

<p><b>WHILE YOU WAIT</b></p> <p>FRESH BAKED BREAD with slow roast black garlic aioli <b>V</b> 4.5</p> <p>PICANTE GORDAL OLIVES <b>V</b> 3.5</p>	<p><b>DINE OUT</b> Available Monday - Friday</p> <p><b>2 MAIN COURSES, 2 PEOPLE £12.50</b></p> <p>ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit &amp; fries</p> <p>BEER BATTERED SCOTTISH HADDOCK with fries &amp; tartare sauce</p> <p>SUPERFOOD SALAD Roast butternut squash, red quinoa, kale &amp; grilled halloumi salad with golden raisins &amp; toasted pumpkin seeds <b>V</b> add chargrilled chicken 3</p> <p>SLOW COOKED MEXICAN BEAN TORTILLA toasted with chipotle mayo, avocado, coriander &amp; fries <b>V</b></p> <p>15HR COOKED HALF RACK OF PORK RIBS cooked in Copper Dog &amp; hickory BBQ sauce with apple slaw &amp; fries</p> <p>SMOKED SALMON FETTUCCINE with peas, crème fraîche, lemon &amp; fine herbs</p> <p>TANDOORI CHICKEN SKEWER Marinated chicken thigh, pickled cabbage chargrilled flat bread &amp; tzatziki</p> <p>add a mini soup to your lunch 2</p> <p>SUGARED CHURROS (FOR 2 PEOPLE) with dark chocolate fondue 6</p>	<p><b>TO FINISH</b> 6</p> <p>PEANUT BUTTER &amp; CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>VANILLA PANACOTTA &amp; RHUBARB with ginger &amp; hazelnut crumb</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>SELECTION OF I.J.MELLIS CHEESES with apple &amp; golden raisin chutney &amp; oatcakes 9</p> <p><b>SHARING DESSERT</b> (for 2 people)</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 9 warm chocolate brownie, vanilla ice cream &amp; hot chocolate &amp; Café XO Patron sauce. <b>GF</b> on request</p> <p><b>SHARING COCKTAIL</b></p> <p>GREY GOOSE ESPRESSO CAFETIÈRE (serves 2) 15 Grey Goose orange vodka + Illyquore coffee liqueur + Bacardi Fuego rum + espresso + vanilla syrup</p> <p>WAKEY WAKEY BIG SHAKEY (serves 4) 30 Cîroc vanilla vodka + Kahlua + espresso</p>
<p><b>TO START</b></p> <p>FRESHLY MADE SOUP with warm baked bread <b>V</b> 4.95</p> <p>STICKY SESAME WINGS with spring onion &amp; sour cream 7.95</p> <p>CAULIFLOWER 'KORMA' with carrot &amp; coconut purée, golden raisins &amp; toasted coconut <b>V</b> 5.95</p> <p>CHICKEN CAESAR CROQUETTES with gem lettuce, parmesan &amp; Caesar dressing 5.95</p> <p>MONKFISH SCAMPI with pea &amp; malt vinegar purée 7.95</p> <p>CHARGRILLED ASPARAGUS with crispy hen egg &amp; truffle <b>V</b> 6.95</p> <p>DRESSED SCOTTISH CRAB SALAD with avocado &amp; crispy shallots 7.5</p> <p>12 HOUR COOKED PIGS CHEEKS with crackling crumb, grain mustard &amp; apple purée sticky pork sauce 6.95</p>	<p><b>TREAT YOURSELF FROM THE OPEN CHARCOAL GRILL</b></p> <p><b>OUR TRADEMARK SLOW COOKED MEATS &amp; FISH, COOKED OVER WHITE OAK CHARCOAL ON OUR OPEN FIRE PIT.</b></p> <p>ORKNEY STEAK BURGER 13.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion &amp; mustard seed relish, triple cooked chips</p> <p>MOVING MOUNTAINS® BURGER 12.5 with Portobello mushrooms, vegan cheese, mushroom ketchup &amp; triple cooked chips <b>V</b></p> <p>PAN ROAST NORTH SEA COD 16.95 with asparagus, peas &amp; sauté potatoes, mustard &amp; tarragon sauce</p> <p>BAKED SPINACH &amp; GRUYÈRE TART 12.95 with poached duck egg, smoked tomato butter <b>V</b></p> <p>24HR COOKED CRISPY PORK BELLY 13.95 chargrilled tenderstem broccoli, confit potatoes &amp; Rabble brown sauce</p> <p>CHARGRILLED CHICKEN SKEWERS 13.95 marinated chicken thigh with oregano, lemon &amp; paprika, pickled red cabbage, grilled flatbread &amp; tzatziki</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes &amp; baby spinach</p> <p>FETTUCCINE WITH ROCKET &amp; MINT PESTO 12 slow cooked tomatoes, chargrilled courgette &amp; buffalo mozzarella <b>V</b></p> <p>RUMP OF SPRING LAMB 18.95 basil gnocchi, green beans, tomato &amp; black