

WHILE YOU WAIT

FRESH BAKED BREAD with slow roast black garlic aioli	4.5
PICANTE GORDAL OLIVES	3.5

FRESH LOCH FYNE OYSTERS one 3.5 / three 10 / six 18
with aged sherry vinegar & shallot dressing
or black pepper, cider & honey

TO START

FRESHLY MADE SOUP with warm baked bread V	4.95
SRIRACHA CHARGRILLED KING PRAWNS with mango & tomato salsa	8.5
STICKY SESAME WINGS with spring onion & sour cream	7.5
15 HOUR COOKED HALF RACK OF PORK RIBS in Copper Dog & hickory BBQ sauce with apple root slaw	9
BURRATA MOZZARELLA with homemade piccalilli & toasted chestnuts V	8.5
SMOKED MACKEREL with Stirlingshire crème fraîche, dill pickled cucumber & sourdough crisps	7
CRISPY HALLOUMI SALAD with chipotle mayonnaise, salt yogurt & beetroot V	6.5

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, beer-braised onion & mustard seed relish, triple cooked chips	13.95
MARINATED SALMON with red pepper & oregano, baked on cedar wood, crushed potatoes & chorizo crisps	16
BAKED BUTTERNUT SQUASH caramelized red onion, mascarpone & parmesan tart with tenderstem broccoli V	12.5
GRILLED CHICKEN with root vegetables & lemon butter sauce	15
TANDOORI SEABASS coal fired with Bombay potatoes & baby spinach	19.5
BLACK LENTIL DAHL spinach & paneer nuggets, cumin flat bread & puffed rice V	12.5
SLOW COOKED SECRETO OF PORK brushed with a smoked maple & Himalayan sea salt glaze, smoked paprika green beans.	18

ON THE SIDE

TRIPLE-COOKED CHIPS V	3.5
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 V with paprika butter	
ROCKET & PARMESAN SALAD	
TENDER STEM BROCCOLI with garlic & lemon butter	

SANDWICHES

All sandwiches come with fries

<i>Add a mini portion of soup</i>	2
OPEN TOASTED SOURDOUGH SANDWICH with Sriracha chargrilled king prawns, avocado & lemon mayo	10
TOASTED HOAGIE OPEN SANDWICH with beef tomato, wild mushrooms, cashew nut & basil pesto & fried hen egg	9.5
SALT BEEF & SMOKED CHEDDAR REUBEN with fried pickle & Russian dressing	9.75
BUTTERMILK CHICKEN CLUB with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun	9.75
SLOW COOKED HAM HOCK 'BLT' on thick cut white bloomer	9
SCOTTISH RIBEYE STEAK SANDWICH with Togorashi mayonnaise & rocket	12.95

SALADS

CLUB chargrilled chicken, candied bacon, avocado & tomato	10
FULL HARVEST SUPERFOOD SALAD Roast butternut squash, tenderstem broccoli, kale & grilled halloumi salad with goji berries & pumpkin seeds V <i>add chargrilled chicken</i>	9.5 3
CHARGRILLED CHIMICHURRI BEEF with sweet pickled onion & gherkins, tarragon dressing & rye bread croutons	12.5
PULLED HAM HOCK Granny Smith apple & Rosary goats cheese salad with honey, mustard & balsamic dressing	11
SLOW COOKED OCTOPUS chorizo & roasted red pepper salad with cider vinegar dressing	10

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
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TO FINISH

PEANUT BUTTER & CHOCOLATE TART with milk ice cream	6
STICKY TOFFEE PUDDING with clotted cream	
SUGARED MINI DOUGHNUTS with raspberry & salt caramel dipping sauces	
BAKED CHERRY CHEESECAKE with honeycomb cream	

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
SCOTTISH CHEESE BOARD Barweys cheddar, Arran Blue, Clava brie & one guest cheese, with beer-braised onion marmalade & oatcakes	11

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

BEANS & BLENDS

ARTISAN ROAST COFFEE

FLAT WHITE	3
CAFFE LATTE	3
ESPRESSO	2.5
DOUBLE ESPRESSO	3
LONG BLACK	2.75
MACCHIATO	2.25
CAPPUCCINO	3
CAFFE MOCHA / WITH CREAM	3 / 3.2
HOT CHOCOLATE / WITH CREAM	3 / 3.5

Decaffeinated coffee, skimmed & semi skimmed,
soya & almond milk are available with the above

NOVUS TEA

BLACK TEA	3
ENGLISH BREAKFAST	
SAPPHIRE EARL GREY	
ORGANIC DARGEELING	
STRAWBERRIES & CREAM	
GREEN TEA	
Dragonwell Green / White, Pear & Ginger	
HERBAL INFUSIONS	
Egyptian Mint / Spiced Rooibos / Persian Pomegranate	

TAP

TANK / STAROPRAMEN UNPASTEURISED (5%) Czech	pint	5.6
FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland		5.35
PRAVHA (4%) Czech		4.85
FRANCISCAN WELL SHANDON STOUT (4.3%) Ireland		5.25
EAST COAST IPA (4%) Scotland		5.05
INNIS & GUNN ORIGINAL OAK (5.2%) Scotland		5.45
HARVIESTOUN BROKEN DIAL (4.5%) Scotland		5.05
CAMDEN HELLS (4.6%) England		5.35
BEAVERTOWN NECK OIL (4.3%) England		5.05
BROOKLYN LAGER (5.1%) USA		5.35

WINE

WHITE	175ml	250ml	75cl
VILLA REAL MACABEO La Mancha, Spain	5	6.55	19.75
VILLA ROSELLA TAI / PINOT GRIGIO Veneto, Italy	5.9	7.85	23.5
ANGELS TEARS MUSCAT CHENIN S. Africa	6.45	8.95	27
CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand	11.9	16.75	50
ROSÉ	175ml	250ml	75cl
VILLA REAL TEMPRANILLO ROSÉ La Mancha, Spain	5	6.55	19.75
WHISPERING ANGEL Cotes de Provence, France	10	15	45
RED	175ml	250ml	75cl
VILLA REAL TEMPRANILLO / SYRAH La Mancha, Spain	5	6.55	19.75
LA PODEROSA MALBEC Rapel Valley, Chile	6.3	9	27
NORMANS HOLBROOKS ROAD MERLOT, Australia	6.3	9	27
BOUNDARY HUT PINOT NOIR New Zealand	7.9	10.4	31

