

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli (v)	4.75
PICANTE GORDAL OLIVES (vg)	4

TO START

FRESHLY MADE SOUP with warm baked bread (v)	4.95
12HR COOKED PORK FRITTERS with pub piccalilli, apple sauce & crackling	7.95
TANK BEER BATTERED BUBBLE PRAWNS with nori seaweed, brown crab mayo & lemon	8.95
CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut (vg)	6.95
15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw	8.95
SCOTTISH LOBSTER & CRAB FRENCH TOAST with pickled cucumber	8.95

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	14.95
CHARGRILLED JERK CHICKEN SKEWERS Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread	14.95
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)	14.95
ROAST RUMP OF LAMB French style peas, twice baked pea & parmesan soufflé	17.95
230g SCOTTISH RIB-EYE STEAK served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter	29.95

DINE OUT

Available Monday - Friday

2 MAIN COURSES, 2 PEOPLE £12.5
(£6.25 PER PERSON)

ORKNEY STEAK BURGER
with toasted brioche,
smoked cheddar rarebit & fries

BEER BATTERED SCOTTISH HADDOCK
with fries & tartar sauce

WILD MUSHROOM
& ARTICHOKE FETTUCCINE
with black truffle & parmesan cream (v)

15HR COOKED RACK OF PORK RIBS
in BBQ sauce with apple root slaw & fries

CAULIFLOWER 'KORMA'
with carrot & coconut purée, golden raisins
& toasted coconut (vg)

ADD A MINI SOUP TO YOUR LUNCH 2

SHARING DESSERT

SUGARED CHURROS 6
with dark chocolate fondue

SANDWICHES & SALADS

All sandwiches come with fries

ADD A SMALL PORTION OF SOUP 2.5

CRISPY HALLOUMI SALAD 11.95
roast fig, candied walnut, grain mustard
& balsamic dressing (v)

BUTTERMILK CHICKEN CLUB 11.95
with tomato, smoked bacon & Monterey
Jack cheese on a toasted pretzel bun

SCOTTISH RIB-EYE STEAK SANDWICH 13.95
with Togorashi mayonnaise & rocket

CLUB SALAD 11.95
chargrilled chicken, candied bacon,
avocado, tomato & Ranch dressing

ON THE SIDE

4

TRIPLE-COOKED CHIPS (v)

SALT & CHILLI FRIES (v)

SMOKED CHEDDAR MAC & CHEESE (v)

POTATO & BACON GRATIN

TOMATO & ONION SALAD
with cider vinaigrette (v)

ROCKET & PARMESAN SALAD (v)

TENDERSTEM BROCCOLI
with garlic & lemon butter (v)

TO FINISH

6.95

PEANUT BUTTER & CHOCOLATE TART
with milk ice cream

STICKY TOFFEE PUDDING
with vanilla ice cream

SUGARED CHURROS
with dark chocolate fondue

SELECTION OF I.J.MELLIS CHEESES 10
with apple & golden raisin chutney & oatcakes

SHARING DESSERT [Serves 2]

'HOT CHOCOLATE' ESPRESSO MARTINI 11.95
warm chocolate brownie, vanilla ice cream
& hot chocolate & Café XO Patron sauce.
GF on request

COCKTAILS

RABBLE APPLE 5
Tanqueray | Freshly Juiced Granny Smith
OR Johnnie Walker Black | Freshly Juiced Pink Lady

STRAWBERRY FRESCA 6
Edinburgh Gin | Aperol |
Freshly Squeezed Orange | Strawberry

PORNSTAR FROSE 5
Ketel One Botanicals Peach & Orange Blossom |
La Vida Tropica | Passionfruit Sorbet | Rosé Wine

PORNSTAR MARTINI 8
Cîroc Vanilla | Luca's Passionfruit Sorbet |
Pineapple | Citrus

GLITTER COSMO 7.5
Stoli Citros | Cranberry | Orange | Lime | Glitter

ESPRESSO MARTINI 8
Ketel One | Fresh Espresso | Kahlúa | Tonka Bean

CLASSIC MARGARITA 8.5
Ocho Blanco | Cointreau | Lime

FRENCH MARTINI 8
Belvedere Vodka | Chambord |
Pineapple | Raspberry Sorbet

CHAMPAGNE PIÑA COLADA 11
Flor de Caña 7 | Takamaka Coconut | Pineapple |
Coconut Sorbet | Cream | Moët & Chandon Brut

BUBBLEGUM MOJITO 7.5
Takamaka White Rum | Luca's Bubblegum Sorbet |
Garden Mint | Lime

THE IRISH COFFEE 6
Slane Irish Whiskey | Espresso |
Vanilla Cream | Tonka Bean

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. (v) = vegetarian (vg) = vegan