



SCOTTISH STEAKHOUSE

STARTERS

Classic prawn cocktail Atlantic prawns, avocado, pink grapefruit, crisp baby gem, lemon, classic cocktail sauce £9.50	Free-range smoked chicken lollipops Ardbeg whisky and honey glaze served with sweet potato, crème fraîche and lime £7.50	West coast seafood chowder smoked cheddar and croutons £6.00/£12.00	Prime-cut tuna loin tartare pickled ginger, chopped avocado, sesame and soy dressing £10.50
Stornoway black pudding Scotch egg beef tomato, bacon crumbs and wholegrain mustard mayonnaise £8.00	Smoked baby back ribs hickory smoked barbecue sauce and coleslaw £8.50	"John Ross Jr" smoked salmon capers, egg, lemon and buttered brown bread £9.00	Grilled asparagus soft poached egg and truffle mayonnaise £8.50

BREADS AND NIBBLES

Freshly baked crusty bread caramelised garlic, balsamic and extra virgin olive oil £4.00	Gluten-free rolls unsalted butter, extra virgin olive oil and balsamic vinegar £4.50
Garlic and Parmesan bread £3.50	Haggis and black pudding bon bon Ardbeg whisky and honey dipping sauce £4.50

SALADS

Classic Caesar hearts of romaine lettuce, Parmesan, sour dough croutons and anchovy dressing £6.50/£12.50	Crisp duck salad deep-fried duck with hoisin dressing, pak choi and ginger salad £6.50/£12.50	Caprese beef, plum tomatoes and buffalo mozzarella, basil, extra virgin olive oil and balsamic £6.50/£12.50
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FROM THE CHARGRILL

Our 21-day aged cuts of beef come directly from Scotbeef. This means amazing quality meat, from a highly responsible source who care as much about your steak as we do.

All our prime-cut steaks come traditional garnished with grilled beef tomato and field mushroom, with a choice of skinny fries or chunky hand-cuts.

Butcher's cut and skinny fries 200g cut from the belly of the beast. Gets its name as the butchers regarded this as the best steak £17.00	Fillot 200g cut from the centre of the fillet £29.00
Rump (chef's favourite) 220g rump steak, marinated in chilli and garlic £17.50	Spatchcock spring chicken Ardbeg whisky for the peaty smoky flavour, honey and lime glaze and thick-cut chips £16.50
Sirloin 220g thick cut from the centre of the loin £24.00	Skewered tiger prawns whole grilled tiger prawns with chipotle chilli marinade £20.00
Rib-eye 220g cut straight from the centre of the rib £23.00	ADD Sauces £2.50 Béarnaise, red wine jus, peppercorn, Dunsyre Blue cheese, Ardbeg whisky and honey glaze.

TELL US HOW YOU LIKE YOUR STEAK

BLUE VERY RED, ROOM TEMPERATURE CENTRE

RARE RED, ROOM TEMPERATURE CENTRE

MEDIUM RARE RED, WARM CENTRE

MEDIUM PINK, WARM CENTRE

MEDIUM WELL COOKED THROUGH AND HOT

WELL DONE THOROUGHLY COOKED INSIDE AND OUT

THE BURGERS

Served on a toasted brioche bun with lettuce mayonnaise, sliced beef tomato, pickled red onion, Steakhouse relish and skinny fries

Prime Scottish Steakhouse burger £14.50
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Free-range Scottish Steakhouse crisp chicken burger £15.00
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Spiced vegetable burger with tomato chutney £14.00
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Double stack £17.00

EXTRA TOPPINGS

Dunsyre Blue cheese / Muli cheddar
 grilled flat mushroom / Ayrshire bacon
 free-range fried egg
£1.25 EACH

MAINS

Sustainable market catch We will only use the freshest fish available from the market, caught from sustainable species	Free-range chicken Milanese brioche crumbed chicken breast, served with friec-egg and black truffle £15.50
Sesame crusted tuna loin steak bok choy, pickled shiitake mushroom, caramelised pineapple and ginger soy dressing £17.50	Gnocchi filled with mozzarella smoked aubergine purée, scorched baby onions, artichokes and tomato confit £12.00
Roast Atlantic cod and chorizo new potatoes and mussel vinaigrette £17.00	Market vegetable shepherd's pie smoked cheddar potato crust £10.50
St Mungo's beer-battered haddock and hand-cut chips crushed peas and tartar sauce £15.00	

SIDES

Crispy onion rings £4.00	Spring greens with garlic butter £4.00
Grilled garlic mushrooms £3.50	Tomato and basil salad £4.00
Hand-cut chips £4.00	Seared little gems, lemon vinaigrette, toasted onion seeds, bacon crumb £4.00
Skinny chilli fries £4.00	

PUDDINGS

Mini sea salted caramel crèmeux £3.00	Chocolate terrine pistachio and blood range sorbet £6.50	Sticky toffee pudding toffee sauce £6.00	Strawberries and black pepper whipped vanilla cream and shortbread £6.00
Topsy laird Scottish traditional trifle infused with Glenmorangie Nectar D'or topped with toasted almonds £6.00	Traditional Scottish Cranachan bomb Scottish porridge oats, raspberries marinated in Drambuie, sweetened with heather honey served in meringue bomb £6.00	Artisan Scottish cheese board, chutney and oatcakes Arran smoked cheddar, Dunsyre Blue and Bonnet cheese £8.50	