

THE BIG GUNS..

SCRAMBLED EGG WRAP 5.5
with your choice of candied bacon,
pork sausage or herby field mushrooms

THE MACBETH 5.5
Stornoway black pudding, haggis
& fried egg in a brioche roll

EGGS BENEDICT 8
2 poached eggs on a toasted muffin
with a choice of smoked bacon, haggis,
black pudding, spinach or smoked salmon,
topped with hay hollandaise

PIG OUT EGGS 9.5
toasted muffin, coal fired sausage,
12 hour cooked pulled pork,
poached egg & hay hollandaise

THE RABBLE 11
pan-roasted bacon, pork sausage,
fattie scones, baked beans, field mushrooms,
haggis, eggs & bloomer toast

PAN ROASTED MUSHROOMS 7
fattie scone, baked beans,
fried eggs, bloomer toast V

SHORT STACK 6.5
pancakes with hazelnuts, salted
caramel sauce & Stirlingshire yoghurt
or dry cured bacon & maple syrup

CONTINENTAL PLATE 8.5
freshly baked croissant, cured meats,
cheese, toast & preserves

BREAKFAST SIDE ORDERS

HERB ROASTED MUSHROOMS 2

POTATO SCONES 1.5

SMOKED BACON 2

PORK SAUSAGE 2

HAGGIS OR BLACK PUDDING 1.5

BAKED BEANS 1.5

SARNIES 3.5

AYRSHIRE BACON & SCOTTISH EGG

CRUSHED AVOCADO
smoked paprika & slow roasted tomato V

RABBLE PORK SAUSAGE & FRIED EGG
in a toasted muffin

ROASTED PORTOBELLO MUSHROOMS
with soft poached egg & bloody mary ketchup V

DAY MENU AVAILABLE UNTIL 5PM	DINE OUT	COCKTAILS
<p>WHILE YOU WAIT</p> <p>FRESH BAKED BREAD with slow roast black garlic aioli (v) 4.75</p> <p>PICANTE GORDAL OLIVES (vg) 4</p>	<p>2 MAIN COURSES, 2 PEOPLE £12.5 (£6.25 PER PERSON)</p> <p>Available Monday - Friday</p> <p>ORKNEY STEAK BURGER with toasted brioche, smoked cheddar rarebit & fries</p> <p>BEER BATTERED SCOTTISH HADDOCK with fries & tartar sauce</p> <p>WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)</p> <p>15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw & fries</p> <p>CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut (vg)</p>	<p>RABBLE APPLE 5 Tanqueray Freshly Juiced Granny Smith OR Johnnie Walker Black Freshly Juiced Pink Lady</p> <p>STRAWBERRY FRESCA 6 Edinburgh Gin Aperol Freshly Squeezed Orange Strawberry</p> <p>PORNSTAR FROSE 5 Ketel One Botanicals Peach & Orange Blossom La Vida Tropica Passionfruit Sorbet Rose Wine</p>
<p>TO START</p> <p>FRESHLY MADE SOUP with warm baked bread (v) 4.95</p> <p>12HR COOKED PORK FRITTERS with pub piccalilli, apple sauce & crackling 7.95</p> <p>TANK BEER BATTERED BUBBLE PRAWNS with nori seaweed, brown crab mayo & lemon 8.95</p> <p>CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut (vg) 6.95</p> <p>15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw 8.95</p> <p>SCOTTISH LOBSTER & CRAB FRENCH TOAST with pickled cucumber 8.95</p>	<p>ADD A MINI SOUP TO YOUR LUNCH 2</p> <p>SHARING DESSERT</p> <p>SUGARED CHURROS with dark chocolate fondue 6</p> <p>ON THE SIDE 4</p> <p>TRIPLE-COOKED CHIPS (v)</p> <p>SALT & CHILLI FRIES (v)</p> <p>SMOKED CHEDDAR MAC & CHEESE (v)</p> <p>POTATO & BACON GRATIN</p> <p>TOMATO & ONION SALAD with cider vinaigrette (v)</p> <p>ROCKET & PARMESAN SALAD (v)</p> <p>TENDERSTEM BROCCOLI with garlic & lemon butter (v)</p>	<p>PORNSTAR MARTINI 8 Cîroc Vanilla Luca's Passionfruit Sorbet Pineapple Citrus</p> <p>GLITTER COSMO 7.5 Stoli Citros Cranberry Orange Lime Glitter</p> <p>ESPRESSO MARTINI 8 Ketel One Fresh Espresso Kahlúa Tonka Bean</p> <p>CLASSIC MARGARITA 8.5 Ocho Blanco Cointreau Lime</p> <p>FRENCH MARTINI 8 Belvedere Vodka Chambord Pineapple Raspberry Sorbet</p> <p>CHAMPAGNE PIÑA COLADA 11 Flor de Caña 7 Takamaka Coconut Pineapple Coconut Sorbet Cream Moët & Chandon Brut</p> <p>BUBBLEGUM MOJITO 8.5 Takamaka White Rum Luca's Bubblegum Sorbet Garden Mint Lime</p> <p>THE IRISH COFFEE 6 Slane Irish Whiskey Espresso Vanilla Cream Tonka Bean</p>
