

BRUNCH		AVAILABLE UNTIL 3PM	
BELGIAN WAFFLES		11.95	
with coconut yoghurt, berries & honey (v)			
or dry cured crispy bacon & maple syrup			
EGGS BENEDICT		11.95	
2 poached eggs on a toasted muffin topped with hollandaise sauce with a choice of:			
smoked bacon, haggis, black pudding, spinach		13.95	
or smoked salmon			
PIG OUT EGGS		15.5	
Rabble sausage patties, BBQ pulled pork, 2 poached eggs on a toasted muffin topped with hollandaise sauce			
TOASTED CRUMPETS		10.75	
roasted field mushrooms, poached eggs & chive hollandaise sauce (v)			
THE SPANISH		13.75	
crisp fried tattie tots, chorizo, roasted red pepper, fried egg, saffron alioli & chives			
THE HERBIVORE		13.75	
crisp fried tattie tots, slow cooked mexican beans, avocado cream, mozzarella & spring onion (vg)			
BITES			
FRESH BAKED BREAD		6.25	
with slow roast black garlic aioli (v)			
PICANTE GORDAL OLIVES (vg)		6.25	
JOSPER FIRED GOATS CHEESE, TRUFFLE, HONEY & THYME		7.95	
with sourdough crisps (v)			
MINI ROAST HOT CHORIZO		8.45	
with red wine & fresh baked bread			
ROASTED RED PEPPER & LEMON HOUMOUS		6.95	
with chargrilled flat breads (vg)			
TO START			
PEA, CIDER & MINT SOUP		8.45	
fresh baked bread, whipped bacon butter			
BEER BATTERED BUBBLE PRAWNS		10.95	
with nori seaweed, brown crab mayo & lemon			
SMOKED HAM HOCK SCOTCH EGG		8.95	
crisp potato, malt vinegar hollandaise			
GUNPOWDER ROAST CORN RIBS (vg)		8.95	
teriyaki sauce, spring onion & sesame			
STICKY SESAME CHICKEN WINGS		10.95	
with spring onion & sour cream			
SCOTTISH BUFFALO MOZZARELLA		9.95	
crostini, charred romesco sauce (v)			
SLOW COOKED MUTTON CROQUETTE		10.5	
greek salad, tzaziki			
ON THE SIDE			
BEEF DRIPPING CHIPS		5.95	
SHOESTRING FRIES (v)		4.95	
SALT & CHILLI FRIES (v)		5.95	
SMOKED CHEDDAR MAC & CHEESE (v)		5.95	
CREAMED CORN (v)		4.95	
GREEK SALAD (v)		5.50	
SMOKED GARLIC GREEN BEANS		4.95	
MINTED PEAS & LEEKS (v)		4.95	
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. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted. Please ask your server for our kids, gluten free and dairy free menus.			

SANDWICHES & SALADS	
All sandwiches come with fries, upgrade to beef dripping chips £2	
ADD A SMALL PORTION OF SOUP	3.95
GINGER GLAZED PIG CHEEK SUB	18.5
chipotle slaw, ginger beer, coriander	
SLOW COOKED GUNPOWDER RUBBED SCOTTISH BEEF BRISKET SUB	17.95
horseradish, crispy shallots & beef gravy dip	
BUTTERMILK CHICKEN BURGER	16.95
with tomato, smoked bacon & Monterey Jack cheese, toasted brioche bun	
CRISPY HALLOUMI SALAD	15.95
roast peach, red quinoa, tomato, mint, chardonnay dressing (v)	
COBB WEDGE SALAD	15.95
romaine, chargrilled chicken, candied bacon, avocado, tomato, boiled egg, smoked cheddar, ranch dressing	
SRIRACHA PRAWN WEDGE SALAD	15.95
romaine, sriracha king prawn, mango salsa, tomato, pickled cucumber, coconut yoghurt dressing	
BREADED HADDOCK TACOS	14.95
mango salsa, chipotle mayo & fries	
LAMB KOFTA	16.95
with chargrilled flat bread, pickled cabbage, mint & coconut yoghurt (df)	

