

WHILE YOU WAIT	
FRESH BAKED BREAD with slow roast black garlic aioli	4.5
PICANTE GORDAL OLIVES	3.5
FRESH LOCH FYNE OYSTERS one 3.5 / three 10 / six 18 with aged sherry vinegar & shallot dressing or black pepper, cider & honey	

TO START	
FRESHLY MADE SOUP with warm baked bread V	4.95
SRIRACHA CHARGRILLED KING PRAWNS with mango & tomato salsa	8.5
STICKY SESAME WINGS with spring onion & sour cream	7.5
15 HOUR COOKED HALF RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw	9
BURRATA MOZZARELLA with homemade piccalilli & toasted chestnuts V	8.5
SMOKED MACKEREL with Stirlingshire crème fraîche, dill pickled cucumber & sourdough crisps	7
CRISPY HALLOUMI SALAD with chipotle mayonnaise, salt yogurt & beetroot V	6.5

SALADS	
CLUB chargrilled chicken, candied bacon, avocado & tomato	10
FULL HARVEST SUPERFOOD SALAD Roast butternut squash, tenderstem broccoli, kale & grilled halloumi salad with goji berries & pumpkin seeds V <i>add chargrilled chicken</i>	9.5 3
CHARGRILLED CHIMICHURRI BEEF with sweet pickled onion & gherkins, farragon dressing & rye bread croutons	12.5
PULLED HAM HOCK Granny Smith apple & Rosary goats cheese salad with honey, mustard & balsamic dressing	11
SLOW COOKED OCTOPUS chorizo & roasted red pepper salad with cider vinegar dressing	10

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	

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

DINE OUT	
STARTER & MAIN FOR FOR 12.5	
Available Sunday - Thursday	
STARTERS:	
FRESHLY MADE SOUP with warm baked bread	
STICKY SESAME WINGS with spring onion & sour cream	
BUFFALO MOZZARELLA with homemade piccalilli, Parma ham & toasted chestnuts	
CRISPY HALLOUMI SALAD with chipotle mayonnaise & beetroot	
MAINS:	
ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries	
BLACK LENTIL DAHL spinach & paneer nuggets, cumin flat bread & puffed rice	
SLOW COOKED OCTOPUS chorizo & roasted red pepper salad with cider vinegar dressing	
15HR COOKED HALF RACK OF PORK RIBS cooked in Copper Dog & hickory BBQ sauce with fries & apple slaw	
CORN FED CHICKEN with root vegetables & lemon butter sauce	
SHARING DESSERT	
APPLE & CINNAMON CRUMBLE with vanilla custard	6

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, beer-braised onion & mustard seed relish, triple cooked chips	13.95
MARINATED SALMON with red pepper & oregano, baked on cedar wood, crushed potatoes & chorizo crisps	16
BRAISED ABERDEEN ANGUS OX CHEEK with horseradish mash & parsnip crisps	16
BAKED BUTTERNUT SQUASH caramelized red onion, mascarpone & parmesan tart with tenderstem broccoli V	12.5
ROAST HAUNCH OF SCOTTISH VENISON with kale, slow cooked venison & mushroom pie, topped with creamy mash	19
GRILLED CHICKEN with root vegetables & lemon butter sauce	15
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.5
BLACK LENTIL DAHL spinach & paneer nuggets, cumin flat bread & puffed rice V	12.5
SLOW COOKED SECRETO OF PORK brushed with a smoked maple & Himalayan sea salt glaze, smoked paprika green beans.	18

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
170g BLACK ANGUS FILLET with hash brown, spinach & pepper sauce	35
800g PORTERHOUSE STEAK FOR TWO with a bottle of house wine. Chargrilled over white oak charcoal, brushed with our special molasses for a sweet, smoky glaze with creamed corn & a choice of sauce	85

TO FINISH	6
PEANUT BUTTER & CHOCOLATE TART with milk ice cream	
STICKY TOFFEE PUDDING with clotted cream	
SUGARED MINI DOUGHNUTS with raspberry & salt caramel dipping sauces	
BAKED CHERRY CHEESECAKE with honeycomb cream	
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
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with beer-braised onion marmalade & oatcakes	11
SHARING COCKTAIL (for 2 people)	
GREY GOOSE ESPRESSO CAFETIÈRE Grey Goose orange vodka, Illyquore coffee liqueur, Bacardi Fuego rum, espresso & vanilla syrup	15

BEANS & BLENDS	
ARTISAN ROAST COFFEE	
FLAT WHITE	3
CAFFE LATTE	3
ESPRESSO	2.5
DOUBLE ESPRESSO	3
LONG BLACK	2.75
MACCHIATO	2.25
CAPPUCCINO	3
CAFFE MOCHA / WITH CREAM	3 / 3.2
HOT CHOCOLATE / WITH CREAM	3 / 3.5
Decaffeinated coffee, skimmed & semi skimmed, soya & almond milk are available with the above	
NOVUS TEA	3
BLACK TEA	
ENGLISH BREAKFAST	
SAPPHIRE EARL GREY	
ORGANIC DARGEELING	
STRAWBERRIES & CREAM	
GREEN TEA	
Dragonwell Green / White, Pear & Ginger	
HERBAL INFUSIONS	
Egyptian Mint / Spiced Rooibos / Persian Pomegranate	

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	10 15 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