<p>TREAT YOURSELF FROM THE JOSPER GRILL</p> <p>OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.</p> <p>ORKNEY STEAK BURGER 14.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips</p> <p>CHARGRILLED JERK CHICKEN SKEWERS 14.95 Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes & baby spinach</p> <p>WILD MUSHROOM & ARTICHOKE FETTUCCINE 14.95 with black truffle & parmesan cream (v)</p> <p>ROAST RUMP OF LAMB 17.95 French style peas, twice baked pea & parmesan soufflé</p> <p>230g SCOTTISH RIB-EYE STEAK 29.95 served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter</p>	<p>TO FINISH 6.95</p> <p>PEANUT BUTTER & CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>SELECTION OF I.J.MELLIS CHEESES 10 with apple & golden raisin chutney & oatcakes</p>	<p>TAP pint</p> <p>TANK // STAROPRAMEN UNPASTEURISED 5.7 Czech. 5%</p> <p>FRANCISCAN WELL CHIEFTAN IPA 5.45 Ireland. 5.5%</p> <p>FRANCISCAN WELL SHANDON STOUT 5.45 Ireland. 4.3%</p> <p>PRAVHA 5 Czech. 4%</p> <p>BREWDOG PUNK IPA 5.5 Scotland 5.6%</p> <p>PERONI 5.6 Italy. 5.1%</p> <p>EAST COAST IPA 5.25 England. 4%</p> <p>HOP HOUSE 13 LAGER 5.45 Ireland. 5%</p>
<p>SANDWICHES & SALADS</p> <p>All sandwiches come with fries</p> <p>ADD A SMALL PORTION OF SOUP 2.5</p> <p>CRISPY HALLOUMI SALAD 11.95 roast fig, candied walnut, grain mustard & balsamic dressing (v)</p> <p>BUTTERMILK CHICKEN CLUB 11.95 with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun</p> <p>SCOTTISH RIB-EYE STEAK SANDWICH 13.95 with Togorashi mayonnaise & rocket</p> <p>CLUB SALAD 11.95 chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing</p>	<p>SHARING DESSERTS [Serves 2]</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 11.95 warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request</p> <p>(V) - VEGETARIAN (VG) - VEGAN</p> <p>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</p>	<p>LOW & NO 330ml</p> <p>NANNY STATE 4 Scotland. 0.5%</p> <p>HEINEKEN 0.0 3 Netherlands. 0%</p> <p>PERONI LIBERA 4 Italy. 0%</p> <p>CIDER & GINGER BEER 500ml</p> <p>REKORDERLIG PEAR / STRAWBERRY & LIME 5.1 Sweden. 4.5%</p> <p>ASPALL 5.5 England. 5.5%</p> <p>REKORDERLIG BOTANICAL RHUBARB, LEMON & MINT 5 330ml. Sweden. 4%</p> <p>CRABBIES GINGER BEER / RASPBERRY 5.1 Scotland. 4.8%</p>

EVENING MENU AVAILABLE FROM 5PM

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
RUMP OF LAMB French style peas, twice baked pea & parmesan soufflé	17.95
WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)	14.95
15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw & fries	18.95
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

ON THE SIDE

TRIPLE-COOKED CHIPS (v)	4
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)	

DINE OUT

STARTER & MAIN FOR 12.5

Available Sunday - Thursday

STARTERS

FRESHLY MADE SOUP with warm baked bread (v)
SALT & PEPPER SQUID with rice noodle & vegetable salad, hot & sour dressing
SMOKED HAM HOCK TERRINE with piccalilli & sourdough toast
CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut (vg)

