



## STARTERS

### STEAK BITES

tender marinated bites of rump steak served with whisky horseradish aioli and sweet dijon dip 11.95

### HAGGIS BON BONS

house made, served with whisky horseradish aioli and maple mustard dip 7.95

double order 14.50

### CAESAR SALAD

crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing 9.50

### K.F.C

Korean fried cauliflower with gochujang glaze 7.95

### FEATURE SOUP

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

### CHICKEN WINGS

choose from: jack daniel's, salt & pepper or hot, served with ranch dip 8.95

double order 17.00

## BURGERS

### CLASSIC BURGER

chargrilled beef burger served on a rustic pretzel bun with relish, lettuce, tomato, red onion and pickles 17.95

### CHOP BURGER

our signature burger, fully loaded with streaky bacon, sautéed mushrooms, cheddar and sautéed onions 19.95

### 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 21.95

#### SAUCES

whiskey peppercorn sauce 3.50

garlic butter 3.00

#### SIDES

skin on fries 4.00

caesar salad 4.25

sweet potato fries 5.00

### VEGETARIAN ITEMS

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

## MAINS

### MANGO CHICKEN

chipotle mango chicken sweet and smoky with jasmine rice, seasonal vegetables, fresh avocado and salsa fresca 21.95

### FILLET STEAK 200G

35 day aged, centre cut and tender with delicate flavour. Served with skin-on fries, plus fresh seasonal vegetables sautéed in garlic butter, grilled tomato and mushroom 36.95

### RIBEYE 340G

35 day aged superior cut ribeye, generously marbled and traditionally aged. Served with skin-on fries, plus fresh seasonal vegetables sautéed in garlic butter, grilled tomato and mushroom 36.95

### SMOKED RIBEYE 340G

35 day aged superior cut ribeye smoked with hickory wood. Served with skin-on fries, plus fresh seasonal vegetables sautéed in garlic butter, grilled tomato and mushroom 37.95

### BBQ SMOKED RIBS

house-smoked, fall off the bone tender and BBQ glazed, served with skin-on fries and cabbage slaw full rack 24.50 half rack 17.50

### CHICKEN AND BBQ SMOKED RIBS

chipotle mango chicken and house-smoked baby back ribs, served with skin-on fries and cabbage slaw 20.50

### BEER BATTERED HADDOCK

local beer battered haddock, skin-on fries, house made tartar sauce 16.95

### VEGETARIAN POWER BOWL

Cauliflower rice, crisp greens, marinated tofu, fresh vegetables, soft boiled egg, sesame avocado and spicy mayo 17.50

add chicken 4.75

## DESSERTS

### WHITE CHOCOLATE BROWNIE

warm chocolate sauce, french vanilla ice cream and Chantilly cream 7.50

### STICKY TOFFEE PUDDING

served warm with buttery caramel sauce and vanilla ice cream 7.50

### ARTISANAL ICE CREAM

Ask your server for today's selection 5.00



## FIZZ

### BUBBLES CHAMPAGNE AND SPARKLING

	125ML	250ML	BOTTLE
cava, pere ventura cuvée especial brut, spain	7.00	-	36.00
prosecco, ruggeri quartese valdobbiadene superiore docg, italy	9.25	-	44.00
prosecco rosé, ruggeri argeo brut rose, italy	9.25	-	44.00
sparkling, hattingley valley classic reserve, england	13.00	-	64.00
champagne, perrier jouët grand brut, france	-	-	89.00
champagne, perrier jouët blason rosé brut, france	-	-	150.00

## COCKTAILS

### APEROL SPRITZ 10.95

aperol, prosecco, soda, slice of orange

### BLACKBERRY TOM COLLINS 10.45

gin, lemon juice, blackberry purée, gomme, soda

### BLOODY MARY 10.45

vodka, spiced tomato juice, lemon juice, tajin and celery salt rim

### BRAMBLE 9.95

gin, blackcurrant liqueur, lemon juice, gomme

### CAIPIRINHA 43 9.95

cachaça, licor 43, fresh lime, brown sugar

### CLASSIC FROZEN LIME MARGARITA 9.95

silver tequila, triple sec, frozen lime, gomme or choose from our flavoured options - mango, raspberry, strawberry

### MAI TAI 9.95

dark rum, triple sec, orgeat, pineapple juice, grenadine

### MEXICAN BULLDOG 11.95

frozen lime margarita served in a chalice topped with a Corona®

### CLASSIC MOJITO 10.95

white rum, fresh lime, fresh mint, gomme, soda or choose from our flavoured options - raspberry, strawberry

