

STARTERS

STEAK BITES

tender marinated bites of rump steak served with whisky horseradish aioli and sweet dijon dip 10.95

HAGGIS BON BONS

locally made, served with whisky horseradish aioli and maple mustard dip 8.95
double order 15.50

CALAMARI

crispy squid, lightly spiced, tossed with mixed peppers and onions served with saffron lime aioli 9.75

FEATURE SOUP

ask your server about today's creation, served with garlic ciabatta 7.50

CHICKEN WINGS

choose from: jack daniel's, salt & pepper, hot or buffalo, served with carrot sticks and ranch dip 9.90
double order 18.00

CAESAR SALAD

crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing 7.95
add prawns 13.40 add chicken 12.95

LETTUCE WRAPS

DIY iceberg lettuce wraps served with wok seared vegetables and crispy noodles in ginger soy sauce 7.50
add prawns 4.95 add chicken 2.95

CHILLI GARLIC PRAWNS

sautéed in chilli and garlic butter, served with toasted garlic ciabatta 12.50

DOUBLE CHEESE NACHOS

hand cut tortilla chips topped with a half-pound of melted cheese, finished with diced tomatoes, spring onion and jalapeños, served with salsa and sour cream 12.50
add guacamole 14.00 add pulled chicken 17.45 add spicy beef 18.70

SALADS

CAESAR SALAD

crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing 12.95
add prawns 18.40 add chicken 17.95

STEAK SALAD

hand-cut 35-day aged 180g picanha, feta cheese, boiled egg, baby potatoes, green beans, tomato and cos lettuce, tossed in honey- lime dressing with a balsamic drizzle 18.50

FARMHOUSE PULLED CHICKEN SALAD

house-smoked pulled chicken, spiced butternut squash, granny smith apples, parmesan, toasted pumpkin seeds and baby kale, tossed in grainy mustard dressing 16.50

ARTISAN SALAD

artisan greens, fresh veggies, toasted pumpkin seeds, honey-lime dressing 12.50
add prawns 17.95 add chicken 17.50

vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies



MAINS

GINGER BEEF RICE BOWL

sweet and spicy beef, served over szechuan vegetables and jasmine rice 16.95
 *vegetarian option available*

FISH TACOS

chipotle lime haddock, soft flour tortilla, salsa Fresca, avocado, sour cream served with your choice of skin-on fries, artisan greens, or caesar salad 16.50
add a taco 4.50

BEER BATTERED HADDOCK

local beer battered haddock, skin-on fries, house made tartar sauce 17.95

PAN FRIED SCOTTISH SALMON

pan-roasted fillet of salmon, lemon herb sauce, served with garlic and rosemary crushed potatoes and seasonal vegetables 18.50

ROAST CHICKEN

roast chicken supreme with whisky mushroom sauce, served with truffle mashed potatoes and seasonal vegetables 17.95

SIDES

skin on fries 4.50	mashed potato 4.50	sweet potato fries 5.50
onion rings 5.50	roast potatoes 4.50	truffle fries 5.95
caesar salad 4.50	house salad 4.50	

BURGERS

our beef patties are hand-pressed and chargrilled, served on a rustic pretzel bun with relish, lettuce, tomato, red onion and pickles. served with your choice of skin-on fries, artisan greens, or caesar salad.

additional toppings:

cheddar, bacon, mushrooms, sautéed onions or guacamole 1.50 each

CLASSIC BURGER

chargrilled beef burger served on a rustic pretzel bun with relish, lettuce, tomato, red onion and pickles 18.50

CHOP BURGER

our signature burger, fully loaded with streaky bacon, sautéed mushrooms, cheddar and sautéed onions 21.95

DOUBLE FISTED BURGER

not for the faint of heart, this mighty meat experience is a double cheeseburger with streaky bacon and smoky bbq sauce—you'll need both hands for this one 22.95

FALAFEL AND SPINACH BURGER

crispy falafel and spinach burger with lettuce, tomato, red onion and pickles with homemade saffron lime aioli 16.00

CALIFORNIA BLACKENED CHICKEN BURGER

cajun spiced blackened chicken breast with melted cheddar, garlic aioli, guacamole, lettuce and tomato 16.95

FROM THE GRILL

all steaks are served with your choice of roasted or mashed potatoes or skin-on fries, plus fresh seasonal vegetables sautéed in garlic butter, grilled tomato and mushrooms.