MAINS

ORKNEY STEAK BURGER with toasted brioche, smoked cheddar rarebit & fries
BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce
15HR COOKED RACK OF PORK RIBS in BBQ sauce with apple root slaw & fries
WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)
JOSPER FIRED TANDOORI CHICKEN SKEWER marinated chicken thigh, pickled cabbage chargrilled flat bread & tzatziki

SHARING DESSERT

SUGARED CHURROS with dark chocolate fondue	6
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TO FINISH

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	6.95
STICKY TOFFEE PUDDING with vanilla ice cream	
SUGARED CHURROS with dark chocolate fondue	
SELECTION OF I.J.MELLIS CHEESES with apple & golden raisin chutney & oatcakes	10

SHARING DESSERTS

'HOT CHOCOLATE' ESPRESSO MARTINI [Serves 2] warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	11.95
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(V) - VEGETARIAN (VG) - VEGAN

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

COCKTAILS

RABBLE APPLE Tanqueray Freshly Juiced Granny Smith OR Johnnie Walker Black Freshly Juiced Pink Lady	5
STRAWBERRY FRESCA Edinburgh Gin Aperol Freshly Squeezed Orange Strawberry	6
PORNSTAR FROSE Ketel One Botanicals Peach & Orange Blossom La Vida Tropica Passionfruit Sorbet Rose Wine	5
PORNSTAR MARTINI Cîroc Vanilla Luca's Passionfruit Sorbet Pineapple Citrus	8
GLITTER COSMO Stoli Citros Cranberry Orange Lime Glitter	7.5
ESPRESSO MARTINI Ketel One Fresh Espresso Kahlúa Tonka Bean	8
CLASSIC MARGARITA Ocho Blanco Cointreau Lime	8.5
FRENCH MARTINI Belvedere Vodka Chambord Pineapple Raspberry Sorbet	8
CHAMPAGNE PIÑA COLADA Flor de Caña 7 Takamaka Coconut Pineapple Coconut Sorbet Cream Moët & Chandon Brut	11
BUBBLEGUM MOJITO Takamaka White Rum Luca's Bubblegum Sorbet Garden Mint Lime	8.5
THE IRISH COFFEE Slane Irish Whiskey Espresso Vanilla Cream Tonka Bean	6

TAP

TANK // STAROPRAMEN UNPASTEURISED Czech. 5%	pint 5.7
FRANCISCAN WELL CHIEFTAN IPA Ireland. 5.5%	5.45
FRANCISCAN WELL SHANDON STOUT Ireland. 4.3%	5.45
PRAVHA Czech. 4%	5
BREWDOG PUNK IPA Scotland 5.6%	5.5
PERONI Italy. 5.1%	5.6
EAST COAST IPA England. 4%	5.25
HOP HOUSE 13 LAGER Ireland. 5%	5.45

LOW & NO

NANNY STATE Scotland. 0.5%	330ml 4
HEINEKEN 0.0 Netherlands. 0%	3
PERONI LIBERA Italy. 0%	4

CIDER & GINGER BEER

REKORDERLIG PEAR / STRAWBERRY & LIME Sweden. 4.5%	500ml 5.1
ASPALL England. 5.5%	5.5
REKORDERLIG BOTANICAL RHUBARB, LEMON & MINT 330ml. Sweden. 4%	5
CRABBIES GINGER BEER / RASPBERRY Scotland. 4.8%	5.1

CAFÉ ORIGINALS

WE START OUR MENU WITH A SMALL SELECTION OF OUR SIGNATURE RABBLE 'CAFÉ' SERVES. SIMPLE, CRISP AND ETERNALLY DELICIOUS MIXED DRINKS; AS FRESH AS THE DAY IS LONG!

