

## 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  
with dark chocolate fondue

6

## 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

6

PEANUT BUTTER & CHOCOLATE TART  
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