

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli (v)	4.5
PICANTE GORDAL OLIVES (vg)	4
SLOW ROASTED AUBERGINE & CUMIN DIP with tahini & lemon dressing, pomegranate & bagel crisps (vg)	4
JOSPER FIRED FETA CHEESE with honey, truffle, thyme & rye bread crisps (v)	6

TO START

FRESHLY MADE SOUP with warm baked bread (v)	4.95
12HR COOKED PORK FRITTERS with pub piccalilli, apple sauce & crackling	7.5
PEAT SMOKED HADDOCK FISHCAKE with Arran mustard & creamed leeks	7.5
SLOW CONFIT DUCK TORTELLINI with toasted hazelnuts & butternut squash velouté	7.95
ROAST FIG & GOATS CHEESE SALAD rocket, Arran mustard, honey & balsamic dressing (v)	6.95
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
STICKY SESAME CHICKEN WINGS with spring onion & sour cream	7.95

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
'NAKED' STEAK BURGER Orkney steak burger baked on cedar plank with candied onions & blue cheese, triple cooked chips	14.95
PAN ROAST NORTH SEA COD with braised lentils, tomato, brioche, chive & smoked bacon crust	17.95
18HR CONFIT DUCK WAFFLE crisp confit duck on a home cooked savoury waffle with apricot, mustard seed & cider vinegar jam & fried duck egg	17.5
ROAST BUTTERNUT SQUASH TART with caramelised red onion, parmesan & mascarpone cream, wilted kale (v)	13.25
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	20.95
WILD MUSHROOM & ARTICHOKE FETTUCCINE with black truffle & parmesan cream (v)	14.95
24HR COOKED SHOULDER OF LAMB on the bone with onion, thyme & balsamic & colcannon creamed potatoes	17.95
15HR COOKED RACK OF PORK RIBS in Copper Dog BBQ sauce with apple root slaw & fries	18.95
280g ANGUS RUMP STEAK served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter	24.95

SANDWICHES & SALADS

All sandwiches come with fries	
ADD A SMALL PORTION OF SOUP	2
12HR COOKED OX CHEEK BAGEL with horseradish, smoked cheddar, crispy onions & gravy	13.95
CRISPY HALLOUMI SALAD roast fig, candied walnut, grain mustard & balsamic dressing (v)	11.95
BUTTERMILK CHICKEN CLUB with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun	11.95
ENGLISH GOATS CHEESE & PESTO BRUSCHETTA with air dried cherry tomatoes & pine nuts on crisp sourdough (v)	10.95
SCOTTISH RIB-EYE STEAK SANDWICH with Togorashi mayonnaise & rocket	13.95
SLOW COOKED MEXICAN BEAN avocado & coriander toasted tortilla (vg)	10.95
CLUB SALAD chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	11.95

ON THE SIDE

TRIPLE-COOKED CHIPS (v)	4
SALT & CHILLI FRIES (v)	
SMOKED CHEDDAR MAC & CHEESE (v)	
CREAMED CORN (v)	
CRUNCHY ROOT SLAW (v)	
POTATO & BACON GRATIN	
CREAMY MASH POTAT (v)	
TOMATO & ONION SALAD with cider vinaigrette (v)	
GREEN BEANS with paprika butter (v)	
ROCKET & PARMESAN SALAD (v)	
TENDER STEM BROCCOLI with garlic & lemon butter (v)	

TO FINISH

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	6.95
STICKY TOFFEE PUDDING with vanilla ice cream	
BRAMLEY APPLE CRUMBLE with ginger, hazelnut crumble & vanilla custard	
CLEMENTINE CHEESECAKE with almond crumb & orange sorbet	
SUGARED CHURROS with dark chocolate fondue	
SELECTION OF I.J.MELLIS CHEESES with apple & golden raisin chutney & oatcakes	10.95
SHARING DESSERTS (for 2 people)	
'HOT CHOCOLATE' ESPRESSO MARTINI warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request	11.5
BRAMLEY APPLE CRUMBLE with ginger, hazelnut crumble & vanilla custard	11.5

SHARING COCKTAILS

GREY GOOSE ESPRESSO CAFETIÈRE [Serves 2] Grey Goose orange vodka + Illyquore coffee liqueur + Bacardi Fuego rum + espresso + vanilla syrup	15
WAKEY WAKEY BIG SHAKY [Serves 4] Cîroc vanilla vodka + Kahlua + espresso	30

COCKTAILS

NEGRONI Tanqueray No.Ten gin + Campari + Martini Rubino	9
PORNSTAR MARTINI Ketel One vodka + passion fruit + lemon + vanilla + pineapple + prosecco	8.5
FROSÉ Ketel One Botanical Grapefruit & Rose vodka + Belsazar Rosé vermouth + cranberry + lime + raspberry + Vila Real rosé wine	8
BLACK VIOLET Whitley Neill Parma Violet gin + Briottet Crème de Mûre + lemon + blackberries + prosecco	8
FROZEN PORNSTAR Cîroc Vanilla vodka + passion fruit + lemon + pineapple + prosecco	8
WATERMELON MARTINI Stolichnaya vodka + lemon + watermelon	8.5
TURKEY KILLERS Wild Turkey 101 whiskey + pineapple + orange + coconut	8
FOLLOW THE NUTS Belvedere Pure vodka + Amara cream liqueur + Crème de Figue liqueur + almond milk + chocolate bitters + cream	8.5
GREY GOOSE NITRO ESPRESSO MARTINI Grey Goose vodka + Kahlua + vanilla + Point Black Cold Brew Coffee	8
BLOOD & SAND Johnnie Walker Black Label whisky + Cherry Heering + Martini Rubino + orange + Talisker 10 whisky	7.5
MARGARITA Ocho Blanco tequila + Cointreau + lime	8

WINE

WHITE

	175ml	250ml	75cl
VILLA REAL MACABEO La Mancha, Spain	5.25	7	20.75
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	6.25	8.4	25
VALDEMORO SAUVIGNON BLANC Central Valley, Chile	6.25	8.4	25
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	12.15	17	50.5

ROSÉ

	175ml	250ml	75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5.25	7	20.75
LOVE ROSÉ Côtes de Provence, France	10.25	14.45	43

RED

	175ml	250ml	75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5.25	7	20.75
LA PODEROSA MALBEC Rapel Valley, Chile	6.55	9.4	28
NORMANS HOLBROOKS ROAD MERLOT Central Valley, Chile	6.75	9.4	28
BOUNDARY HUT PINOT NOIR New Zealand	8.15	10.75	32

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