### NEGRONI 10.95

gin, sweet vermouth, campari

### OLD FASHIONED 10.95

bourbon, bitters, brown sugar

### PINEAPPLE MOJITO 10.95

dark rum, fresh lime, fresh mint, pineapple juice

### SOUR 10.45

fresh lemon juice, gomme. choose from amaretto, gin or whisky

## AFTER DINNER

Baileys Coffee	7.50	Amaretto	5.00
Irish Coffee	7.00	Baileys (50ml)	5.00
Balvenie 12	7.50	Cointreau	5.20
Glenfiddich 12	6.00	Drambuie	5.20
Johnnie Walker		Glavya	5.20
Black Label	5.00	Frangelico	4.00
Lagavulin 16	8.50	Hennessy VS	5.00

## DRAUGHT (PINT)

COORS, USA	5.75
MADRI, spain	6.00
STAROPRAMEN, Czech republic	6.00
PERONI, Italy (pint)	6.50
BLUE MOON, USA	6.00
ASPALL CYDER, England	6.25
GUINNESS, Ireland	6.00
ATLANTIC IPA, England	6.50
CAMDEN HELLS, England	5.75

## BOTTLES (330 ML)

BUDWEISER, USA	5.00
CORONA, Mexico	5.00
DOOM BAR (500ML), England	5.00
SEVEN PEAKS SESSION IPA, Scotland	5.00
BEARFACE HOPPY LAGER, Scotland	5.00
CROSSING THE RUBICON WEST COAST IPA, Scotland	5.00
DISCO FORKLIFT TRUCK MANGO PALE ALE, Scotland	5.00
KELVIN PILSNER GLUTEN-FREE LAGER, Scotland	5.00
REKORDERLIG CIDER (500ML), SWEDEN	6.50
Apple / Passionfruit / Pear / Strawberry & Lime	

## MARTINIS

### 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



## WHITE WINE

### LIGHT AND CRISP INVIGORATING ACIDITY, REFRESHING

	125ML	250ML	BOTTLE
blanc de blancs, le rouleur vin de france, france	6.00	8.00	25.00
pinot grigio, via nova, italy	6.25	8.50	26.00
sauvignon blanc, tarapaca, chile	7.00	8.50	27.00
picpoul de pinet, réserve roquemolière, france	-	-	31.00
sancerre, domaine franck millet, france	-	-	55.00

### AROMATIC, FLAVOURFUL BOLD FRUIT AND EXOTIC AROMAS

vidigal, artolas white, portugal	6.25	8.50	26.00
sauvignon blanc, frost pocket, new zealand	7.75	10.50	32.00
verdejo, ramón bilbao, spain	-	-	36.00
riesling, tesch unplugged, germany	-	-	41.00
albariño, mar de frades, spain	-	-	49.00

### FULL-BODIED AND RICH ROUND AND FULL TEXTURED

chardonnay, tooma river reserve, australia	7.20	9.75	30.00
chenin blanc, ken forrester old vine reserve, south africa	9.50	13.00	40.00
chardonnay, saint-véran domaine paquet, france	-	-	52.00

### ROSÉ ROUND AND FULL TEXTURED

garnacha rosado, Jolaseta, spain	6.75	9.00	28.00
white zinfandel, west coast swing, usa	7.80	10.75	33.00
rosé, château gassier cotes de provence, france	-	-	44.00

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## RED WINE

### LIGHT AND MEDIUM BODIED GENTLE TANNINS AND FRUIT FORWARD

	125ML	250ML	BOTTLE
pinot noir, les mougeottes, france	7.00	10.00	30.00
pinot noir, yealands, new zealand	-	-	43.00
Tempranillo, rama tinto bodegas coviñas, spain	6.00	8.25	26.00
carignan grenache, la lande, france	6.00	8.00	25.00
merlot, tarapaca, chile	7.00	9.00	28.00
rioja crianza, ramón bilbao, spain	9.00	12.00	36.00
etna rosso, planeta, italy	-	-	52.00

### FULL BODIED VELVETY TANNINS, RICH AND SMOOTH

cabernet sauvignon, ken forrester petit, south africa	7.50	10.00	31.00
shiraz, man family skaapveld, south africa	8.00	10.50	33.00
malbec, trapiche estacion 1883, argentina	9.00	12.00	37.00
chianti, da vinci riserva, italy	-	-	36.00
lalande de pomerol, château la croix romane, france	-	-	56.00
shiraz grenache viognier, henschke henry's seven, australia	-	-	64.00

### RICH AND POWERFUL FIRM TANNINS, COMPLEX AND INTENSE

primitivo, vigne and vini varvaglione, italy	-	-	40.00
montepulciano d'abruzzo, cirella la collina, italy	-	-	50.00
cabernet sauvignon, chateau ste. michelle columbia valley, usa	-	-	46.00
rioja reserva, ramón bilbao, spain	-	-	50.00
shiraz viognier, d'arenberg the laughing magpie, australia	-	-	52.00
barolo, giacomo ascheri docg, italy	-	-	74.00