

<p>WHILE YOU WAIT</p> <p>FRESH BAKED BREAD with slow roast black garlic aioli V 4.5</p> <p>PICANTE GORDAL OLIVES V 3.5</p>	<p>DINE OUT Available Monday - Friday</p> <p>2 MAIN COURSES, 2 PEOPLE £12.50</p> <p>ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries</p> <p>BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce</p> <p>SUPERFOOD SALAD Roast butternut squash, red quinoa, kale & grilled halloumi salad with golden raisins & toasted pumpkin seeds V add chargrilled chicken 3</p> <p>SLOW COOKED MEXICAN BEAN TORTILLA toasted with chipotle mayo, avocado, coriander & fries V</p> <p>15HR COOKED HALF RACK OF PORK RIBS cooked in Copper Dog & hickory BBQ sauce with apple slaw & fries</p> <p>SMOKED SALMON FETTUCCINE peas, crème fraîche, lemon and fine herbs</p> <p>TANDOORI CHICKEN SKEWER Marinated chicken thigh, pickled cabbage chargrilled flat bread & tzatziki</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>TO FINISH 6</p> <p>PEANUT BUTTER & CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>VANILLA PANACOTTA & RHUBARB with ginger & hazelnut crumb</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>SELECTION OF I.J.MELLIS CHEESES with apple & golden raisin chutney & oatcakes 9</p> <p>SHARING DESSERT (for 2 people)</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 9 warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request</p> <p>SHARING COCKTAIL (for 2 people)</p> <p>GREY GOOSE ESPRESSO CAFETIÈRE 15 Grey Goose orange vodka, Illyquore coffee liqueur, Bacardi Fuego rum, espresso & vanilla syrup</p>
<p>TO START</p> <p>FRESHLY MADE SOUP with warm baked bread V 4.95</p> <p>STICKY SESAME WINGS with spring onion & sour cream 7.95</p> <p>CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut V 5.95</p> <p>CHICKEN CAESAR CROQUETTES with gem lettuce, parmesan & Caesar dressing 5.95</p> <p>MONKFISH SCAMPI with pea & malt vinegar purée 7.95</p> <p>CHARGRILLED ASPARAGUS with crispy hen egg & truffle V 6.95</p> <p>DRESSED SCOTTISH CRAB SALAD with avocado & crispy shallots 7.5</p> <p>12 HOUR COOKED PIGS CHEEKS with crackling crumb, grain mustard & apple purée sticky pork sauce 6.95</p>	<p>TREAT YOURSELF FROM THE OPEN CHARCOAL GRILL</p> <p>OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL ON OUR OPEN FIRE PIT.</p> <p>ORKNEY STEAK BURGER 13.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips</p> <p>MOVING MOUNTAINS® BURGER 12.5 with Portobello mushrooms, vegan cheese, mushroom ketchup & triple cooked chips V</p> <p>PAN ROAST NORTH SEA COD 16.95 with asparagus, peas & sauté potatoes, mustard & tarragon sauce</p> <p>BAKED SPINACH & GRUYÈRE TART 12.95 with poached duck egg, smoked tomato butter V</p> <p>24HR COOKED CRISPY PORK BELLY 13.95 chargrilled tenderstem broccoli, confit potatoes & Rabble brown sauce</p> <p>CHARGRILLED CHICKEN SKEWERS 13.95 marinated chicken thigh with oregano, lemon & paprika, pickled red cabbage, grilled flat bread & tzatziki</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes & baby spinach</p> <p>FETTUCCINE WITH ROCKET & MINT PESTO 12 slow cooked