RABBLE APPLE <i>Fresh Crisp Vibrant</i> Tanqueray Freshly Juiced Granny Smith OR Johnnie Walker Black Freshly Juiced Pink Lady	5
STRAWBERRY FRESCA <i>Fluffy Fruity Zesty</i> Edinburgh Gin Aperol Freshly Squeezed Orange Strawberry	6
NEW TOWN BLOSSOM <i>Fresh Floral Zesty</i> Bombay Sapphire St-Germain Freshly Squeezed Lemon Juice Soda	6
PORNSTAR FROSÉ <i>Tropical Flirty Slushy</i> Ketel One Botanicals Peach & Orange Blossom La Vida Tropica Passionfruit Sorbet Rosé Wine	5
KISSED BY A ROSE <i>Tropical Flirty Slushy</i> Secret Garden Rose Belsazar Rosé Rosé Wine Cranberry	5
BLOODY MARY <i>Fresh Spicy Revitalising</i> Ketel One Fresh Pressed Tomato House Spice Blend Horseradish Citrus	7.5

G&T'S

HERE AT RABBLE WE LOVE A GOOD G&T AS MUCH AS ANYONE, PROBABLY A LOT MORE, AND WE KNOW YOU DO TO SO HERE'S OUR FAV COMBINATIONS FOR YOUR CONSIDERATION.

SINGLE £5 | DOUBLE £8

EDEN MILL Fever-Tree Lemon	
ROKU Fever-Tree Spicy Orange Grapefruit	
WILDCAT BRAMBLE London Essence Elderflower & Bitter Orange Blackberry	
GARDEN SHED London Essence Grapefruit & Rosemary Rosemary	
WHITLEY NEILL RHUBARB & GINGER London Essence Pomelo & Pink Pepper Fresh Ginger	
BROCKMAN'S Fever-Tree Mediterranean Raspberry	
RAMSBURY Cushidoos Scottish Tonic Lime	
SIPSMITH'S LEMON DRIZZLE Fever-Tree Elderflower Lemon Zest	

PARTY STARTERS

DISCO DRINKS TO IGNITE THE EVENING!

PORNSTAR MARTINI Cîroc Vanilla Luca's Passionfruit Sorbet Pineapple Citrus	8
GLITTER COSMO Stoli Citros Cranberry Orange Lime Glitter	7.5
ESPRESSO MARTINI Ketel One Fresh Espresso Kahlúa Tonka Bean	8
WILDFLOWER MARGARITA Ocho Blanco Tequila Agave Syrup St-Germain Lime Leaf	8.5
FRENCH MARTINI Belvedere Vodka Chambord Pineapple Raspberry Sorbet	8

LONG & LIVELY

HEAVENLY HIGHBALLS, SAINTLY SWIZZLES & SPIRITLY SPRITZES

CHAMPAGNE PIÑA COLADA Flor de Caña 7 Takamaka Coconut Pineapple Coconut Sorbet Cream Moët & Chandon Brut	11
BUBBLEGUM MOJITO Takamaka White Rum Luca's Bubblegum Sorbet Garden Mint Lime	7.5
PEACHY KEEN HIGHBALL Glenmorangie 10yo Kakuzo Bitter Peach & Pineapple Cordial Lemon Zest	8
JURA SPIRTZ Jura 10yo Aperol Reduction Prosecco Sugar	9
SMOKED ORCHARD SPRITZ Grey Goose La Poire Mezcal Verde Ginger Apple Soda	9

RICH & REFINED

A CLASSY MIX OF FULL-BODIED FAVOURITES & CLEAN-CUT REFRESHERS

COCONUT BLAST OLD FASHIONED Bulliet Bourbon Takamaka Coconut Coconut Water Syrup Bitters	9
SMOKED APPLE SOUR Hennessy VS Ardbeg 10yo Granny Smith Lemon Egg White	9
CAFÉ DEL DIABLO Patrón Silver Patrón XO Lime Juice Ginger Beer	9.5
PENICILLIN Laphroig 10yo Naked Grouse Ginger Honey Lemon	9
THE NEGRONI Tanqueray No. TEN Campari Martini Riserva	8.5

STONE COLD CLASSICS

THE UNDISPUTED MASTERPIECES THAT BLAZED THE TRAIL FOR MODERN MIXOLOGY

THE OLD FASHIONED BOURBON Maker's Mark Sugar Orange Bitters	9
SHERRY CASK Glenmorangie Lasanta Sugar Orange Bitters	9
SCOTCH Highland Park 10yo Sugar Orange Bitters	9
LUXURY Johnnie Walker Blue Sugar Orange Bitters	35
THE MARTINI GIN Sevens Croft Noilly Pratt Grapefruit Twist	9
VODKA Stoli Elite Noilly Pratt Olive or Twist	11
THE MANHATTAN RYE Whistle Pig Rye Belsazar Red Bitters	13
TENNESSEE Jack Daniel's Valetian Vermouth Bitters	9
ROB ROY Copper Dog Belsezar Red Bitters	9
THE DAIQUIRI RASPBERRY Takamaka White Raspberry Lime Caster Sugar	7.5
VANILLA Havana 3yo Vanilla Sugar Lime	7.5
THE SIDECAR CLASSIC Hennessy VS Lucky Liquor Orange Lemon	9
BETWEEN THE SHEETS Bacardi 8yo Hennessy VS Cointreau Lemon	9.5
THE MARGARITA CLASSIC Ocho Blanco Cointreau Lime	8.5
TOMMY'S Casamigos Agave Lime	11

