

SIMPLY FRESH FOOD

With your taste in mind

We source only the best produce available, from market fresh wild fish sourced from mainly UK waters to the finest beef reared on natural Scottish pastures supplied to us from Scotbeef; from free range outdoor reared pork sourced and produced to the British Quality Standard Mark, to free range chickens; all of which can be traced to its point of origin.

With an ever growing range of organic fruit and vegetables at our fingertips, our award-winning chefs breathe true dedication into every meal. No matter what you desire, your food will only ever be made using the finest wholesome ingredients, turning every bite into a mouthwatering delight.

The finer details have also been seen to, with all coffee served being Fairtrade and all milk from Graham's Family Dairy in the central belt of Scotland.

Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance please advise a member of staff who will be pleased to advise you.

All prices include Value Added Tax at the current prevailing rate. All details are correct at time of going to print, however may be subject to change from time to time.

[SCOTTISH STEAK CLUB]

Selection of freshly baked bread with balsamic vinegar, £2.00
extra virgin olive oil or "Lescure" unsalted butter

STARTERS

Smoked Salmon by John Ross Jr, Traditionally Garnished	£8.00
Iced Jumbo Shrimp Cocktail, Sauce Marie Rose	£6.00
Chicken liver parfait, fig chutney, toasted brioche	£5.00
Fish cakes, caper mayonnaise	£5.00 £9.00
Baked wild mushroom lasagne, glazed parmesan	£6.00

SOUPS & SALADS

Scotch Broth	£4.00
Classical Caesar Salad	£5.00 £10.00
Stornaway black pudding, caramelised apple, bacon salad	£5.00 £10.00
Chopped salad, blue cheese, walnuts, "Henshelwood's" star anise and pink peppercorn mustard dressing	£5.00 £10.00

MAINS

Free range breast of chicken "Kiev"	£13.00
Risotto of the day	£6.00 £11.00
Deep fried fish, hand cut chips	£12.00
Jumbo scampi, hand cut chips, tartare sauce	£13.00
Pan fried fillet of Shetland salmon, seasonal greens, new potatoes	£13.00
Grilled whole lemon sole, seasonal vegetables, new potatoes	£15.00
Scottish beef burger served with hand cut chips 220g	£10.00
Extra toppings Cheese	£1.00
Bacon & cheese	£2.00
Bacon	£1.50
Egg	£1.00

Our fish is cured by John Ross Jr (Aberdeen) and smoked truly traditionally in 150 year old red-brick kilns, Awarded Gold by the Guild of Fine Foods, John Ross Jr is also freedom food and soil association approved and certified, and a proud holder of the Royal Warrant, supplier to H.M. The Queen.

GRILLS, SCOTTISH BEEF

The beef we serve has full traceability all the way to source, it is selected from the finest Scottish herds, which have been naturally reared on mineral rich grass. The beef is then traditionally aged for a minimum of 21 days and then hand cut by highly skilled butchers using time-honoured methods.

Sirloin Steak, Thickly cut from the centre of the loin	220g	£19.00
Rib Eye Steak, Thickly cut from the centre of the rib	220g	£17.00
Rib Eye Steak on the bone, Cut from centre of the rib	350g	£25.00
Four grilled Highland lamb loin chops	280g	£16.00
Gammon steak, free range egg, hand cut chips		£10.00
Mixed grill Lamb chop, prime steak, sausage, gammon and free range egg		£16.00

SAUCES £2.50 each

Bernaise, Peppercorn, Red wine sauce

SIDES £2.50 each

Onion rings, Coleslaw, Seasonal greens, Seasonal salad, New potatoes and hand cut chips