MAINS	
TANDOORI CHICKEN SKEWER	15.95
with chargrilled flat bread, pickled red cabbage, tomato, mint & coconut yoghurt (df)	
BEER BATTERED SCOTTISH HADDOCK	17.95
fries & tartare sauce	
Upgrade your fries to beef dripping chips £2	
POACHED PLAICE	19.95
lemongrass & crab mousse, tomato risotto, chive butter sauce, brioche croutons	
SCOTTISH ASPARAGUS & PEA RISOTTO	15.95
with lemon & tarragon (vg)	
ROAST NORTH SEA COD	23.95
chorizo, red wine, avocado cream, Jersey royals, tomato salsa	

FROM THE JOSPER GRILL	
OUR TRADEMARK MEATS COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.	
DRY AGED - GRASS FED BEEF	
served with rocket, beef dripping chips, your choice of pepper sauce, béarnaise sauce or garlic & herb butter	
230g RIB-EYE STEAK	36.95
230g SIRLOIN STEAK	34.95
230g FILLET STEAK	39.95
15HR COOKED RACK OF PORK RIBS	20.95
in BBQ sauce with Cajun slaw & fries	
SCOTTISH STEAK BURGER	17.95
toasted brioche, smoked cheddar rarebit, candied bacon, burger sauce & fries	
PORK & CHORIZO BURGER	16.95
toasted brioche, romesco sauce, fries	
CHIMICHURRI SIRLOIN STEAK SANDWICH	18.95
baked ciabatta, chimichurri mayonnaise, rocket & fries	
UPGRADE YOUR FRIES BEEF DRIPPING CHIPS	£2

TO SHARE...	
BUTCHERS BOARD	32.95
sticky sesame wings, 15 hour pork ribs, gunpowder beef brisket, creamed corn, skinny fries, Cajun slaw, flatbreads	
ITALIAN CHARCUTERIE PLATTER	28.95
mortadella, milano salami, parma ham, Gorgonzola, buffalo mozzarella, picante gordal olives, pickles, bread sticks, fresh baked bread, balsamic & olive oil	
THORS HAMMER (FOR 2 PEOPLE)	59.95
slow cooked whole shin of beef, beef dripping chips, tartiflette potatoes, smoked garlic green beans, corn ribs & gravy	

DESSERTS		8.95
DARK CHOCOLATE FONDANT		
white chocolate centre, passion fruit sorbet (gf/df)		
LEMON MERINGUE PIE		
candied peel (vg/gf)		
FLAP JACK CRANACHAN		
golden flap jack, Scottish raspberry cream, Laphroaig whisky jelly		
PEPPERED FIFE STRAWBERRIES		
deep fried clotted cream icecream, sesame tuille		
SUGARED CHURROS		
dark chocolate fondue		
GUEST CHEESES		12.95
Hand selected by I.J.Mellis		
with Arran chutney & crisp oat cakes		
SHARING DESSERT		[Serves 2]
ESPRESSO MARTINI		13.95
Dark chocolate brownie, vanilla icecream, coffee jelly, hot Patron chocolate sauce, sugar glass		