tomatoes, chargrilled courgette buffalo mozzarella V</p> <p>RUMP OF SPRING LAMB 18.95 basil gnocchi, green beans, tomato & black olive</p> <p>15 HOUR COOKED RACK OF PORK RIBS 16.95 in Copper Dog & hickory BBQ sauce with apple root slaw & fries</p> <p>280g ANGUS RUMP STEAK 21 served with rocket & your choice of pepper sauce, beer braised onion gravy, hay hollandaise or garlic & herb butter</p>	<p>TAP pint</p> <p>TANK / STAROPRAMEN UNPASTEURISED 5.6 (5%) Czech</p> <p>PRAVHA 5 (4%) Czech</p> <p>FRANCISCAN WELL CHIEFTAIN IPA 5.45 (5.5%) Ireland</p> <p>FRANCISCAN WELL SHANDON STOUT 5.45 (4.3%) Ireland</p> <p>EAST COAST IPA 5.25 (4%) Scotland</p> <p>CAMDEN PALE ALE 5.45 (4.0%) England</p> <p>CAMDEN HELLS 5.45 (4.6%) England</p> <p>BEAVERTOWN NECK OIL 5.45 (4.3%) England</p> <p>HOP HOUSE 13 5.45 (5%) Ireland</p> <p>BREWDOG ROTATIONAL Scotland. Please ask your server for details</p>
<p>SANDWICHES</p> <p>All sandwiches come with fries Add a mini portion of soup 2</p> <p>SALT BEEF & SMOKED CHEDDAR REUBEN with fried pickle & Russian dressing 9.95</p> <p>BUTTERMILK CHICKEN CLUB with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun 10.5</p> <p>CRISPY HALLOUMI, AVOCADO & ROCKET SANDWICH with Sriracha mayo V 8.95</p> <p>SCOTTISH RIB-EYE STEAK SANDWICH with Togorashi mayonnaise & rocket 12.95</p> <p>SLOW COOKED MEXICAN BEAN avocado & coriander toasted tortilla V 8.95</p>	<p>SALADS</p> <p>CLUB 10.95 chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing</p> <p>CRISPY HALLOUMI 9.95 with watermelon, mint & red quinoa salad and cider vinegar dressing V</p> <p>SALT & PEPPER SQUID 10.5 rice noodle & vegetable salad, hot & sour dressing</p> <p>CRISPY PORK BELLY & APPLE SALAD 10.5 radish, lambs leaf lettuce, honey & mustard dressing</p>	<p>WINE</p> <p>WHITE 175ml 250ml 75cl</p> <p>VILLA REAL MACABEO 5 6.75 20.25 La Mancha, Spain</p> <p>VILLA ROSELLA TAI / PINOT GRIGIO 6 8.15 24.5 Veneto, Italy</p> <p>ANGELS TEARS MUSCAT CHENIN 6.45 9.15 27.5 Franschhoek, South Africa</p> <p>CLOUDY BAY SAUVIGNON BLANC 11.9 16.75 50 Marlborough, New Zealand</p>
<p>ON THE SIDE 3.5</p> <p>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</p>	<p>SHARING BOARD...</p> <p>ON THE BOARD 12.5 each (MINIMUM 2 GRAZERS) sticky sesame wings, 15 hour pork ribs, chilli brisket, creamed corn, skinny fries, root slaw, flatbreads & beer-braised onions</p> <p>THE STEAK HOUSE NACHOS 13.95 homemade tortilla chips baked on cedar wood with chargrilled flat iron steak, chimichurri & Monterey Jack cheese</p> <p>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</p>	<p>ROSÉ 175ml 250ml 75cl</p> <p>VILLA REAL TEMPRANILLO ROSÉ 5 6.75 20.25 La Mancha, Spain</p> <p>WHISPERING ANGEL 11.5 15.5 47.5 Côtes de Provence, France</p> <p>RED 175ml 250ml 75cl</p> <p>VILLA REAL TEMPRANILLO / SYRAH 5 6.75 20.25 La Mancha, Spain</p> <p>LA PODEROSA MALBEC 6.3 9.15 27.5 Rapel Valley, Chile</p> <p>NORMANS HOLBROOKS 6.3 9.15 27.5 ROAD MERLOT, Central Valley, Chile</p> <p>BOUNDARY HUT PINOT NOIR 7.9 10.5 31.5 New Zealand</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</p>		

