



A LA CARTE MENU



NIBBLES WHILE YOU WAIT

WARM CIABATTA 5.5
EVOO, PARSLEY & SEA SALT BUTTER
CORDAL OLIVES {VG} 5

STARTERS

SOUP OF THE DAY {CFA} {V} 6.5
FRESH BREAD & PARSLEY BUTTER

PULLED BEEF CROQUETTES 9.5
SMOKED PAPRIKA & GARLIC AIOLI, PICKLED RED ONION
& ROCKET SALAD

SCOTTISH SCALLOPS {CF} 16.50
SPICED SWEET POTATO PUREE, CHORIZO, PEAS,
SWEET POTATO CRISPS

ROASTED BEETROOT CARPACCIO {CF} 9.50
GOATS CHEESE MOUSSE, GRAPES, APPLE, CANDIED WALNUTS,
PORT & BALSAMIC REDUCTION

SPICED CHICKEN, SHREDDED BEEF
OR WILD MUSHROOM TACOS 9.50
PICO DE GALO, AVOCADO PUREE, CORIANDER, LIME,
CRISPY ONIONS & CHIPOTLE CRÈME FRAICHE

CHICKEN LIVER PARFAIT {CFA} 9.50
SPICED PEAR & ORANGE CHUTNEY, TOASTED SOURDOUGH,
DRESSED ROCKET

CUMBRAE OYSTERS X3 10 X6 18
CHOOSE FROM CLASSIC SHALLOT, RED WINE VINEGAR,
TABASCO & LEMON
OR
GRILLED WITH SMOKED BACON, PARMESAN
AND HERB BREADCRUMB 3 X 12

MAIN COURSE

RARE ASIAN BEEF SALAD 18
MANGO, CHILLIES, SPRING ONION, CORIANDER, CRISPY
SHALLOTS, SESAME SEEDS, YUZU & SOY DRESSING

BUTCHERS BURGER 16
HAND PRESSED BURGER PATTY, CARAMELISED ONION
COMPOTE, MATURE CHEDDAR, CHERKINS, GEM LETTUCE,
SMOKED HICKORY & GARLIC AIOLI

ROAST BREAST OF CHICKEN {CFA} 20
BLACK PUDDING MASH, SAVOY CABBAGE &
SMOKED BACON, WHISKEY CREAM SAUCE

SURF & TURF {CFA}
YOUR CHOICE OF 8OZ FILLET 37 OR 10OZ RIBEYE 35
GARLIC & CHILLI SAUTEED KING PRAWNS 8
GARLIC & PARSLEY SCALLOPS 10
GRILLED SCOTTISH LOBSTER WITH GARLIC BUTTER
(13 PER 100G)

WILD MUSHROOM RAVIOLI {V} 15
WILD MUSHROOM & TRUFFLE SAUCE,
DRESSED ROCKET, SHAVED PARMESAN

SLOW COOKED FEATHER-BLADE {CF} 22
ROAST GARLIC MASH, ROAST CARROTS,
TENDER-STEM BROCCOLI, WILD MUSHROOM JUS

{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 JOSPER 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 {CF} 24

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

100Z SIRLOIN {CF} 34

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

100Z RIB-EYE {CF} 35

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 {CF} 37

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 {CF} 45

THE KING OF ALL CUTS – A STEAK YOU WON'T FORGET! BEST SERVED MEDIUM RARE
{ WHY NOT COMPLIMENT YOUR STEAK WITH A GLASS OR BOTTLE OF MALBEC OR CABERNET SAUVIGNON }

SPECIAL CUTS

CHATEAUBRIAND £15.50 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
TODAYS SPECIAL CUT

SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS
GARLIC BUTTER | BUTCHERS SAUCE
DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE

SIDES

HAND CUT CHIPS {V} 5

SKINNY FRIES {V} 5
ADD TRUFFLE & PARMESAN 2

ROAST GARLIC MASH 5

HONEY GLAZED CARROTS 5

ONION RINGS 5

CORN RIBS WITH CHILLI HONEY {CFA} 5

CHILLI & GARLIC TENDERSTEM BROCCOLI 5

MAC & CHEESE WITH CRISPY ONIONS {V} {CF} 5.5
ADD PULLED BEEF OR BACON 3

CREAMED SPINACH & PARMESAN 5

LOBSTER 13 PER 100G