

<p><b>WHILE YOU WAIT</b></p> <p>FRESH BAKED BREAD 4.5 with slow roast black garlic aioli (v)</p> <p>PICANTE GORDAL OLIVES (vg) 4</p> <p>SLOW ROASTED AUBERGINE &amp; CUMIN DIP 4 with tahini &amp; lemon dressing, pomegranate &amp; bagel crisps (vg)</p> <p>JOSPER FIRED FETA CHEESE 6 with honey, truffle, thyme &amp; rye bread crisps (v)</p>	<p><b>DINE OUT</b> Available Sunday - Thursday</p> <p><b>STARTER &amp; MAIN FOR 12.5</b></p> <p><b>STARTERS</b></p> <p>FRESHLY MADE SOUP with warm baked bread (v)</p> <p>SALT &amp; PEPPER SQUID with rice noodle &amp; vegetable salad, hot &amp; sour dressing</p> <p>CHICKEN LIVER PARFAIT with red onion chutney &amp; toasted brioche</p> <p>PIRI PIRI SWEET POTATO FALAFEL SALAD with pickled cabbage, tomato, pomegranate &amp; smoked may (vg)</p> <p><b>MAINS</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> <div style="border: 1px solid black; padding: 5px;"> <p>24HRS COOK LAMB SHOULDER FAJITAS (£15 FOR 2 PEOPLE) chilli crème fraîche, smashed avocado, mint &amp; tomato salsa &amp; floured tortillas</p> </div> <p>WILD MUSHROOM &amp; ARTICHOKE FETTUCCINE black truffle &amp; parmesan cream (v)</p> <p>JOSPER FIRED TANDOORI CHICKEN SKEWER marinated chicken thigh, pickled cabbage chargrilled flat bread &amp; tzatziki</p> <p>TOULOUSE SAUSAGES Slow braised lentils, savoy cabbage &amp; melting onions</p>	<p><b>ON THE SIDE</b> 4</p> <p>TRIPLE-COOKED CHIPS (v) SALT &amp; CHILLI FRIES (v) SMOKED CHEDDAR MAC &amp; CHEESE (v) CREAMED CORN (v) CRUNCHY ROOT SLAW (v) POTATO &amp; BACON GRATIN CREAMY MASH POTATO (v) TOMATO &amp; ONION SALAD with cider vinaigrette (v) GREEN BEANS with paprika butter (v) ROCKET &amp; PARMESAN SALAD (v) TENDERSTEM BROCCOLI with garlic &amp; lemon butter (v)</p>
<p><b>TO START</b></p> <p>FRESHLY MADE SOUP 4.95 with warm baked bread (v)</p> <p>12HR COOKED PORK FRITTERS 7.5 with pub piccalilli, apple sauce &amp; crackling</p> <p>PEAT SMOKED HADDOCK FISHCAKE 7.5 with Arran mustard &amp; creamed leeks</p> <p>SLOW CONFIT DUCK TORTELLINI 7.95 with toasted hazelnuts &amp; butternut squash velouté</p> <p>ROAST FIG &amp; GOATS CHEESE SALAD 6.95 rocket, Arran mustard, honey &amp; balsamic dressing (v)</p> <p>TANK BEER BATTERED BUBBLE PRAWNS 8.95 with nori seaweed, brown crab mayo &amp; lemon</p> <p>CAULIFLOWER 'KORMA' 6.95 with carrot &amp; coconut purée, golden raisins &amp; toasted coconut (vg)</p> <p>STICKY SESAME CHICKEN WINGS 7.95 with spring onion &amp; sour cream</p>	<p><b>SHARING DESSERT</b></p> <p>SUGARED CHURROS 6 with dark chocolate fondue</p>	<p><b>TO FINISH</b> 6.95</p> <p>PEANUT BUTTER &amp; CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>BRAMLEY APPLE CRUMBLE with ginger, hazelnut crumble &amp; vanilla custard</p> <p>CLEMENTINE CHEESECAKE with almond crumb &amp; orange sorbet</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>SELECTION OF I.J.MELLIS CHEESES 10 with apple &amp; golden raisin chutney &amp; oatcakes</p> <p><b>SHARING DESSERTS</b> [Serves 2]</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 11.5 warm chocolate brownie, vanilla ice cream &amp; hot chocolate &amp; Café XO Patron sauce. GF on request</p> <p>BRAMLEY APPLE CRUMBLE 11.5 with ginger, hazelnut crumble &amp; vanilla custard</p>
<p><b>TREAT YOURSELF FROM THE JOSPER GRILL</b></p> <p><b>OUR TRADEMARK SLOW COOKED MEATS &amp; FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.</b></p> <p>ORKNEY STEAK BURGER 14.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion &amp; mustard seed relish, triple cooked chips</p> <p>'NAKED' STEAK BURGER 14.95 Orkney steak burger baked on cedar plank with candied onions &amp; blue cheese, triple cooked chips</p> <p>PAN ROAST NORTH SEA COD 17.95 with braised lentils, tomato, brioche, chive &amp; smoked bacon crust</p> <p>18HR CONFIT DUCK WAFFLE 17.5 crisp confit duck on a home cooked savoury waffle with apricot, mustard seed &amp; cider vinegar jam &amp; fried duck egg</p> <p>ROAST BUTTERNUT SQUASH TART 13.25 with caramelised red onion, parmesan &amp; mascarpone cream, wilted kale (v)</p> <p>CHARGRILLED JERK CHICKEN SKEWERS 14.95 Marinated chicken thigh with grain salad, tomato, red onion &amp; mango salsa &amp; grilled flat bread</p> <p>TANDOORI SEABASS 19.95 coal fired with Bombay potatoes &amp; baby spinach</p> <p>WILD MUSHROOM &amp; ARTICHOKE FETTUCCINE 14.95 with black truffle &amp; parmesan cream (v)</p> <p>24HR COOKED SHOULDER OF LAMB 17.95 on the bone with onion, thyme &amp; balsamic &amp; colcannon creamed potatoes</p> <p>15HR COOKED RACK OF PORK RIBS 18.95 in Copper Dog BBQ sauce with apple root slaw &amp; fries</p> <p><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></p> <p>230g SCOTTISH RIB-EYE STEAK 29.95</p> <p>230g SCOTTISH SIRLOIN STEAK 29.95</p> <p>280g ANGUS RUMP STEAK 24.95</p>	<p><b>SALADS</b></p> <p>CLUB 11.95 chargrilled chicken, candied bacon, avocado, tomato &amp; Ranch dressing</p> <p>CRISPY HALLOUMI SALAD 11.95 roast fig, candied walnut, grain mustard &amp; balsamic dressing (v)</p> <p>SALT &amp; PEPPER SQUID 12.95 rice noodle &amp; vegetable salad, hot &amp; sour dressing</p> <p><b>SHARING BOARDS</b></p> <p>THE RAB-BQ 20 per person 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 &amp; bucket of sauce</p> <p>ON THE BOARD 12.5 each [MINIMUM 2 GRAZERS] 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 (v)</p>	<p><b>SHARING COCKTAILS</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>COCKTAILS</b></p> <p>NEGRONI 9 Tanqueray No.Ten gin + Campari + Martini Rubino</p> <p>PORNSTAR MARTINI 8.5 Ketel One vodka + passion fruit + lemon + vanilla + pineapple + prosecco</p> <p>FROSE 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>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</p>