DONALD RUSSELL
INVERURIE, ABERDEENSHIRE

STEAKS

SMOKED RIBEYE 340G

35 day aged superior cut ribeye smoked with hickory wood 39.95

FILLET STEAK 200G

21 day aged, centre cut and tender with delicate flavour 39.95

RIBEYE 340G

35 day aged superior cut ribeye, generously marbled and traditionally aged 38.75

FLAT IRON 220G

28 day aged generously marbled with a delicious balance of tenderness and flavour 27.95

MANGO CHICKEN

chipotle mango chicken sweet and smoky with jasmine rice, seasonal vegetables, fresh avocado and salsa fresca 19.95

BBQ SMOKED RIBS

house-smoked, fall off the bone tender and BBQ glazed, served with skin-on fries and cabbage slaw full rack 25.50 half rack 18.50

CHICKEN AND BBQ SMOKED RIBS

chipotle mango chicken and house-smoked baby back ribs, served with skin-on fries and cabbage slaw 17.80

OPEN FACED STEAK SANDWICH

hand-cut 35-day aged 180g picanha on a garlic ciabatta with sautéed mushrooms and onions, fresh rocket, freshly shaved parmesan and battered onion 19.95

OUR BRITISH BEEF IS TRADITIONALLY REARED AND FULLY MATURED FOR EXCEPTIONAL FLAVOUR. IT IS SELECTED AND HAND CUT FOR US BY DONALD RUSSELL, SUPPLIER TO HIS MAJESTY THE KING.

SAUCES

red wine demi 3.25

peppercorn 3.50

garlic butter 3.00

diane 3.75

BLUE RARE

bright red inside, seared on the outside

RARE

bright red in centre, bright pink toward the outside

MEDIUM RARE

bright pink throughout

MEDIUM

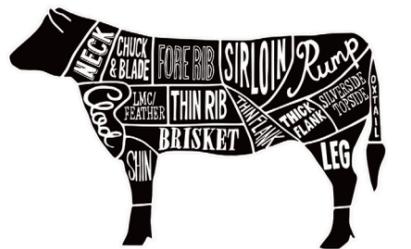
light pink throughout

MEDIUM WELL

light pink in the centre only

WELL DONE

no pink throughout



DESSERT

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream and Chantilly cream 8.00

STICKY TOFFEE PUDDING

served warm with buttery caramel sauce and vanilla ice cream 7.50

DARK CHOCOLATE DELICE

served with vanilla ice cream 8.75

GIN AND ELDERFLOWER CHEESECAKE

served with lemon crumb 8.50

COCKTAILS (50 ML)

APEROL SPRITZ aperol, prosecco, soda, slice of orange	9.95
BLACKBERRY TOM COLLINS gin, lemon juice, blackberry purée, gomme, soda	9.45
BLOODY MARY vodka, spiced tomato juice, lemon juice, tajin and celery salt rim	9.45
BRAMBLE gin, blackcurrant liqueur, lemon juice, gomme	8.95
CAIPIRINHA cachaça, licor 43, fresh lime, brown sugar	8.95
CLASSIC FROZEN LIME MARGARITA silver tequila, triple sec, frozen lime, gomme or choose from our flavoured options - mango, raspberrry, strawberry	8.95
MAI TAI dark rum, triple sec, orgeat, pineapple juice, grenadine	8.95
MEXICAN BULLDOG frozen lime margarita served in a chalice topped with a Corona®	10.95
CLASSIC MOJITO white rum, fresh lime, fresh mint, gomme, soda or choose from our flavoured options - raspberrry, strawberry	9.95
NEGRONI gin, sweet vermouth, campari	9.95
OLD FASHIONED bourbon, bitters, brown sugar	9.95
PINEAPPLE MOJITO dark rum, fresh lime, fresh mint, pineapple juice	9.95
SOUR fresh lemon juice, gomme choose from amaretto, gin or whisky	9.45

MARTINIS (50 ML)

ESPRESSO MARTINI vanilla vodka, coffee liqueur, butterscotch schnapps, espresso	9.45	VODKA MARTINI smirnoff	9.95
FRENCH MARTINI vodka, black raspberry liqueur, pineapple juice	9.45	belvedere	13.95
PORNSTAR MARTINI vodka, passionfruit liqueur, pineapple juice, shot of prosecco	9.95	ketel one	10.95
		grey goose	13.95
		GIN MARTINI tanqueray	9.95
		hendricks	13.95
		tanqueray 10	13.95

AFTER DINNER

BAILEYS COFFEE	7.50	AMARETTO	4.00
IRISH COFFEE	7.00	BAILEYS (50ML)	4.00
BALVENIE 12	7.50	COINTREAU	4.20
GLENFIDDICH 12	6.00	DRAMBUIE	4.50
JOHNNIE WALKER BLACK LABEL	5.00	GLAYVA	4.50
LAGAVULIN 16	8.50	FRANGELICO	3.50
		HENNESSY VS	5.00

