



# A LA CARTE MENU



## NIBBLES WHILE YOU WAIT

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

## STARTERS

SOUP OF THE DAY {GFA} {V} 7  
FRESH BREAD & PARSLEY BUTTER

HAGGIS BON BONS 9.50  
ROAST GARLIC MASH, PICKLED TURNIP  
WITH PEPPERCORN SAUCE

SCOTTISH SCALLOPS 17  
SILKY CAULIFLOWER PUREE, TOASTED HAZELNUT  
& BACON CRUMB, TRUFFLE OIL

HONEY WHIPPED GOATS CHEESE {V} 10  
ROAST BEETS, TOASTED WALNUTS, SOURDOUGH CROSTINI,  
PORT VINAIGRETTE

CULLEN SKINK CROQUETTE 10  
PARSLEY & LEMON AIOLI, WATER CRESS

CUMBRAE OYSTERS X6 18  
CHOOSE FROM CLASSIC SHALLOT, RED WINE VINEGAR,  
OR TABASCO & LEMON

CHICKEN LIVER PATE {GFA} 9.50  
SPICED APRICOT AND APPLE CHUTNEY,  
TOASTED SOURDOUGH

## MAIN COURSE

CATCH OF THE DAY  
ASK YOUR SERVER FOR DETAILS

BUTCHERS BURGER 18  
BUTCHERS BURGER – HAND PRESSED BURGER PATTY,  
MONTERARY. JACK CHEESE, GEM LETTUCE, TOMATO,  
CHERKINS, SLICED RED ONION AND BURGER SAUCE  
ADD  
STREAKY BACON £2.50, ONION RINGS £2, PULLED CHILLI  
BEEF £3, HAGGIS £2.50, PEPPER OR BUTCHERS SAUCE £2

CHICKEN SUPREME 24 {GFA}  
HAGGIS BON BON, SEASONAL VEGETABLES,  
GARLIC INFUSED MASHED POTATOES, PEPPER SAUCE

SURF & TURF {GFA}  
YOUR CHOICE OF 8OZ FILLET 38 OR 10OZ RIBEYE 37  
GARLIC & CHILLI SAUTEED KING PRAWNS 5X 10  
GARLIC & PARSLEY SCALLOPS X3 12

BUTTERNUT SQUASH RAVIOLI {V} 17  
SAGE BUTTER, TRUFFLE OIL, SHAVED PARMESAN

BUTCHERS CAESAR 16  
JOSPER GRILLED CHICKEN, CRISPY BACON, BABY GEM  
LETTUCE, CROUTONS, CAESAR DRESSING TOPPED WITH  
PARMESAN AND A BOILED EGG

SLOW COOKED FEATHERBLADE OF BEEF 24  
CARAMELISED ROOT VEGETABLES, GARLIC & HERB INFUSED  
MASH POTATOES, PARSNIPS CRISP, RICH RED WINE JUS

{V} VEGETARIAN | {VE} VEGAN | {GF} 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 {CF} 26

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

100Z SIRLOIN {CF} 38

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

BEST SERVED MEDIUM.

100Z RIB-EYE {CF} 38

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} 40

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

TOMAHAWK £11 PER 100G {CF}  
BONE IN RIBEYE KNOWN FOR ITS LARGE SIZE, MARBLING AND FLAVOUR  
PLEASE SEE OUR SPECIALS BOARD FOR TODAY'S 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 5.50  
GARLIC MUSHROOMS {V} 5.50  
ONION RINGS 5.50  
CORN RIBS WITH CHILLI HONEY {CFA} 5.50  
CHILLI & GARLIC TENDERSTEM BROCCOLI 5.50  
TRUFFLE MAC & CHEESE WITH CRISPY ONIONS {V} 7  
SEASONAL MIXED VEGETABLES {V} 5.50  
CAESAR SALAD {V} 6  
BABY GEM LETTUCE, CROUTONS AND CAESAR DRESSING  
CHILLI GARLIC KING PRAWNS 10