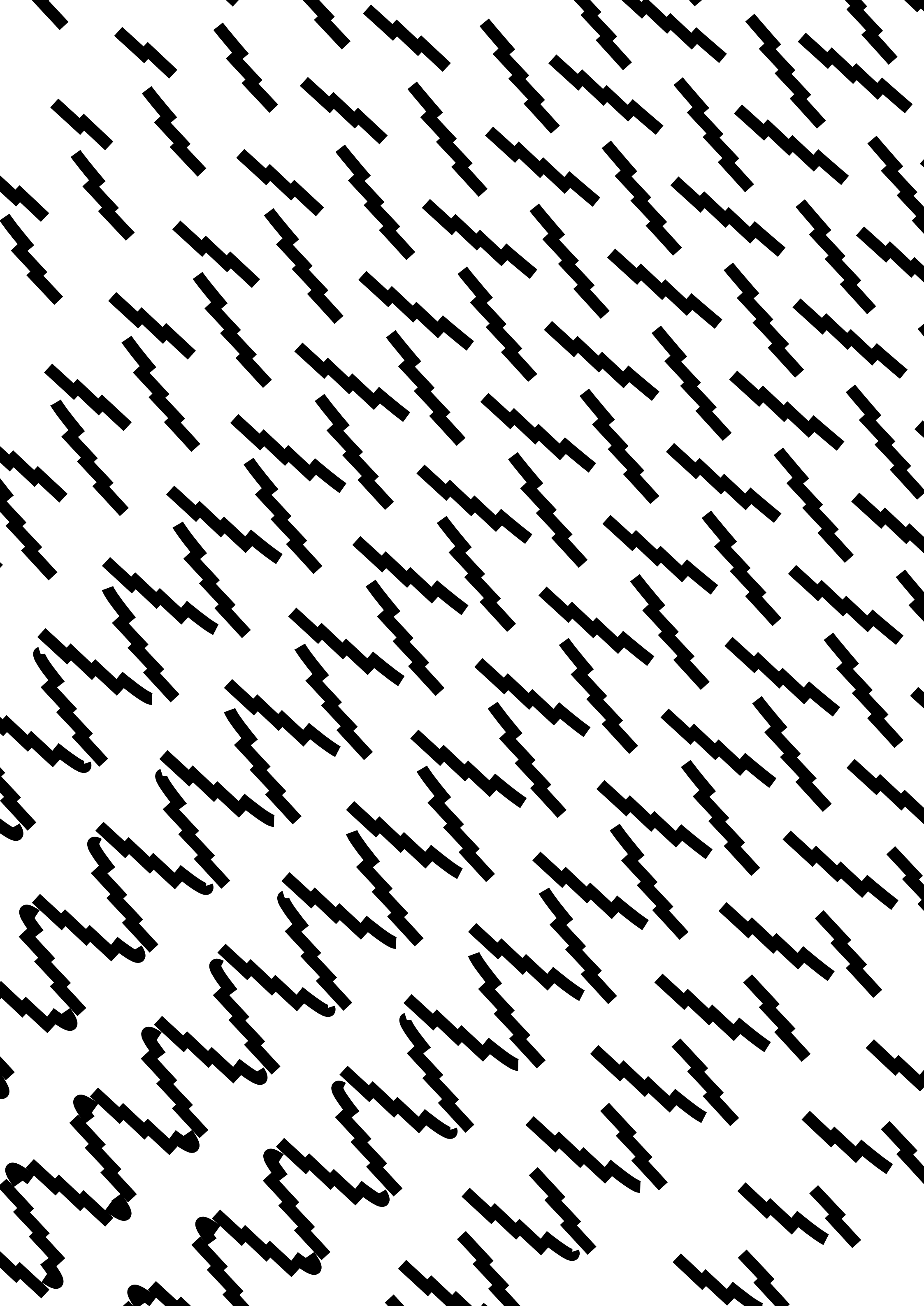
COFFEE COCKTAILS	
IRISH COFFEE	6.95
Gelstons Whiskey Espresso Vanilla Cream Tonka Bean	
SPICED LATTE	6.95
Amarula Vanilla Spice Cream Vanilla Espresso Steamed Milk	
SHARING SERVES	
CHEEKY PORNSTAR (SERVES 4-6)	40
Ketel One Vodka La Vida Tropica Passionfruit Pineapple Vanilla Prosecco	
GOLDEN PINEAPPLE MARGARITA (SERVES 2-4)	25
El Jimador Blanco Tequila Sauvignon Blanc Velvet Falernum Pineapple Pressed Lime London Essence Pineapple Soda	
BACK YARD MAI TAI (SERVES 4-6)	40
Bacardi Carta Blanca Bacardi Ocho Overproof Rum White Peach Pineapple Almond Pressed Lime	



GIN MARE

MEDITERRANEAN GIN

GOLDEN COAST	9.75
Gin Mare Pineapple Mango Honey Pressed Lime	
CLUB MED	9.5
Gin Mare Limoncello Seville Orange Marmelade Thyme Pressed Lime London Essence Ginger Ale	
CATALAN NEGRONI	10
Gin Mare Olorosso Sherry Martini Rubino Gentian Orange Oil Rosemary	
MARACUYÁ SPRITZ	9.75
Gln Mare Passionfruit Albariño Lemon Oil Soda	
RASPBERRY HUGO	9
Gin Mare Raspberry ELderflower Pressed Lemon Cava Brut	
EL PARADISO	9
Gin Mare Strawberry Basil Green Apple Pressed Lemon Egg White	



