

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
CAULIFLOWER 'KORMA' with carrot & coconut purée, golden raisins & toasted coconut V	5.95
CHICKEN CAESAR CROQUETTES with gem lettuce, parmesan & Caesar dressing	5.95
MONKFISH SCAMPI with pea & malt vinegar purée	7.95
CHARGRILLED ASPARAGUS with crispy hen egg & truffle V	6.95
DRESSED SCOTTISH CRAB SALAD with avocado & crispy shallots	7.5
12 HOUR COOKED PIGS CHEEKS with crackling crumb, grain mustard & apple purée & sticky pork sauce	6.95

SALADS	
CLUB chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	10.95
CRISPY HALLOUMI with watermelon, mint & red quinoa salad & cider vinegar dressing V	9.95
SALT & PEPPER SQUID rice noodle & vegetable salad, hot & sour dressing	10.5
CRISPY PORK BELLY & APPLE SALAD Radish, lambs leaf lettuce, honey & mustard dressing	10.5

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
BBQ PULLED PORK NACHOS homemade tortilla chips baked on cedar wood with BBQ pulled pork, apple root slaw & 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

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 V	

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

DINE OUT	Available Sunday - Thursday
STARTER & MAIN FOR 12.5	
STARTERS:	
FRESHLY MADE SOUP with warm baked bread V	
SALT & PEPPER SQUID with rice noodle & vegetable salad, hot & sour dressing	
CHICKEN LIVER PARFAIT with red onion chutney & toasted brioche	
CRISPY HALLOUMI SALAD with watermelon, mint & quinoa V	
MAINS:	
ORKNEY STEAK BURGER toasted brioche, smoked cheddar rarebit & fries	
BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce	
15HR COOKED HALF RACK OF PORK RIBS cooked in Copper Dog & hickory BBQ sauce with apple slaw & fries	
BAKED SPINACH & GRUYÈRE TART with poached duck egg, smoked tomato butter V	
SMOKED SALMON FETTUCCINE peas, crème fraîche, lemon & fine herbs	
TANDOORI CHICKEN SKEWER Marinated chicken thigh, pickled cabbage chargrilled flatbread & tzatziki	
SHARING DESSERT	
SUGARED CHURROS with dark chocolate fondue	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, glazed onion & mustard seed relish, triple cooked chips	13.95
MOVING MOUNTAINS® BURGER with Portobello mushrooms, vegan cheese, mushroom ketchup & triple cooked chips V	12.5
PAN ROAST NORTH SEA COD with asparagus, peas & sauté potatoes, mustard & tarragon sauce	16.95
BAKED SPINACH & GRUYÈRE TART with poached duck egg, smoked tomato butter V	12.95
24HR COOKED CRISPY PORK BELLY chargrilled tenderstem broccoli, confit potatoes & Rabble brown sauce	13.95
CHARGRILLED CHICKEN SKEWERS marinated chicken thigh with oregano, lemon & paprika, pickled red cabbage, grilled flatbread & tzatziki	13.95
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
FETTUCCINE WITH ROCKET & MINT PESTO slow cooked tomatoes, chargrilled courgette buffalo mozzarella V	12
RUMP OF SPRING LAMB basil gnocchi, green beans, tomato & black olive	18.95
15 HOUR COOKED RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw & fries	16.95
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 RIB-EYE STEAK	28
230g SCOTTISH SIRLOIN STEAK	27
280g ANGUS RUMP STEAK	21

TO FINISH	6
PEANUT BUTTER & CHOCOLATE TART with milk ice cream	
STICKY TOFFEE PUDDING with vanilla ice cream	
VANILLA PANACOTTA & RHUBARB with ginger & hazelnut crumb	
SUGARED CHURROS with dark chocolate fondue	
SELECTION OF I.J.MELLIS CHEESES with apple & golden raisin chutney & oatcakes	9
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
SHARING COCKTAIL	
GREY GOOSE ESPRESSO CAFETIÈRE (Serves 2) Grey Goose orange vodka, Illyquore coffee liqueur, Bacardi Fuego rum, espresso & vanilla syrup	15
WAKY WAKY BIG SHAKEY (Serves 4) Cîroc vanilla vodka + Kahlua + espresso	30

COCKTAILS	
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
FROZEN PORNSTAR Cîroc Vanilla vodka + passion fruit + lemon + pineapple + prosecco	8
WATERMELON MARTINI Stolichnaya vodka + lemon + watermelon	8.5
FOLLOW THE NUTS Belvedere Pure vodka + Amarula 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
IRISH COFFEE Slane whiskey + demerara syrup + espresso + cream	6

WINE	
WHITE	175ml 250ml 75cl
VILLA REAL MACABEO La Mancha, Spain	5 6.75 20.25
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	6 8.15 24.5
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	11.9 16.75 50
ROSÉ	175ml 250ml 75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5 6.75 20.25
LOVE ROSÉ Côte de Provence, France	10 14.2 42.5
RED	175ml 250ml 75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5 6.75 20.25
LA PODEROSA MALBEC Rapel Valley, Chile	6.3 9.15 27.5
BOUNDARY HUT PINOT NOIR New Zealand	7.9 10.5 31.5