TAP

pint

TANK / STAROPRAMEN UNPASTEURISED (5%) Czech	5.7
FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland	5.45
FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland	5.45
PRAVHA (4%) Czech	5
BREWDOG PUNK IPA (5.6%) Scotland	5.5
PERONI (5.1%) Italy	5.6
EAST COAST IPA (4%) England	5.25
HOP HOUSE 13 (5%) Ireland	5.45

BOTTLED

330ml

GROLSCH SWING TOP LAGER (5%) Netherlands	5.5
SOL (4.5%) Mexico	4.5
STAROPRAMEN (5%) Czech	4.95
COORS LIGHT (4%) USA	4.5
HOP HOUSE 13 (5%) Ireland	4.95
BLUE MOON (5.4%) USA	4.95
ASAHI SUPER DRY (5%) Japan	5
PERONI NASTRO AZZURO [Gluten Free] (5.1%) Italy	4.5
PERONI NASTRO AZZURO (5.1%) Italy	4.5
INNIS & GUNN GUNPOWDER IPA (5.6%) Scotland	4.95
BREWDOG ELVIS JUICE (6.5%) Scotland	5
HARVIESTOUN SCHIEHALLION 500ml (4.8%) Scotland	5.4
DOOM BAR (4.3%) England	5
LOW & NO	
NANNY STATE (0.5%) Scotland	4
HEINEKEN (0%) Netherlands	3
PERONI LIBERA (0%) Italy	4

CIDER & GINGER BEER

REKORDERLIG PEAR / STRAWBERRY & LIME (4.5%) Scotland	5.1
ASPALL (5.5%) England	5.5
REKORDERLIG BOTANICAL RHUBARB, LEMON & MINT (4%) Sweden	5
CRABBIES GINGER BEER / RASPBERRY (4.8%) Scotland	5.1

