



# A LA CARTE MENU



## NIBBLES WHILE YOU WAIT

WARM CIABATTA, EVOO, AGED BALSAMIC,  
PARSLEY & SEA SALT BUTTER 5.5

GORDAL OLIVES {VG} 5

## STARTERS

CHICKEN CAESAR SALAD 9  
SOFT BOILED FREE RANGE EGG, HERB CROUTONS,  
CRISPY BACON CAESAR DRESSING

HAGGIS BON BONS 8.5  
AARON MUSTARD MAYO

SOUP OF THE DAY {CFA} 6  
WHIPPED BUTTER, CRUSTY BREAD, SEA SALT

PAN SEARED SCALLOPS 16  
PEA PUREE, STORNOWAY BLACK PUDDING  
& CRISPY STEAKY BACON

KING PRAWN CROSTINI {CFA} 11  
SAUTEED KING PRAWNS, CHORIZO, LEMON,  
PARSLEY, CHILLI, TOASTED CIABATTA

HAM-HOCK TERRINE {CFA} 9  
CHEDDAR SODA BREAD, PICAILLI,  
WHOLEGRAIN MUSTARD DRESSING

WHIPPED CROWDIE {V} {CFA} 9  
PICKLED WALNUTS, PEAR SALAD,  
RED WINE REDUCTION

## MAIN COURSE

BUTCHERS BURGER 16  
H80Z BEEF PATTY, MONTEREY JACK,  
GEM LETTUCE, BEEF TOMATO,  
BURGER SAUCE & SEASONED FRIES

HARISSA ROAST CHICKEN {CF} 18  
CORIANDER, LEMON &  
APRICOT COUSCOUS, MINT YOGHURT

CATCH OF THE DAY  
PLEASE ASK FOR SERVER  
FOR MORE DETAILS

BRAISED FEATHERBLADE  
OF BEEF {CF} 21  
GARLIC & HERB MASH, PARSNIP CRISP,  
BOURGUIGNON SAUCE

HARISSA ROAST AUBERGINE  
{CF} {V} {VGA} 15  
CORIANDER, LEMON & APRICOT  
COUSCOUS, TOASTED ALMONDS,  
MINT YOGHURT

{V} VEGETARIAN | {VE} VEGAN | {CF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.



# A LA CARTE MENU



## STEAKS JOSEPH GRILLED 28 DAY DRY AGED SCOTCH BEEF

ALL STEAKS ARE SERVED WITH ONE POTATO SIDE & YOUR CHOICE OF SAUCE OR BUTTER

### THE BUTCHER'S CUTS

#### 80Z FLAT IRON STEAK 24 {CF}

LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS.

£1 FROM EVERY FLAT IRON STEAK SOLD IS DONATED TO THE BEATSON CANCER CHARITY.



#### 100Z SIRLOIN 33 {CF}

RICH, TASTY & COMPLIMENTED WELL WITH ANY ONE OF OUR SAUCES OR BUTTER.  
BEST SERVED MEDIUM.

#### 100Z RIB-EYE 34 {CF}

SOME STEAK LOVERS SAY THAT THIS IS THE BEST CUT. TAKEN FROM THE FORE RIB, THIS STEAK IS SUCCULENT, TENDER & FULL OF FLAVOUR. BEST SERVED MEDIUM-RARE.

#### 80Z FILLET 36 {CF}

THE MOST TENDER & MOST LUXURIOUS CUT OF BEEF – RUNS ON THE INSIDE OF THE SIRLOIN DOWN TO THE RUMP. MELTS IN THE MOUTH. BEST SERVED MEDIUM-RARE.

#### 170Z T-BONE STEAK 45 {CF}

THE KING OF ALL CUTS – BEST SERVED MEDIUM-RARE & A STEAK YOU WON'T FORGET!

### SPECIAL CUTS

#### CHATEAUBRIAND £14.5 PER 100G {CF}

MOST TENDER CUT OF MEAT FROM THE THICKEST END OF THE FILLET & WORTH SHARING. BEST SERVED MEDIUM/RARE

PLEASE SEE OUR SPECIALS BOARD FOR TODAY'S SPECIAL CUT

### SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS | GARLIC BUTTER  
BUTCHER'S SAUCE | DIANE SAUCE  
HIGHLAND PARK WHISKY SAUCE

### SIDES

#### CLASSIC CAESAR SALAD 6.5

ANCHOVIES, HERB CROUTONS, CRISPY BACON,  
FREE RANGE EGG, CAESAR DRESSING

#### SKINNY FRIES {VE} 5

BACON MAC & CHEESE, CRISPY ONIONS 6.5

#### HAND CUT CHIPS {VE} 5

CREAMY MASHED POTATO {V} 5

HONEY GLAZED CARROTS {V} 5

MARKET VEG {V} 5 | GARLIC PRAWNS 7

BEER BATTERED ONION RINGS {V} 5

SAUTEED GARLIC MUSHROOMS {V} 5

CAULIFLOWER CHEESE & CRISPY ONIONS {V} 5