

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	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
280g ANGUS RUMP STEAK served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter	24.95

DINE OUT

Available Monday - Friday

2 MAIN COURSES, 2 PEOPLE £12.5
(£6.25 PER PERSON)

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

ORKNEY STEAK BURGER
toasted brioche, smoked cheddar rarebit & fries

BEER BATTERED SCOTTISH HADDOCK
with fries & tartar sauce

ROAST PUMPKIN, SWEET POTATO & PESTO SALAD
kale, pickled beetroot, toasted pumpkin seeds & pine nuts (vg)
add chargrilled chicken 3

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

JOSPER FIRED TANDOORI CHICKEN SKEWER
marinated chicken thigh, pickled cabbage
chargrilled flatbread & tatziki

PIRI PIRI SWEET POTATO
FALAFEL SHAWARMA WRAP
lettuce, red cabbage, tomato, pomegranate
& smoked mayo (vg)

TOULOUSE SAUSAGE
slow braised lentils, savoy cabbage & melting onions

ADD A MINI SOUP TO YOUR LUNCH 2

SHARING DESSERT

SUGARED CHURROS 6
with dark chocolate fondue

SANDWICHES & SALADS

All sandwiches come with fries
ADD A SMALL PORTION OF SOUP 2

12HR COOKED OX CHEEK BAGEL 13.95
with horseradish, smoked cheddar, crispy onions & gravy

CRISPY HALLOUMI SALAD 11.95
roast fig, candied walnut, grain mustard
& balsamic dressing (v)

BUTTERMILK CHICKEN CLUB 11.95
with tomato, smoked bacon & Monterey
Jack cheese on a toasted pretzel bun

ENGLISH GOATS CHEESE
& PESTO BRUSCHETTA 10.95
with air dried cherry tomatoes & pine nuts
on crisp sourdough (v)

SCOTTISH RIB-EYE STEAK SANDWICH 13.95
with Togorashi mayonnaise & rocket

SLOW COOKED MEXICAN BEAN 10.95
avocado & coriander toasted tortilla (vg)

CLUB SALAD 11.95
chargrilled chicken, candied bacon,
avocado, tomato & Ranch dressing

SHARING BOARDS

THE RAB-BQ COOKED IN 20 per person
OUR JOSPER OVEN [MIN. 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

ON THE BOARD [MIN. 2 GRAZERS] 12.5 each
sticky sesame wings, 15 hour pork ribs, chilli brisket,
creamed corn, skinny fries, root slaw, flatbreads
& beer-braised onions

THE STEAK HOUSE NACHOS 13.95
homemade tortilla chips baked on cedar wood
with chargrilled flat iron steak, chimichurri
& Monterey Jack cheese

BBQ PULLED PORK NACHOS 13.95
homemade tortilla chips baked on cedar wood with BBQ
pulled pork, apple root slaw & Monterey Jack cheese

THE VEGGIE ONE 9.95
homemade tortilla chips baked on cedar wood with
sweet roasted red peppers, slow cooked Mexican beans,
avocado, crumbled feta & chipotle sauce (v)

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 10
with apple & golden raisin chutney & oatcakes

SHARING DESSERTS [Serves 2]

'HOT CHOCOLATE' ESPRESSO MARTINI 11.5
warm chocolate brownie, vanilla ice cream
& hot chocolate & Café XO Patron sauce.
GF on request

BRAMLEY APPLE CRUMBLE 11.5
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 SHAKY [Serves 4] 30
Cîroc vanilla vodka + Kahlua + espresso

COCKTAILS

NEGRONI 9
Tanqueray No.Ten gin + Campari + Martini Rubino

PORNSTAR MARTINI 8.5
Ketel One vodka + passion fruit + lemon
+ vanilla + pineapple + prosecco

FROSÉ 8
Ketel One Botanical Grapefruit & Rose vodka
+ Belsazar Rosé vermouth + cranberry + lime
+ raspberry + Vila Real rosé wine

BLACK VIOLET 8
Whitley Neill Parma Violet gin + Briottet Crème
de Mûre + lemon + blackberries + prosecco

WATERMELON MARTINI 8.5
Stolichnaya vodka + lemon + watermelon

TURKEY KILLERS 8
Wild Turkey 101 whiskey + pineapple
+ orange + coconut

FOLLOW THE NUTS 8.5
Belvedere Pure vodka + Amarula cream liqueur
+ Crème de Figue liqueur + almond milk
+ chocolate bitters + cream

GREY GOOSE NITRO ESPRESSO MARTINI 8
Grey Goose vodka + Kahlua + vanilla
+ Point Black Cold Brew Coffee

BLOOD & SAND 7.5
Johnnie Walker Black Label whisky + Cherry Heering
+ Martini Rubino + orange + Talisker 10 whisky

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