

STARTERS

HANDMADE CHICKEN LIVER & PORT WINE PATE £10⁰⁰

Caramelised onion, sourdough croutons

STORNOWAY BLACK PUDDING SCOTCH EGG £10⁵⁰

Thistly Cross apple ketchup, turnip chutney

BEETROOT SMOKED SALMON & CRAYFISH COCKTAIL £13⁰⁰

Iceberg chiffonade, beetroot smoked salmon and crayfish tails. All dressed with our signature marie rose and semi-dried tomatoes

SALT & PEPPER SURF ‘N’ TURF £16⁰⁰

Local wild venison fired in the Josper served with salt and pepper dusted squid

BAKED CAMEMBERT £12⁰⁰

Studded with winter herbs and garlic, baked in the Josper and served with mini French breadsticks

SOUPS & SALADS

JOSPER GRATINATED FRENCH ONION SOUP £8⁵⁰

Grilled sourdough, gruyere cheese

CLASSIC CAESAR £8⁵⁰

Crisp romaine lettuce, house classic Caesar dressing, white anchovies, garlic croutons

Add chicken £4²⁵



PRIME BUTCHER SHOP

All our prime cuts are cooked on our charcoal fired Josper grill. Please note that all our steaks will need to be rested before serving

HOUSE CUTS

All our house cuts are served with steakhouse chips or creamed potatoes and your choice of sauce

DRY AGED PREMIUM PRIME RIB EYE

STEAK 284g £45⁰⁰

PRIME FILLET STEAK 227g £40⁰⁰

PRIME SIRLOIN STEAK 284g £30⁰⁰

PRIME RUMP STEAK 284g..... £26⁰⁰

ALSO FROM THE GRILL

ABERDEEN ANGUS STEAK BURGER £18⁰⁰

With truffle aioli and parmesan fries

PORK BELLY £22⁰⁰

Twice cooked pork belly, flavoured with tahini and honey, finished in the Josper and served with apple sauce and creamy mustard and leek mash

CUTS TO SHARE

Choose two complimentary sauces and any two sides to accompany your cut to share

CHATEAUBRIAND FOR TWO 500g £80⁰⁰

Combined cooking and resting times for a 500g Chateaubriand are as follows:
Rare 30 minutes – Med Rare 35 minutes – Med 40 minutes – Med Well 45 minutes –Well Done 50 minutes

• OVER THE TOP •

Black Garlic Butter £3⁵⁰

Salt and Pepper Squid £4⁵⁰

Fried Egg £2⁵⁰

• SAUCES •

Peppercorn Sauce..... £4⁰⁰

Arran Blue Cheese Sauce £4⁰⁰

Burnt Onion & Red Wine Jus..... £4⁰⁰

Chimichurri £4⁰⁰

SEA, LAND & ROOT

WHOLE SEA BASS £26⁰⁰

Josper grilled, roasted vegetables, charred sweet potato, garlic butter and charred lemon

CHICKEN SUPREME £22⁰⁰

Josper roasted, chimichurri basted, house frites, seasonal vegetables, garlic cream sauce

CAULIFLOWER STEAK £18⁰⁰

Spiced, Josper charred cauliflower wedge, caramelised shallots and mushrooms, tikka hollandaise

SIDES

CREAMY MUSTARD AND LEEK MASH £5⁰⁰

HAND DRENCHED CRISPY FRIED JUMBO

ONION RINGS £5⁰⁰

STEAKHOUSE CHIPS £5⁰⁰

JOSPER ROASTED VEGETABLES £6⁰⁰

JOSPER CHARRED SWEET POTATOES,

BLACK GARLIC BUTTER £6⁰⁰

TRUFFLE AIOLI & PARMESAN FRIES £7⁰⁰

CREAMED POTATOES £5⁰⁰

DESSERTS

ORANGE CRÈME BRULEE £8⁰⁰

A delightful twist on the classic French dessert

STICKY TOFFEE PUDDING £9⁰⁰

Moist date sponge with warm toffee sauce and cream

BURN'T BASQUE CHEESECAKE £9⁰⁰

Luxuriously smooth cheesecake, baked in the classic Basque tradition

CHOCOLATE MOUSSE £8⁵⁰

Homemade velvety mousse crafted from fine chocolate

SELECTION OF FINE CHEESES £14⁰⁰

Served with house chutney, grapes, biscuits & oatcakes

DESSERT WINE

70ML / BOTTLE

LIONS DE SUDUIRAUT SAUTERNES,
CHÂTEAU DE SUDUIRAUT,
BORDEAUX, FRANCE 14% £9⁰⁰ / £45⁰⁰

The Bordeaux elixar. Honey nuts, peach liqueur aroma, moving to sweet vanilla and passion fruit.

PORT

70ML / BOTTLE

HIS EMINENCE’S CHOICE, 10 YEAR
OLD TAWNY PORT, DELAFORCE PORT,
DOURO, PORTUGAL 20% £7⁵⁰ / £72⁰⁰

A sumptuous and rich tawny port combines ripe jam fruit with elegant wood ageing from the 270 year-old winery. Dried-fruit like figs and sultanas finish the flavours.

LIQUEUR COFFEE

IRISH COFFEE £7⁹⁹

Jamesons, coffee, cream

GAELIC COFFEE £7⁹⁹

Drambuie, coffee, cream

BAILEYS LATTE £7⁹⁹

Baileys, coffee, milk

TEA / COFFEE

ESPRESSO / AMERICANO £2⁹⁵

DOUBLE ESPRESSO £3³⁵

MACHIATTO £3¹⁵

DOUBLE MACHIATTO £3⁵⁵

FLAT WHITE / CAPPUCCINO £3⁹⁵

LATTE £3⁹⁵

MOCHA £4⁶⁵

HOT CHOCOLATE £4¹⁵

TEA: Breakfast, Earl Grey, Mint, Green £2⁹⁵

*If you have any allergies or special dietary requirements, please ask your server for our allergen grid. Please note that we use vegetable oil produced from GM soya.
A discretionary optional service charge of 10% will be added to your bill.*