

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli V	4.5
PICANTE GORDAL OLIVES V	3.5

TO START

FRESHLY MADE SOUP with warm baked bread V	4.95
STICKY SESAME WINGS with spring onion & sour cream	7.95
CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut V	5.95
CHICKEN CAESAR CROQUETTES with gem lettuce, parmesan & Caesar dressing	5.95
MONKFISH SCAMPI with pea & malt vinegar purée	7.95
CHARGRILLED ASPARAGUS with crispy hen egg & truffle V	6.95
DRESSED SCOTTISH CRAB SALAD with avocado & crispy shallots	7.5
12 HOUR COOKED PIGS CHEEKS with crackling crumb, grain mustard & apple purée & sticky pork sauce	6.95

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
MOVING MOUNTAINS® BURGER with Portobello mushrooms, vegan cheese, mushroom ketchup & triple cooked chips V	12.5
PAN ROAST NORTH SEA COD with asparagus, peas & sauté potatoes, mustard & tarragon sauce	16.95
BAKED SPINACH & GRUYÈRE TART with poached duck egg, smoked tomato butter V	12.95
24HR COOKED CRISPY PORK BELLY chargrilled tenderstem broccoli, confit potatoes & Rabble brown sauce	13.95
CHARGRILLED CHICKEN SKEWERS marinated chicken thigh with oregano, lemon & paprika, pickled red cabbage, grilled flatbread & tzatziki	13.95
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
FETTUCCHINE WITH ROCKET & MINT PESTO slow cooked tomatoes, chargrilled courgette buffalo mozzarella V	12
RUMP OF SPRING LAMB basil gnocchi, green beans, tomato & black olive	18.95
15 HOUR COOKED RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw & fries	16.95
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 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	3.5
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SANDWICHES

All sandwiches come with fries Add a mini portion of soup	2
SALT BEEF & SMOKED CHEDDAR REUBEN with fried pickle & Russian dressing	9.95
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 V	8.95
SCOTTISH RIB-EYE STEAK SANDWICH with Togorashi mayonnaise & rocket	12.95
SLOW COOKED MEXICAN BEAN avocado & coriander toasted tortilla V	8.95

SALADS

CLUB chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	10.95
CRISPY HALLOUMI with watermelon, mint & red quinoa salad and cider vinegar dressing V	9.95
SALT & PEPPER SQUID rice noodle & vegetable salad, hot & sour dressing	10.5
CRISPY PORK BELLY & APPLE SALAD radish, lambs leaf lettuce, honey & mustard dressing	10.5

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	
VANILLA PANACOTTA & RHUBARB with ginger & hazelnut crumb	
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
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SHARING COCKTAIL (for 2 people)

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

ARTISAN ROAST COFFEE

FLAT WHITE	3
CAFFE LATTE	3
ESPRESSO	2.5
DOUBLE ESPRESSO	3
LONG BLACK	2.75
MACCHIATO	2.25
CAPPUCCINO	3
CAFFE MOCHA / WITH CREAM	3 / 3.2
HOT CHOCOLATE / WITH CREAM	3 / 3.5

Decaffeinated coffee, skimmed & semi skimmed,
soya & almond milk are available with the above

TAP

TANK / STAROPRAMEN UNPASTEURISED (5%) Czech	5.6
PRAVHA (4%) Czech	5
FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland	5.45
FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland	5.45
EAST COAST IPA (4%) Scotland	5.25
CAMDEN PALE ALE (4.0%) England	5.45
CAMDEN HELLS (4.6%) England	5.45
BEAVERTOWN NECK OIL (4.3%) England	5.45
HOP HOUSE 13 (5%) Ireland	5.45
BREWDOG ROTATIONAL Scotland. Please ask your server for details	

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
ANGELS TEARS MUSCAT CHENIN Franschhoek, South Africa	6.45	9.15	27.5
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	11.9	16.75	50

ROSÉ

	175ml	250ml	75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5	6.75	20.25
WHISPERING ANGEL Côtes de Provence, France	11.5	15.5	47.5

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
NORMANS HOLBROOKS ROAD MERLOT, Central Valley, Chile	6.3	9.15	27.5
BOUNDARY HUT PINOT NOIR New Zealand	7.9	10.5	31.5

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 and dairy free menus