

<p>BITES</p> <p>FRESH BAKED BREAD 4.95 with slow roast black garlic aioli (v)</p> <p>PICANTE GORDAL OLIVES (vg) 4.95</p> <p>JOSPER FIRED FETA, TRUFFLE, HONEY & THYME 6.95 with sourdough crisps (v)</p> <p>MINI ROAST HOT CHORIZO 6.95 with red wine & fresh baked bread</p>	<p>MAINS OUR TRADEMARK SLOW COOKED MEATS & FISH, COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.</p> <p>CORN FED CHICKEN BREAST 14.95 chicken & tarragon mousse, French style peas, pancetta & confit roast potatoes</p> <p>ORKNEY STEAK BURGER 14.95 toasted brioche, smoked cheddar rarebit, candied bacon, glazed onion & mustard seed relish, triple cooked chips</p> <p>TANDOORI SEABASS 21.95 coal fired with Bombay potatoes & baby spinach</p> <p>WILD MUSHROOM & ARTICHOKE FETTUCCINE 14.95 with black truffle & parmesan cream (v)</p> <p>PORK FILLET WELLINGTON 15.95 Stornoway black pudding, Swiss chard, piccalilli purée, smoked bacon savoy cabbage & crackling</p> <p>JOSPER GRILLED CHICKEN SOUVLAKI 13.95 with oregano, sweet paprika, pickled red cabbage salad, tzatziki & flatbread</p> <p>BAKED NORTH SEA COD 17.95 Sweetcorn, bean & dill chowder & confit potatoes</p> <p>230g BLACK ANGUS RIB-EYE STEAK 32 served with rocket & your choice of pepper sauce, beer braised onion gravy, béarnaise sauce or garlic & herb butter</p> <p>TANK BEER BATTERED SCOTTISH HADDOCK 14.95 with fries & tartare sauce</p> <p>15HR COOKED RACK OF PORK RIBS 16.95 in BBQ sauce with apple root slaw & fries</p>	<p>COCKTAILS</p> <p>RABBLE APPLE 5 Tanqueray Freshly Juiced Granny Smith OR Johnnie Walker Black Freshly Juiced Pink Lady</p> <p>STRAWBERRY FRESCA 6 Edinburgh Gin Luxardo Aperitivo Freshly Squeezed Orange Strawberry</p> <p>PORNSTAR FROSÉ 5 Ketel One Botanicals Peach & Orange Blossom La Vida Tropica Passionfruit Sorbet Rosé Wine</p> <p>PORNSTAR MARTINI 8.75 Cîroc Vanilla Luca's Passionfruit Sorbet Pineapple Citrus</p> <p>GLITTER COSMO 8.25 Stoli Citros Cranberry Orange Lime Glitter</p> <p>ESPRESSO MARTINI 8.75 Ketel One Fresh Espresso Kahlúa Tonka Bean</p> <p>CLASSIC MARGARITA 9.25 Ocho Blanco Cointreau Lime</p> <p>FRENCH MARTINI 8.75 Belvedere Vodka Chambord Pineapple Raspberry Sorbet</p> <p>CHAMPAGNE PIÑA COLADA 11.75 Flor de Caña 7 Takamaka Coconut Pineapple Coconut Sorbet Cream Moët & Chandon Brut</p> <p>BUBBLEGUM MOJITO 8.25 Takamaka White Rum Luca's Bubblegum Sorbet Garden Mint Lime</p> <p>THE IRISH COFFEE 6.5 Slane Irish Whiskey Espresso Vanilla Cream Tonka Bean</p>
<p>TO START</p> <p>FRENCH ONION SOUP 5.95 with melting 15 month aged Comté crouton</p> <p>JOSPER SMOKED LEEK & THERMIDOR TART 6.95 watercress & toasted hazelnut (v)</p> <p>TANK BEER BATTERED BUBBLE PRAWNS 8.95 with nori seaweed, brown crab mayo & lemon</p> <p>15HR COOKED RACK OF PORK RIBS 8.95 in BBQ sauce with apple root slaw</p> <p>CAULIFLOWER 'KORMA' 6.95 with carrot & coconut purée, golden raisins & toasted coconut (vg)</p> <p>TWICE BAKED MULL OF KINTYRE CHEDDAR SOUFFLÉ 6.95 with apple, pickled walnut & cheese sauce (v)</p> <p>STICKY SESAME CHICKEN WINGS 7.95 with spring onion & sour cream</p> <p>JOSPER FIRED ASPARAGUS & POACHED EGG 7.95 with olive oil crouton & black garlic aioli (v)</p>	<p>ON THE SIDE 3.95</p> <p>TRIPLE-COOKED CHIPS (v)</p> <p>SALT & CHILLI FRIES (v)</p> <p>SMOKED CHEDDAR MAC & CHEESE (v)</p> <p>CREAMED MASH POTATO</p> <p>CAULIFLOWER CHEESE</p> <p>MINTED PEAS & LEEKS</p> <p>ROCKET & PARMESAN SALAD (v)</p> <p>TENDERSTEM BROCCOLI with garlic & lemon butter (v)</p>	<p>BEER PINT</p> <p>TANK // STAROPRAMEN UNPASTEURISED (5%) Czech 5.75</p> <p>FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland 5.5</p> <p>PRAVHA (4%) Czech 5</p> <p>BREWDOG PUNK IPA (5.6%) Scotland 5.55</p> <p>PERONI (5.1%) Italy 5.65</p> <p>EAST COAST IPA (4%) England 5.3</p> <p>ASAHI (5.2%) Japan 5.65</p> <p>LAGANITAS DAYTIME (4%) USA 5.4</p> <p>GUINNESS (4.1%) Ireland 5.55</p> <p>MADRÍ EXCEPCIONAL (4.6%) Spain 5.2</p>
<p>SANDWICHES & SALADS</p> <p>All sandwiches come with fries</p> <p>ADD A SMALL PORTION OF SOUP 2.5</p> <p>CRISPY HALLOUMI SALAD 12.95 roast fig, candied walnut, grain mustard & balsamic dressing (v)</p> <p>SALT BEEF BRISKET & GRUYÈRE REUBEN 11.75 with gherkin & Russian dressing</p> <p>CLUB SALAD 13.95 chargrilled chicken, candied bacon, avocado, tomato & Ranch dressing</p> <p>BUTTERMILK CHICKEN BURGER 13.95 with tomato, smoked bacon & Monterey Jack cheese on a toasted pretzel bun</p> <p>SCOTTISH RUMP STEAK SANDWICH 14.95 with Togorashi mayonnaise & rocket</p>	<p>DESSERTS 6.95</p> <p>PEANUT BUTTER & CHOCOLATE TART with milk ice cream</p> <p>STICKY TOFFEE PUDDING with vanilla ice cream</p> <p>SUGARED CHURROS with dark chocolate fondue</p> <p>GUEST CHEESE 8.95 Hand selected by I.J.Mellis with paired accompaniments</p> <p>SHARING DESSERT [Serves 2]</p> <p>'HOT CHOCOLATE' ESPRESSO MARTINI 11.95 warm chocolate brownie, vanilla ice cream & hot chocolate & Café XO Patron sauce. GF on request</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>