olive</p> <p>15 HOUR COOKED RACK OF PORK RIBS 16.95 in Copper Dog &amp; hickory BBQ sauce with apple root slaw &amp; fries</p> <p>280g ANGUS RUMP STEAK 21 served with rocket &amp; your choice of pepper sauce, beer braised onion gravy, hay hollandaise or garlic &amp; herb butter</p>	<p><b>COCKTAILS</b></p> <p>PORNSTAR MARTINI 8.5 Ketel One vodka + passion fruit + lemon + vanilla + pineapple + prosecco</p> <p>FROSÉ 8 Ketel One Botanical Grapefruit &amp; Rose vodka + Belsazar Rosé vermouth + cranberry + lime + raspberry + Vila Real rosé wine</p> <p>BLACK VIOLET 8 Whitley Neill Parma Violet gin + Briottet Crème de Mûre + lemon + blackberries + prosecco</p> <p>FROZEN PORNSTAR 8 Cîroc Vanilla vodka + passion fruit + lemon + pineapple + prosecco</p> <p>WATERMELON MARTINI 8.5 Stolichnaya vodka + lemon + watermelon</p> <p>TURKEY KILLERS 8 Wild Turkey 101 whiskey + pineapple + orange + coconut</p> <p>FOLLOW THE NUTS 8.5 Belvedere Pure vodka + Amara cream liqueur + Crème de Figue liqueur + almond milk + chocolate bitters + cream</p> <p>GREY GOOSE NITRO ESPRESSO MARTINI 8 Grey Goose vodka + Kahlua + vanilla + Point Black Cold Brew Coffee</p> <p>BLOOD &amp; SAND 7.5 Johnnie Walker Black Label whisky + Cherry Heering + Martini Rubino + orange + Talisker 10 whisky</p> <p>MARGARITA 8 Ocho Blanco tequila + Cointreau + lime</p> <p>IRISH COFFEE 6 Slane whiskey + demerara syrup + espresso + cream</p>
<p><b>SANDWICHES</b></p> <p>All sandwiches come with fries Add a mini portion of soup 2</p> <p>SALT BEEF &amp; SMOKED CHEDDAR REUBEN with fried pickle &amp; Russian dressing 9.95</p> <p>BUTTERMILK CHICKEN CLUB with tomato, smoked bacon &amp; Monterey Jack cheese on a toasted pretzel bun 10.5</p> <p>CRISPY HALLOUMI, AVOCADO &amp; ROCKET SANDWICH with Sriracha mayo <b>V</b> 8.95</p> <p>SCOTTISH RIB-EYE STEAK SANDWICH with Togorashi mayonnaise &amp; rocket 12.95</p> <p>SLOW COOKED MEXICAN BEAN avocado &amp; coriander toasted tortilla <b>V</b> 8.95</p>	<p><b>SHARING BOARD</b></p> <p>ON THE BOARD (MINIMUM 2 GRAZERS) 12.5 each sticky sesame wings, 15 hour pork ribs, chilli brisket, creamed corn, skinny fries, root slaw, flatbreads &amp; beer-braised onions</p> <p>THE STEAK HOUSE NACHOS 13.95 homemade tortilla chips baked on cedar wood with chargrilled flat iron steak, chimichurri &amp; Monterey Jack cheese</p> <p>BBQ PULLED PORK NACHOS 13.95 homemade tortilla chips baked on cedar wood with BBQ pulled pork, apple root slaw &amp; 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 &amp; chipotle sauce <b>V</b></p>	<p><b>WINE</b></p> <p><b>WHITE</b> 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><b>ROSÉ</b> 175ml 250ml 75cl</p> <p>VILLA REAL TEMPRANILLO ROSÉ 5 6.75 20.25 La Mancha, Spain</p> <p>LOVE ROSÉ 10 14.2 42.5 Côtes de Provence, France</p> <p><b>RED</b> 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><b>SALADS</b></p> <p>CLUB 10.95 chargrilled chicken, candied bacon, avocado, tomato &amp; Ranch dressing</p> <p>CRISPY HALLOUMI 9.95 with watermelon, mint &amp; red quinoa salad and cider vinegar dressing <b>V</b></p> <p>SALT &amp; PEPPER SQUID 10.5 rice noodle &amp; vegetable salad, hot &amp; sour dressing</p> <p>CRISPY PORK BELLY &amp; APPLE SALAD 10.5 radish, lambs leaf lettuce, honey &amp; mustard dressing</p>		
<p><b>ON THE SIDE</b> 3.5</p> <p>TRIPLE-COOKED CHIPS <b>V</b> SALT &amp; CHILLI FRIES <b>V</b> SMOKED CHEDDAR MAC &amp; CHEESE <b>V</b> CREAMED CORN <b>V</b> CRUNCHY ROOT SLAW <b>V</b> POTATO &amp; BACON GRATIN CREAMY MASH POTATO <b>V</b> TOMATO &amp; ONION SALAD with cider vinaigrette <b>V</b> GREEN BEANS with paprika butter <b>V</b> ROCKET &amp; PARMESAN SALAD TENDER STEM BROCCOLI with garlic &amp; lemon butter <b>V</b></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>		