

## WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli (v)	4.75
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	7.95
PEAT SMOKED HADDOCK FISHCAKE with Arran mustard & creamed leeks	7.95
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	17.95
ROAST BUTTERNUT SQUASH TART with caramelised red onion, parmesan & mascarpone cream, wilted kale (v)	13.95
CHARGILLED JERK CHICKEN SKEWERS Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flat bread	14.95
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.95
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
<b>ALL STEAKS BELOW ARE GRASS FED &amp; DRY AGED FOR 28 DAYS, SERVED WITH ROCKET &amp; YOUR CHOICE OF SAUCE: PEPPER SAUCE, BEER BRAISED ONION GRAVY, BÉARNAISE SAUCE OR GARLIC &amp; HERB BUTTER</b>	
230g SCOTTISH RIB-EYE STEAK	29.95
230g SCOTTISH SIRLOIN STEAK	29.95
280g ANGUS RUMP STEAK	24.95

## DINE OUT

### STARTER & MAIN FOR 12.5

Available Sunday - Thursday

### 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	
PIRI PIRI SWEET POTATO FALAFEL SALAD with pickled cabbage, tomato, pomegranate & smoked mayo (vg)	

### MAINS

ORKNEY STEAK BURGER with toasted brioche, smoked cheddar rarebit & fries	
BEER BATTERED SCOTTISH HADDOCK with fries & tartare sauce	

24HR COOKED LAMB SHOULDER FAJITAS  
(£15 FOR 2 PEOPLE)  
with chilli crème fraîche, smashed avocado,  
mint & tomato salsa & floured tortillas

WILD MUSHROOM & ARTICHOKE FETTUCCINE  
with black truffle & parmesan cream (v)

JOSPER FIRED TANDOORI CHICKEN SKEWER  
marinated chicken thigh, pickled cabbage  
chargrilled flat bread & tzatziki

TOULOUSE SAUSAGES  
with slow braised lentils, savoy cabbage  
& melting onions

### SHARING DESSERT

SUGARED CHURROS  
with dark chocolate fondue 6

## SALADS

CLUB chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing	11.95
CRISPY HALLOUMI SALAD roast fig, candied walnut, grain mustard & balsamic dressing (v)	11.95
SALT & PEPPER SQUID rice noodle & vegetable salad, hot & sour dressing	12.95

## SHARING BOARDS

THE RAB-BQ COOKED IN OUR JOSPER OVEN [MINIMUM 2 GRAZERS] Chimichurri BBQ'd Scottish rump steak, jerk marinated chicken skewers, mango pico de gallo sauce, Toulouse pork sausages, bourbon BBQ rack of pork ribs, grilled corn on the cob with Cajun butter, slaw, tzatziki, salad, flatbreads, fries, grain salad & bucket of sauce	20 per person
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 per person
THE STEAK HOUSE NACHOS homemade tortilla chips baked on cedar wood with chargrilled flat iron steak, chimichurri & Monterey Jack cheese	14.95
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

4

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 (v)	
TENDERSTEM BROCCOLI with garlic & lemon butter (v)	

## TO FINISH

6.95

PEANUT BUTTER & CHOCOLATE TART  
with milk ice cream

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

### SHARING DESSERTS [Serves 2]

'HOT CHOCOLATE' ESPRESSO MARTINI 11.95  
warm chocolate brownie, vanilla ice cream  
& hot chocolate & Café XO Patron sauce.  
GF on request

BRAMLEY APPLE CRUMBLE 11.95  
with ginger, hazelnut crumble & vanilla custard

### SHARING COCKTAILS

GREY GOOSE ESPRESSO CAFETIÈRE [Serves 2] 15  
Grey Goose orange vodka + Illyquore coffee liqueur  
+ Bacardi Fuego rum + espresso + vanilla syrup

WAKEY WAKEY BIG SHAKEY [Serves 4] 30  
Cîroc vanilla vodka + Kahlua + espresso

## COCKTAILS

NEGRONI Tanqueray No.Ten gin + Campari + Martini Rubino	9
PORNSTAR MARTINI Ketel One vodka + passion fruit + lemon + vanilla + pineapple + prosecco	8.5
FROSE 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 8 Grey Goose vodka + Kahlua + vanilla + Point Black Cold Brew Coffee	

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