WHITE				RED			
	175ML	250ML	75CL		175ML	250ML	75CL
LIGHT & CRISP				SOFT & VELVETY			
VILLA REAL MACABEO Spain A super smack of tropical fruits & apples for your palate - 'fine, fresh & fierce' as Katy Perry would say.	5.25	7	20.5	VILLA REAL TEMPRANILLO/ SYRAH Spain Spanish warmth & charm ooze from this black-fruited spicy matador!	5.25	7	20.5
CATARRATTO PINOT GRIGIO TERRE SICILIANE Italy When you take these two grapes, grow them in beautiful Sicily what results is blended brilliance. A clean, bright and crisp wine that's enjoyable every time. [VEGAN]	6	8.5	25	FRANSCHHOEK CELLAR MERLOT South Africa Merlot has thrived in South Africa since French settlers brought it with them. Moreish flavours of soft black plums and blackberry. [VEGAN]	6.25	9	26
PICPOUL DE PINET MONTMASSOT France Grown just south of Montpellier, this is a wee belter; citrus initially which leads to fresh white peach & a herbal finish. Superb.	7.25	10.2	30.5	BOUNDARY HUT PINOT NOIR New Zealand A special wine made from the 'Kind of grapes' - light in body but delivers a fantastic punch of flavour.	7.75	11	32
TINHOF ORGANIC GRÜNER VELTLINER Austria Don't be put off by the name this is fabulous Austrian export! It has notes of lime zest & green pepper and is 100% organic! [VEGAN]	8.25	11.5	34	FESSY BEAUJOLAIS VILLAGES France A hint of raspberry & a classy, soft finish - a genuine classic from France.	7.75	11	32
JUICY & FRUITY				SAVOURY & ELEGANT			
BERONIA RUEDA VERDEJO Spain A lovely aromatic Spaniard - the softest fresh apricots with a finish as dry & sunny as Andalucia!	7.5	10.5	31	ALVIER CABERNET SAUVIGNON Chile A wine bursting with bags of bouncing blackberry. [VEGAN]	5.5	7.5	21.5
LUNATE FIANO Italy Beautifully balanced and refreshing, this southern Italian delivers a glass full of honeydew melon & Conference pear!	7.5	10.5	31	GOYE MALBEC Argentina A Malbec drinkers Malbec with literally generations of expertise gone into making, this a truly superb glass of vino!	6.25	9	26
SANTA EMA RESERVE CHARDONNAY Chile The time spent in oak barrels only enhances the richness and class of this excellent Chilean Chardonnay. Passionfruit & pineapple flavours with a rounded creaminess.	8	11	29	MARQUES DE VITORIA CRIANZA Rioja, Spain Electric raspberries with a supercharged cherry & violet finish.	7.75	11	32
LA CROCHETTE MACON-VILLAGES Burgundy, France This is one of the best value Burgundy wines we've ever tasted - a crisp unoaked Chardonnay with complexity that should be way more expensive than it is. [VEGAN]	8.5	12	35	MANDATO NERO D'AVOLA Italy Named in Italian 'the black of Avola' it is an ancient grape variety from Sicily. It delivers a really satisfying glass of silky dark fruit.	6.25	9	26
CLOUDY BAY SAUVIGNON BLANC Marlborough, NZ The wine that introduced New Zealand Sauvignon Blanc to the world - vibrant, zesty and fresh, with aromas of citrus & juicy stone fruits.	12.15	17	50	CAPE MENTELLE CABERNET MERLOT Australia A unique expression of the traditional cabernet blend, luscious dark fruits with great density and delicate tannins create a wine with exceptional vibrancy and character.	13	18.5	55
RICH & GENEROUS				RICH & POWERFUL			
PEACH CHENIN / VIOGNIER South Africa Here are two grape varieties that love the South African sun. Called 'the Peach' as the wine delivers a super delicious glass of soft stone-fruit style. [VEGAN]	6.25	9	26	TORREÓN DE PAREDES RESERVA CARMÉNÈRE Chile Car-men-yer - if you like your Merlot but want a wee bit more spice, this is the wine for you. [VEGAN]	7	10.5	30
FIRST DAWN MARLBOROUGH SAUVIGNON BLANC New Zealand The 'Crowd Pleaser' - everyone from your bestie to your Granny will love this & probably drink it already!	6	8.5	25	CHÂTEAU BRANDE BERGERE Bordeaux, France French wine at its very best - elegant, sophisticated & charming.	8	11.5	33
SILLAGES ALBARINO France Originating in Spain but grown in France, this award winning wine is packed full of deliciously mouth-watering flavours of peach, apple, lime and apricot.	7.5	9.5	28	PARDUCCI SMALL LOT BLEND ZINFANDEL Mendocino County, California, USA Made by a Zinfandel specialist in 'small lots' to preserve structure & flavour, this is a classy Californian that delivers great satisfaction.	8.5	12	35
MARLEY FARM PINOT GRIS Australia This is the buxom, more flavoursome Aussie cousin of Pinot Grigio.	7.75	11	32	WOODSTOCK SHIRAZ McLaren Vale, Australia Aussie Shiraz with a ton of that Antipodean wit & style - big, bold & a ton of fun! [VEGAN]	9	13	38
TERRAZAS RESERVA CHARDONNAY Argentina Think of this wine as the George Clooney of the Chardonnay world - charming, stylish & desirable.	10.5	15	45	TERRAZAS RESERVA MALBEC Argentina An 'alpha male' in the world of Malbecs, this delivers complexity & flavour that very few others can.	11	15.5	45
ROSÉ				SWEETNESS			
	175ML	250ML	75CL				50CL
VILLA REAL TEMPRANILLO/SYRAH ROSADO Spain A Spanish summer in wine form - super tasty infusion of red cherries, strawberries & raspberries.	5	7	20.5	SAUTERNES DULONG 2015 France Rich, golden yellow colour with a powerful and racy bouquet of beeswax and honey. Rich, well-balanced and persistent in the mouth with fig and apricot flavours.			31
WILLOWOOD WHITE ZINFANDEL USA Fruity & sweet with pure strawberry & candy floss flavours.	6	8.5	24.5	CHAMPAGNE			
LOVE PROVENCE ROSÉ France Pale pink with fruit flavours of strawberry & white peach. Perfectly balanced & delicious to drink anytime as an aperitif or with food.	10.5	15	43		125ML	75CL	
PINOT GRIGIO LA CASADA ROSÉ Italy Skin contact with the grapes while pressing give the wine a beautiful pink hue. In the glass is all the crisp light and tasty fruit notes you'd wish for. [VEGAN]	6.25	9	26	MOËT & CHANDON IMPÉRIAL France	12.5	75	
ORANGE				MOËT & CHANDON ROSÉ IMPÉRIAL France	16	95	
	175ML	250ML	75CL	MOËT & CHANDON ICE IMPÉRIAL France Served over ice with your choice of fruits	-	90	
RIGAL GROS MANSENG VIN ORANGE France Bang on trend & just so drinkable - not one single orange was harmed in the making of this vino. [VEGAN]	7	9.5	28	MOËT & CHANDON ICE IMPÉRIAL ROSÉ France	-	120	
				VEUVE CLICQUOT YELLOW LABEL France	-	80	
				VEUVE CLICQUOT ROSÉ France	-	95	
				MOËT & CHANDON GRAND VINTAGE ROSÉ France	-	130	
				DOM PÉRIGNON 2008 France	-	205	
				SPARKLING			
					125ML	75CL	
				PROSECCO SANTINELLO VENETO Italy [VEGAN]	6.25	33	
				SIMMONET CREMANT BLANC DE BOURGOGNE France	-	42	
				SIMMONET CREMANT BLANC DE BOURGOGNE ROSÉ France	-	42	
				CLOUDY BAY PELORUS New Zealand	-	45	