BITES		MAINS		SHARING SERVES	
FRESH BAKED BREAD with slow roast black garlic aioli (v)	6.25	TANDOORI CHICKEN SKEWERS chargrilled flat bread, pickled red cabbage, tomato, mint & coconut yoghurt (df)	15.95	CHEEKY PORNSTAR (SERVES 4-6) Ketel One Vodka La Vida Tropica Passionfruit Pineapple Vanilla Prosecco	40
PICANTE GORDAL OLIVES (vg)	6.25	BEER BATTERED SCOTTISH HADDOCK fries & tartare sauce <i>Upgrade your fries to beef dripping chips £2</i>	17.95	GOLDEN PINEAPPLE MARGARITA (SERVES 2-4) El Jimador Blanco Tequila Sauvignon Blanc Velvet Falernum Pineapple Pressed Lime London Essence Pineapple Soda	25
JOSPER FIRED GOATS CHEESE, TRUFFLE, HONEY & THYME with sourdough crisps (v)	7.95	BUTTERMILK CHICKEN BURGER tomato, smoked bacon & Monterey Jack cheese, toasted brioche bun	16.95	BACK YARD MAI TAI (SERVES 4-6) Bacardi Carta Blanca Bacardi Ocho Overproof Rum White Peach Pineapple Almond Pressed Lime	40
MINI ROAST HOT CHORIZO with red wine & fresh baked bread	8.45	POACHED PLAICE lemongrass & crab mousse, tomato risotto, chive butter sauce, brioche croutons	19.95		
ROASTED RED PEPPER & LEMON HOUMOUS chargrilled flat breads (vg)	6.95	RACK OF LAMB braised mutton croquette, roast sweet potato, tomato, sheeps yoghurt dressing, pickled courgette, mint salsa	28.95	COFFEE COCKTAILS	
TO START		SCOTTISH ASPARAGUS & PEA RISOTTO with lemon & tarragon (vg)	15.95	IRISH COFFEE Gelstons Whiskey Espresso Vanilla Cream Tonka Bean	6.95
PEA, CIDER & MINT SOUP fresh baked bread, whipped bacon butter	8.45	12HR COOKED PORK BELLY tartiflette potato, smoked garlic green beans, calvados jus	20.95	SPICED LATTE Amarula Vanilla Spice Cream Vanilla Espresso Steamed Milk	6.95
TANK BEER BATTERED BUBBLE PRAWNS with nori seaweed, brown crab mayo & lemon	10.95	THAI GREEN VEGETABLE CURRY with steamed jasmine rice (add chicken £2.50)	16.95		
SMOKED HAM HOCK SCOTCH EGG crisp potato, malt vinegar hollandaise	8.95	ROAST NORTH SEA COD chorizo, red wine, avocado cream, Jersey royals, tomato salsa	23.95	BEER	
GUNPOWDER ROAST CORN RIBS (vg) teriyaki sauce, spring onion & sesame	8.95	CRISPY HALLOUMI SALAD roast peach, red quinoa, tomato, mint, chardonnay dressing (v)	15.95	TAP STAROPRAMEN (5%) Czech FRANCISCAN WELL CHIEFTAIN IPA (5.5%) Ireland PRAVHA (4%) Czech BREWDOG PUNK IPA (5.6%) Scotland PERONI (5%) Italy GUINNESS (4.1%) Ireland ASAHI (5.2%) Japan MADRÍ EXCEPCIONAL (4.6%) Spain	pint 5.95 5.95 5.75 5.95 6 5.95 5.95 5.95
STICKY SESAME CHICKEN WINGS with spring onion & sour cream	10.95	COBB WEDGE SALAD romaine, chargrilled chicken, candied bacon, avocado, tomato, boiled egg, smoked cheddar, ranch dressing	15.95	BOTTLED CORONA (4.5%) Mexico STAROPRAMEN (5%) Czech COORS (4%) USA BLUE MOON (5.4%) USA ASAHI SUPER DRY (5%) Japan PERONI NASTRO AZZURO [Gluten Free] (5%) Italy PERONI NASTRO AZZURO (5%) Italy BREWDOG ELVIS JUICE (5.1%) Scotland DOOM BAR (4.3%) England INNIS & GUNN ORIGINAL (6.6%) Scotland	330ml 5.25 5.25 5 5.25 5.25 5.25 5.25 5.25 5.25 5.95