WHITE WINE

	125ml	250ml	bottle
LIGHT AND CRISP <i>invigorating acidity, refreshing</i>			
BLANC DE BLANCS , le rouleur vin de france, france	5.00	7.00	21.00
PINOT GRIGIO , via nova, italy	5.25	7.50	22.00
SAUVIGNON BLANC , vinamar, chile	6.00	8.00	23.00
PICPOUL DE PINET , réserve roquemolière, france	-	-	27.00
SANCERRE , domaine franck millet, france	-	-	51.00
AROMATIC, FLAVOURFUL <i>bold fruit and exotic aromas</i>			
VIDIGAL , artolas white, portugal	5.25	7.50	22.00
SAUVIGNON BLANC , frost pocket, new zealand	6.75	9.50	28.00
VERDEJO , ramón bilboa, spain	-	-	32.00
RIESLING , tesch unplugged, germany	-	-	37.00
ALBARIÑO , mar de frades, spain	-	-	45.00
FULL-BODIED AND RICH <i>round and full textured</i>			
CHARDONNAY , tooma river reserve, australia	6.20	8.75	26.00
CHENIN BLANC , ken forrester old vine reserve, south africa	8.50	12.00	36.00
CHARDONNAY , saint-véran domaine paquet, france	-	-	48.00
ROSÉ <i>round and full textured</i>			
GARNACHA ROSADO , Jolaseta, spain	5.75	8.00	24.00
WHITE ZINFANDEL , west coast swing, usa	6.80	9.75	29.00
ROSÉ , château gassier cotes de provence, france	-	-	40.00

FIZZ

	125ml	250ml	bottle
BUBBLES <i>Champagne and sparkling</i>			
CAVA , pere ventura cuvée especial brut, spain	6.00	-	32.00
PROSECCO , ruggeri quartese valdobbiadene superiore docg, italy	8.25	-	40.00
PROSECCO ROSÉ , ruggeri argeo brut rose, italy	8.25	-	40.00
SPARKLING , hattingley valley classic reserve, england	12.00	-	60.00
CHAMPAGNE , perrier jouët grand brut, france	-	-	85.00
CHAMPAGNE , perrier jouët blason rosé brut, france	-	-	145.00

DRAUGHT (PINT)

COORS , USA	5.00
MOLSON CANADIAN LAGER , CANADA	6.60
PERONI , ITALY (PINT)	6.60
STAROPRAMEN , CZECH REPUBLIC	6.00
BLUE MOON , USA	5.90
GUINNESS , IRELAND	5.90
ASPALL CYDER , ENGLAND	5.50
BREWTOON 'M'ANGO UNCHAINED' , SCOTLAND	6.75
BREWTOON 'TRAWLERMAN' , SCOTLAND	6.75
BREWTOON 'WEEKEND HOOKER' , SCOTLAND	6.00

RED WINE

	175ml	250ml	bottle
LIGHT AND MEDIUM <i>bodied gentle tannins and fruit forward</i>			
PINOT NOIR , les mougeottes, france	6.50	9.00	26.00
PINOT NOIR , yealands, new zealand	-	-	39.00
TEMPRANILLO , rama tinto bodegas coviñas, spain	5.25	7.50	22.00
CARIGNAN GRENACHE , la lande, france	5.00	7.00	21.00
MERLOT , vinamar, chile	6.00	8.00	24.00
RIOJA CRIANZA , ramón bilbao, spain	8.00	11.00	32.00
ETNA ROSSO , planeta, italy	-	-	49.00
FULL BODIED <i>velvety tannins, rich and smooth</i>			
CABERNET SAUVIGNON , ken forrester petit, south africa	6.75	9.00	27.00
SHIRAZ , man family skaapveld, south africa	7.00	9.50	29.00
MALBEC , trapiche estacion 1883, argentina	8.00	11.00	33.00
CHIANTI , da vinci riserva, italy	-	-	32.00
LALANDE DE POMEROL , château la croix romane, france	-	-	52.00
SHIRAZ GRENACHE VIOGNIER , henschke henry's seven, australia	-	-	60.00
RICH AND POWERFUL <i>firm tannins, complex and intense</i>			
PRIMITIVO , vigne and vini varvaglione, italy 🍷	-	-	36.00
MONTEPULCIANO D'ABRUZZO , cirella la collina, italy	-	-	46.00
CABERNET SAUVIGNON , chateau ste. michelle columbia valley, usa	-	-	42.00
RIOJA RESERVA , ramón bilbao, spain	-	-	46.00
SHIRAZ VIOGNIER , d'arenberg the laughing magpie, australia	-	-	48.00
BAROLO , giacomo ascheri docg, italy	-	-	70.00
seafood friendly	organic	wine list by <i>Enochia & Coe</i>	

BOTTLES (330 ML)

BUDWEISER , USA	4.75
CORONA , MEXICO	4.75
DOOM BAR , ENGLAND	5.25
BREWTOON 'LOOSE CANNON IPA' , SCOTLAND	5.75
BREWTOON 'CHERRY CRUSH' , SCOTLAND	5.75
BREWTOON 'JUICY BELTER' , SCOTLAND	5.75
BREWTOON 'SOUR TO THE PEOPLE' , SCOTLAND	5.75
PERONI GLUTEN FREE , ITALY	4.75

CIDER (500 ML)

REKORDERLIG , SWEDEN	5.95
APPLE / PASSIONFRUIT / PEAR / STRAWBERRY & LIME	