

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
MONKFISH SCAMPI with pea & malt vinegar puree	7.95
SMOKED CHEDDAR CROQUETTES with chilli, red pepper & oregano dip V	6.75
SPICY PRAWN RISOTTO with spring onion, coriander & crispy seaweed	7.75
15 HOUR COOKED HALF RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw	9
CRISPY HALLOUMI with chipotle mayonnaise, salt yoghurt & pickled beetroot V	6.75
CHICKEN LIVER PARFAIT with red onion & fig chutney, toasted brioche	6.75

SALADS

CLUB chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	11.75
CHARGRILLED HALLOUMI with pomegranate, watercress, shaved fennel & lemon yoghurt dressing V <i>add chargrilled chicken</i>	10 3
ROAST BEETROOT & OX CHEEK NUGGETS with beetroot pickled egg & tarragon dressing	13
ROASTED SQUASH & PARMA HAM with rocket, parmesan cheese honey, mustard & balsamic dressing	11.5
FIG, RED QUINOA & KALE with slow poached pear & maple candied walnuts V	9.75

ON THE SIDE

TRIPLE-COOKED CHIPS V	3.5
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	

TREAT YOURSELF FROM THE OPEN CHARCOAL GRILL

OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL ON OUR OPEN FIRE PIT.

CHICKEN 'COQ AU VIN' slow cooked with pancetta, mushrooms & creamy mash	15
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
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	12.95
SLOW COOKED SECRETO OF PORK brushed with a honey & Himalayan sea salt glaze, smoked paprika green beans	18.75
BAKED GNOCCHI & BLUE CHEESE with baby spinach & herb crumb V	13.75
24 HOUR BRAISED ANGUS OX CHEEK with Arran mustard mash, parsnip crisps & juniper berry sauce	17.5
SMOKED HADDOCK & LEEK RISOTTO with slow cooked egg & crispy parsley	14.75
BAKED SPINACH & GRUYERE TART with poached duck egg & smoked tomato butter V	14

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 RIBEYE STEAK	28
230g SCOTTISH SIRLOIN STEAK	27
280g ANGUS RUMP STEAK	21

TO FINISH

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	6.5
STICKY TOFFEE PUDDING with vanilla ice cream	
EGGNOG CRÈME BRÛLÉE With nutmeg shortbread	
SUGARED CHURROS with dark chocolate fondue	
PASSION FRUIT PAVLOVA with vanilla cream	

SHARING DESSERTS

'HOT CHOCOLATE' ESPRESSO MARTINI warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	9.5
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with apple & golden raisin chutney & oatcakes	11.5

SHARING COCKTAIL

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

BEER

TAP	pint
TANK / STAROPRAMEN UNPASTEURISED (5%) Czech	5.6
FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland	5.35
PRAVHA (4%) Czech	4.85
FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland	5.25
EAST COAST IPA (4%) Scotland	5.05
INNIS & GUNN ORIGINAL OAK (5.2%) Scotland	5.45
HARVIESTOUN BROKEN DIAL (4.5%) Scotland	5.05
CAMDEN HELLS (4.6%) England	5.35
BEAVERTOWN NECK OIL (4.3%) England	5.05
BROOKLYN LAGER (5.1%) USA	5.35
LOW & NO	
BREWDOG NANNY STATE (0.5%) Scotland	4
BITBURGER (0%) Germany	3

WINE

WHITE	175ml	250ml	75cl
VILLA REAL MACABEO La Mancha, Spain	5	6.55	19.75
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	5.9	7.85	23.5
ANGELS TEARS MUSCAT CHENIN S. Africa	6.45	8.95	27
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	11.9	16.75	50
ROSÉ	175ml	250ml	75cl
VILLA REAL TEMPRANILLO ROSÉ La mancha, Spain	5	6.55	19.75
WHISPERING ANGEL Cotes de Provence, France	11.5	15.5	45
RED	175ml	250ml	75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5	6.55	19.75
LA PODEROSA MALBEC Rapel Valley, Chile	6.3	9	27
NORMANS HOLBROOKS ROAD MERLOT, Australia	6.3	9	27
BOUNDARY HUT PINOT NOIR New Zealand	7.9	10.4	31

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