

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 5.00 add chicken 4.75

LETTUCE WRAPS 
DIY iceberg lettuce wraps served with wok seared vegetables and crispy noodles in ginger soy sauce 8.50
add prawns 5.00 add chicken 4.75

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 2.00 add pulled chicken 3.50 add spicy beef 3.25

SALADS

CAESAR SALAD
crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing 12.95
add prawns 5.00 add chicken 4.75

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 5.00 add chicken 4.75

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.

STEAKS

SMOKED RIBEYE 340G
35 day aged superior cut ribeye smoked with hickory wood 38.95

FILLET STEAK 200G
21 day aged, centre cut and tender with delicate flavour 36.95

RIBEYE 340G
35 day aged superior cut ribeye, generously marbled and traditionally aged 36.95

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 19.50

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

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



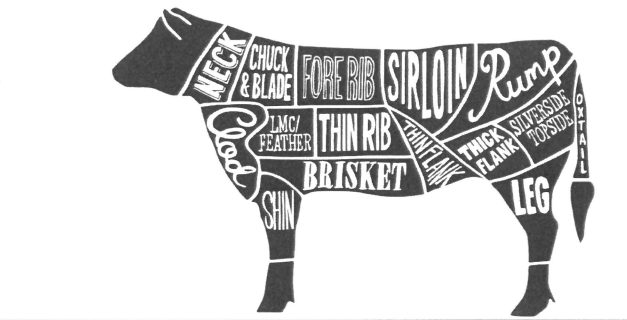
DONALD RUSSELL
INVERURIE, ABERDEENSHIRE

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	MEDIUM light pink throughout
RARE bright red in centre, bright pink toward the outside	MEDIUM WELL light pink in the centre only
MEDIUM RARE bright pink throughout	WELL DONE no pink throughout



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

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

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

RED WINE

	175ml	250ml	bottle
LIGHT AND MEDIUM <i>bodied gentle tannins and fruit forward</i>			
🍷 PINOT NOIR , les mougeottes, france	6.90	9.70	29.00
🍷 PINOT NOIR , yealands, new zealand	-	-	43.00
TEMPRANILLO , rama tinto bodegas coviñas, spain	5.95	8.35	25.00
CARIGNAN GRENACHE , la lande, france	5.75	8.00	24.00
MERLOT , tarapaca, chile	6.50	9.00	27.00
RIOJA CRIANZA , ramón bilbao, spain	8.00	11.00	32.00
ETNA ROSSO , planeta, italy	-	-	54.00

FULL BODIED *velvety tannins, rich and smooth*

CABERNET SAUVIGNON , ken forrester petit, south africa	7.20	10.00	30.00
SHIRAZ , man family skaapveld, south africa	7.65	10.70	32.00
MALBEC , trapiche estacion 1883, argentina	8.80	12.35	37.00
CHIANTI , da vinci riserva, italy	-	-	35.00
LALANDE DE POMEROL , château la croix romane, france	-	-	57.00
SHIRAZ GRENACHE VIOGNIER , henschke henry's seven, australia	-	-	66.00

RICH AND POWERFUL *firm tannins, complex and intense*

PRIMITIVO , vigne and vini varvaglione, italy 🍷	-	-	40.00
MONTEPULCIANO D'ABRUZZO , cirella la collina, italy	-	-	51.00
CABERNET SAUVIGNON , chateau ste. michelle columbia valley, usa	-	-	46.00
RIOJA RESERVA , ramón bilbao, spain	-	-	51.00
SHIRAZ VIOGNIER , d'arenberg the laughing magpie, australia	-	-	53.00
BAROLO , giacomo ascheri docg, italy	-	-	77.00

 seafood friendly

 organic

wine list by 

FIZZ

	125ml	250ml	bottle
BUBBLES <i>Champagne and sparkling</i>			
CAVA , pere ventura cuvée especial brut, spain	5.80	-	35.00
PROSECCO , ruggeri quartese valdobbiadene superiore docg, italy	7.35	-	44.00
PROSECCO ROSÉ , ruggeri argeo brut rose, italy	7.35	-	44.00
SPARKLING , hattingley valley classic reserve, england	-	-	66.00
CHAMPAGNE , perrier jouët grand brut, france	-	-	93.50
CHAMPAGNE , perrier jouët blason rosé brut, france	-	-	159.50

WHITE WINE

	175ml	250ml	bottle
LIGHT AND CRISP <i>invigorating acidity, refreshing</i>			
BLANC DE BLANCS , le rouleur vin de france, france	5.50	7.70	23.00
PINOT GRIGIO , via nova, italy	5.75	8.00	24.00
SAUVIGNON BLANC , tarapaca, chile	5.95	8.35	25.00
PICPOUL DE PINET , réserve roquemolière, france	-	-	30.00
SANCERRE , domaine franck millet, france	-	-	56.00

AROMATIC,FLAVOURFUL *bold fruit and exotic aromas*

VIDIGAL , artolas white, portugal	5.75	8.00	24.00
SAUVIGNON BLANC , frost pocket, new zealand	7.40	10.50	31.00
VERDEJO , ramón bilboa, spain	-	-	36.00
RIESLING , tesch unplugged, germany	-	-	41.00
ALBARIÑO , mar de frades, spain	-	-	50.00

FULL-BODIED AND RICH *round and full textured*

CHARDONNAY , tooma river reserve, australia	6.90	9.70	29.00
CHENIN BLANC , ken forrester old vine reserve, south africa	9.50	13.35	40.00
CHARDONNAY , saint-véran domaine paquet, france	-	-	48.00

ROSÉ *round and full textured*

GARNACHA ROSADO , Jolaseta, spain	6.20	8.70	26.00
WHITE ZINFANDEL , west coast swing, usa	7.65	10.70	32.00
ROSÉ , château gassier cotes de provence, france	-	-	44.00

DRAUGHT (PINT)

COORS , USA	5.50
MADRI , SPAIN	6.50
PERONI , ITALY (PINT)	7.00
STAROPRAMEN , CZECH REPUBLIC	6.50
BLUE MOON , USA	6.25
GUINNESS , IRELAND	6.50
ASPALL CYDER , ENGLAND	5.80
BREWTOON 'M'ANGO UNCHAINED' , SCOTLAND	7.25
BREWTOON 'TRAWLERMAN' , SCOTLAND	7.25
BREWTOON 'WEEKEND HOOKER' , SCOTLAND	6.60

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	

AFTER DINNER

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

COCKTAILS (50 ML)

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

MARTINIS (50 ML)

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