL

**OUR TRADEMARK SLOW COOKED MEATS & FISH,
COOKED OVER WHITE OAK CHARCOAL ON
OUR OPEN FIRE PIT.**

GRILLED CHICKEN 16
with French style peas, confit potatoes,
grilled lettuce & tarragon

TANDOORI SEABASS 19.95
coal fired with Bombay potatoes & baby spinach

ORKNEY STEAK BURGER 13.95
toasted brioche, smoked cheddar rarebit,
candied bacon, glazed onion & mustard
seed relish, triple cooked chips

SLOW COOKED SECRETO OF PORK 18.5
brushed with a honey & Himalayan sea salt glaze,
smoked paprika green beans

NAKED STEAK BURGER 13.95
baked on cedar wood with glazed onions,
chestnut mushrooms, blue cheese & triple cooked chips

BLACK LENTIL DAHL 13
spinach & paneer nuggets,
cumin flat bread & puffed rice V

MAPLE GLAZED SHORT RIB OF BEEF 19.5
with warm potato, spring onion, pancetta & pea salad

CRAB CRUSTED COD 18.5
with lemon potatoes, samphire & tomato

SPELT TAGLIATELLE 12
with tenderstem broccoli, broad beans & spinach,
mint & rocket pesto V

CHARGRILLED SCOTTISH LOBSTER 24 / 48
with chimichuri, lemon & fries

**ALL STEAKS BELOW ARE GRASS FED & DRY
AGED FOR 28 DAYS, SERVED WITH ROCKET
& YOUR CHOICE OF SAUCE: PEPPER SAUCE,
BEER BRAISED ONION GRAVY, HAY HOLLANDAISE
OR GARLIC & HERB BUTTER**

230g SCOTTISH RIBEYE STEAK 28
230g SCOTTISH SIRLOIN STEAK 27
280g ANGUS RUMP STEAK 21

170g BLACK ANGUS FILLET 35
with hash brown, spinach & pepper sauce

Add 1/2 grilled Scottish lobster to your steak 22

SHARING BOARD...

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 & beer-braised onions

THE STEAK HOUSE NACHOS 13.95
homemade tortilla chips baked on cedar wood
with chargrilled flat iron steak, chimichurri
& Monterey Jack cheese

THE VEGGIE ONE 9.95
homemade tortilla chips baked on cedar wood
with sweet roasted red peppers, slow cooked
Mexican beans, avocado, crumbled feta
& chipotle sauce V

TO FINISH

PEANUT BUTTER & CHOCOLATE TART 6
with milk ice cream

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 9
warm chocolate brownie, vanilla ice cream
& hot chocolate & Café XO Patron sauce.
GF on request

SCOTTISH CHEESE BOARD 11
Barweys cheddar, Arran Blue, Clava brie & one guest
cheese, with apple & golden raisin chutney & oatcakes

SHARING COCKTAIL (for 2 people)

GREY GOOSE ESPRESSO CAFETIÈRE 15
Grey Goose orange vodka, Illyquore coffee liqueur,
Bacardi Fuego rum, espresso & vanilla syrup

WINE

WHITE 175ml 250ml 75cl

VILLA REAL MACABEO 5 6.55 19.75
La Mancha, Spain

VILLA ROSELLA TAI / PINOT GRIGIO 5.9 7.85 23.5
Veneto, Italy

ANGELS TEARS MUSCAT CHENIN 6.45 8.95 27
S. Africa

CLOUDY BAY SAUVIGNON BLANC 11.9 16.75 50
Marlborough, New Zealand

ROSÉ 175ml 250ml 75cl

VILLA REAL TEMPRANILLO ROSÉ 5 6.55 19.75
La Mancha, Spain

WHISPERING ANGEL 10 15 45
Cotes de Provence, France

RED 175ml 250ml 75cl

VILLA REAL TEMPRANILLO / SYRAH 5 6.55 19.75
La Mancha, Spain

LA PODEROSA MALBEC 6.3 9 27
Rapel Valley, Chile

NORMANS HOLBROOKS 6.3 9 27
ROAD MERLOT, Australia

BOUNDARY HUT PINOT NOIR 7.9 10.4 31
New Zealand

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