SCOTTISH BUFFALO MOZZARELLA crostini, charred romesco sauce (v)	9.95	SRIRACHA PRAWN WEDGE SALAD romaine, sriracha king prawn, mango salsa, tomato, pickled cucumber, coconut yoghurt dressing	15.95	LOW & NO NANNY STATE (0.5%) Scotland PERONI 0% (0%) Italy DAYS LAGER (0%) Scotland DAYS PALE ALE (0%) Scotland	4.75 4.75 4.75 4.75
SLOW COOKED MUTTON CROQUETTE greek salad, tzaziki	10.5				
TO SHARE...		ON THE SIDE			
BUTCHERS BOARD sticky sesame wings, 15 hour pork ribs, gunpowder beef brisket, creamed corn, skinny fries, Cajun slaw, flatbreads	32.95	BEEF DRIPPING CHIPS	5.95		
ITALIAN CHARCUTERIE PLATTER mortadella, milano salami, parma ham, Gorgonzola, buffalo mozzarella, picante gordal olives, pickles, bread sticks, fresh baked bread, balsamic & olive oil	28.95	SHOESTRING FRIES (v)	4.95		
THORS HAMMER (FOR 2 PEOPLE) slow cooked whole shin of beef, beef dripping chips, tartiflette potatoes, smoked garlic green beans, corn ribs & gravy	59.95	SALT & CHILLI FRIES (v)	5.95		
FROM THE JOSPER GRILL		SMOKED CHEDDAR MAC & CHEESE (v)	5.95		
OUR TRADEMARK MEATS COOKED OVER WHITE OAK CHARCOAL IN OUR JOSPER OVEN.		CREAMED CORN	4.95		
DRY AGED - GRASS FED BEEF rocket, beef dripping chips, choice of pepper sauce, béarnaise sauce or garlic & herb butter		GREEK SALAD (v)	5.5		
230g RIB-EYE STEAK	36.95	SMOKED GARLIC GREEN BEANS	4.95		
230g SIRLOIN STEAK	34.95	MINTED PEAS & LEEKS			
230g FILLET STEAK	39.95				
15HR COOKED RACK OF PORK RIBS in BBQ sauce with Cajun slaw & fries	20.95	DESSERTS		GOLDEN COAST Gin Mare Pineapple Mango Honey Pressed Lime	
SCOTTISH STEAK BURGER toasted brioche, smoked cheddar rarebit, candied bacon, burger sauce & fries	17.95	DARK CHOCOLATE FONDANT white chocolate centre, passion fruit sorbet	8.95	CLUB MED Gin Mare Limoncello Seville Orange Marmelade Thyme Pressed Lime London Essence Ginger Ale	9.5
PORK & CHORIZO BURGER toasted brioche, romesco sauce, & fries	16.95	SUGARED CHURROS dark chocolate fondue		CATALAN NEGRONI Gin Mare Olorosso Sherry Martini Rubino Gentian Orange Oil Rosemary	10
JOSPER FIRED STEAK FRITES with chimichurri sauce & rocket salad	18.95	LEMON MERINGUE PIE candied peel		MARACUYÁ SPRITZ Gln Mare Passionfruit Albariño Lemon Oil Soda	9.75
UPGRADE YOUR FRIES BEEF DRIPPING CHIPS	£2	FLAP JACK CRANACHAN golden flap jack, Scottish raspberry cream, Laphroaig whisky jelly		RASPBERRY HUGO Gin Mare Raspberry ELderflower Pressed Lemon Cava Brut	9
		PEPPERED FIFE STRAWBERRIES deep fried clotted cream icecream, sesame tuille		EL PARADISO Gin Mare Strawberry Basil Green Apple Pressed Lemon Egg White	9
		GUEST CHEESES Hand selected by I.J.Mellis with Arran chutney & oat cakes	12.95		
		SHARING DESSERT	[Serves 2]		
		ESPRESSO MARTINI Dark chocolate brownie, vanilla icecream, coffee jelly, hot Patron chocolate sauce, sugar glass.	13.95		
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