FRESH JUICE, SODAS & SOFTS

FRESH JUICE

3.5

Orange | Apple | Pineapple | Tomato | Cranberry

If you want us to make you up a special blend, then just ask and we'd be happy to help!

BOUQUET SODAS

3.5

- Homemade Strawberry, Rooibos & Tonka Bean Soda
- Homemade Ginger, Lemon & Honey Soda
- Bon Accord Grapefruit (*Edinburgh*)
- Rapsallion Ginja Ninja | Burnt Lemon | Dry Lime | Rhubarb (*Glasgow*)
- London Essence Co. Rhubarb & Cardamom | White Peach & Jasmine (*London*)

KOMBUCHA

4

Homemade Strawberry, Rooibos & Tonka Bean Soda | Ginger, Lemon & Honey Soda

CLASSIC SODAS

Pepsi / Diet Pepsi / Pepsi Max / 7-UP / Irn Bru

3

Red Bull Regular / Sugar Free / Tropical Edition

3.75

PREMIUM TONICS

LONDON ESSENCE CO. Classic | Grapefruit & Rosemary | Bitter Orange & Elderflower

2.75

FEVER-TREE Original | Refreshingly Light | Mediterranean

2.75

CUSHIEDOOS SCOTTISH TONIC WATER

2.75

STILL / SPARKLING WATER

STRATHMORE Still | Sparkling (330ml / 750ml)

2.8 / 4.55

REALLY GOOD COFFEE

Pot for 1 / Pot for 2

3 / 5.8

Espresso

2.5

Flat White | Cappuccino | Latte | Americano

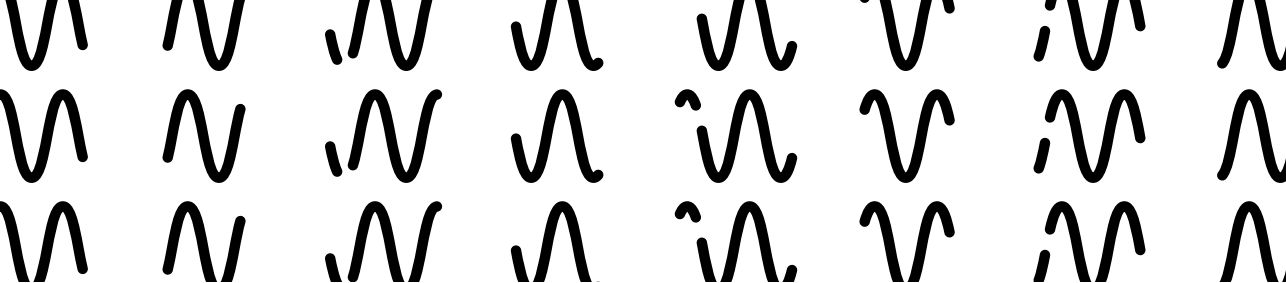
3

SLANE IRISH COFFEE

8

Slane Irish Whiskey | Espresso | Vanilla Cream | Tonka Bean

Used espresso grounds are packed full of nitrogen so make an excellent garden fertiliser, if you'd like some please ask and we'll happily give you a bag.



