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| WHILE YOU WAIT | |
| FRESH BAKED BREAD with slow roast black garlic aioli V | 4.5 |
| PICANTE GORDAL OLIVES V | 3.5 |

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| 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 | 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 | 6.95 |
| DRESSED SCOTTISH CRAB SALAD with avocado & crispy shallots | 7.5 |
| 12 HOUR COOKED PIGS CHEEKS with crackling crumb, grain mustard & apple puree sticky pork sauce | 6.95 |

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| 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 |

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| 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 |
| BBQ PULLED PORK NACHOS homemade tortilla chips baked on cedar wood with BBQ pulled pork, apple root slaw & 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 |

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| ON THE SIDE | 3.5 |
| 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 | |

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| DINE OUT | Available Sunday - Thursday |
| STARTER & MAIN FOR 12.5 | |
| STARTERS: | |
| FRESHLY MADE SOUP with warm baked bread | |
| SALT & PEPPER SQUID with rice noodle & vegetable salad, hot & sour dressing | |
| CHICKEN LIVER PARFAIT with red onion chutney & toasted brioche | |
| CRISPY HALLOUMI SALAD with watermelon, mint & quinoa salad | |
| MAINS: | |
| ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries | |
| BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce | |
| 15HR COOKED HALF RACK OF PORK RIBS cooked in Copper Dog & hickory BBQ sauce with apple slaw & fries | |
| BAKED SPINACH & GRUYÈRE TART with poached duck egg, smoked tomato butter V | |
| SMOKED SALMON FETTUCCINE peas, crème fraîche, lemon and fine herbs | |
| TANDOORI CHICKEN SKEWER Marinated chicken thigh, pickled cabbage chargrilled flat bread & tzatziki | |
| SHARING DESSERT | 6 |
| SUGARED CHURROS with dark chocolate fondue | |

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| 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 | 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 |
| FETTUCCINE 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 |
| 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 RIB-EYE STEAK | 28 |
| 230g SCOTTISH SIRLOIN STEAK | 27 |
| 280g ANGUS RUMP STEAK | 21 |

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| TO FINISH | 6 |
| PEANUT BUTTER & CHOCOLATE TART with milk ice cream | |
| 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 |
| 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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| TAP | pint |
| TANK / STAROPRAMEN UNPASTEURISED (5%) Czech | 5.6 |
| PRAVHA 5 (4%) Czech | |
| 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 | |

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| 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 |
| 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 |

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