BAR BITES



FOOD AT THE BAR

PICANTE GORDAL OLIVES	4	ORKNEY STEAK BURGER	14.95
		toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips	
FRESH BAKED BREAD	4.75		
with slow roast black garlic aioli			
12HR COOKED PORK FRITTERS	7.95	CRISPY HALLOUMI SALAD	11.95
with pub piccalilli, apple sauce & crackling		roast fig, candied walnut, grain mustard & balsamic dressing (v)	
TANK BEER BATTERED	8.95		
BUBBLE PRAWNS		SMOKED CHEDDAR	4
with nori seaweed, brown crab mayo & lemon		MAC & CHEESE	
15HR COOKED HALF	8.95	SALT & CHILLI FRIES	4
RACK OF PORK RIBS			
in BBQ sauce with apple root slaw		TRIPLE COOKED CHIPS	4
SCOTTISH LOBSTER	8.95	ROCKET & PARMESAN SALAD	4
& CRAB FRENCH TOAST			
with pickled cucumber		SELECTION OF NUTS	2.95

BOOZY BRUNCH

£30 EACH

Enjoy a selection of continental breakfast items for the table followed by one of our delicious breakfast dishes. Plus we'll include Prosecco & a Ketel One cocktail!

CHOOSE YOUR COCKTAIL

ONE

MY BLOODY MARY

Ketel One | Fresh Pressed Tomato |
House Spice Blend | Horseradish | Citrus

CUCUMBER & MINT SPRITZ

Ketel One Botanical Cucumber & Mint | St-Germain
Elderflower Liqueur | Lemon | Honey | Prosecco |
Soda | Cucumber

ESPRESSO MARTINI

Ketel One | Fresh Espresso | Kahlúa | Tonka Bean

PORNSTAR FROSÉ

Ketel One Botanical Peach & Orange Blossom |
La Vida Tropica | Passionfruit Sorbet | Rosé Wine

PEACH SPRITZ

Ketel One Botanical Peach | White Peach Purée |
Orange | Lemon | Sugar | Prosecco

CONTINENTAL PLATE TO SHARE

TWO

CONTINENTAL PLATE

Freshly baked croissants, cured meats, cheese, toast & preserves. Includes either a tea or coffee each.

CHOOSE YOUR BREAKFAST + WE'LL INCLUDE THE PROSECCO!

THREE

SCRAMBLED EGG WRAP

with your choice of candied bacon,
pork sausage or herby field mushrooms

EGGS BENEDICT

2 poached eggs on a toasted muffin with a choice of smoked
bacon, haggis, black pudding, spinach or smoked salmon,
topped with hay hollandaise

PIG OUT EGGS

toasted muffin, coal fired sausage, 12hr cooked pulled pork,
poached egg & hay hollandaise

THE RABBLE

bacon, pork sausage, tattie scones, baked beans,
pan-roasted field mushrooms, haggis, eggs & bloomer toast

THE MACBETH

Stornoway black pudding, haggis & fried egg in a brioche bun

PAN ROASTED MUSHROOMS

tattie scone, baked beans, fried egg & bloomer toast **V**

SHORT STACK

pancakes with hazelnuts, salted caramel sauce
& Stirlingshire yoghurt **V** or dry cured bacon & maple syrup

ADD A SIDE

FOUR

HERB ROASTED MUSHROOMS	2	BAKED BEANS	1.5
POTATO SCONES	1.5	TRIPLE-COOKED CHIPS	3.5
SMOKED SAUSAGE	2	SALT & CHILLI FRIES	3.5
HAGGIS	1.5	SMOKED CHEDDAR MAC & CHEESE	3.5
BLACK PUDDING	1.5	POTATO & BACON GRATIN	3.5

FINISH WITH A DESSERT TO SHARE

FIVE

HOT CHOCOLATE ESPRESSO MARTINI	9	SHARING CHURROS	6
warm chocolate brownie, vanilla ice cream & hot chocolate & Patrón XO Cafe sauce		with dark chocolate fondue <i>Other desserts are available. See our à la carte menu for the full list!</i>	

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.

