

APPETIZERS

PHILLY CHEESE STEAK SPRINGROLLS Rump steak, peppers, mushroom & chilli cheese sauce	9	BLACK PUDDING SCOTCH EGG Potato & truffle puree, chestnuts, crispy kale & red wine	9
SCOTTISH SMOKED SALMON Lemongrass, chilli & pickled vegetables	8	SOUP DU JOUR (v) Bread & rock salted butter	5
CRISPY FRIED SOFT SHELL CRAB Apple & celeriac, miso, coriander, chilli & sweetcorn	11	PAN FRIED HERB GNOCCHI (v) Roast butternut squash, pinenuts & sage brown butter	7
SALT BAKED & PICKLED BEETROOT (v)(gf) Puffed quinoa, rocket, yoghurt, truffle honey	7	GLAZED IBERICAN PORK CHEEKS (gf) Tiger prawns, honey roasted figs, squash puree & smoked ham hough cider jus	11
SEARED SCOTTISH KING SCALLOPS (gf) Celeriac puree, curried butter, charred pepper chutney, coriander, crispy onion	13	CONTINENTAL CHARCUTERIE { For Two } Parma ham, salami, chorizo, corned beef & pastrami, toasted country bread	16
6 CUMBRAE OYSTERS (gf) Over ice with lemon & shallot mignonette	18		

STEAKS

COUNTRY OF ORIGIN : 100% Scotch BREED : Grass fed Black Angus & Limousin SUPPLIERS : Gilmours & Cairnhill Farm

HOUSE CUTS (gf) Dry-aged 21-35 days		SIGNATURE CUTS (gf) Dry-aged 35 days plus		CUTS ON THE BONE (gf) Dry-aged 45 days plus		
D-RUMP	250g.....20	COTE DE BOEUF	500g.....38	TOMAHAWK	Per	100g.....8
FILLET	230g.....33	T-BONE	500g.....38	PORTERHOUSE	Per	100g.....8
SIRLOIN	300g.....30	CHATEAUBRIAND { For Two }	...65	BONE IN SIRLOIN	Per	100g.....8
RIB EYE	300g.....30			BONE IN FILLET	Per	100g.....13
VEAL T-BONE	450g.....32					

PLEASE CHOOSE FROM THE FOLLOWING SIDE & SAUCE TO ACCOMPANY YOUR STEAK CHOICE

Hand Cut Chips or Mash Potato

GARLIC HERB BUTTER (gf) BEARNAISE (gf) PEPPER BRANDY JUS (gf)

TOPS: Garlic Prawns (gf) 5 Blue Cheese Butter (gf) 3 Bone Marrow 5 Extra Sauce (gf) 2.5

MAINS

PAN SEARED HAKE & GREEN THAI CURRY Deep fried baby squid, green papaya, cashew salad & Thai herbs	19	BONE IN AYRSHIRE PORK CHOP Slice of Stornoway black pudding, creamy mash & bramley apple sauce	17
CHARGRILLED CHICKEN SUPREME (gf) Corn puree, crushed potato, tenderstem broccoli & red wine jus	16	HOUSE SIGNATURE STEAK SALAD D-Rump, onions, lardons, blue cheese, olives, green beans, potato, cherry tomato, crouton & house leaves mixed with creamy blue cheese dressing	17
ASPARAGUS, PEA & MINT RISOTTO (v)(gf) Parmesan & pea shoots	14		

SIDES

ONION RINGS (v)	4	GREEN BEANS & GARLIC (v)(gf)	4
HANDCUT CHIPS (v)	4	WARM BREAD LOAF (v)	5
MASH POTATO (v)(gf)	4	GORDAL OLIVES (v)(gf)	4
HOUSE SALAD (v)(gf)	4	MACARONI & CHEESE	4
CREAMED SPINACH (v)(gf)	4	ROCKET & PARMESAN (gf)	4
GLAZED CARROTS (v)(gf)	4	GARLIC MUSHROOMS (v)(gf)	4
		CHIPOLTE & CORN SLAW (v)(gf)	4

SUNDAY LUNCH

JOIN US SUNDAYS FOR OUR
ROAST LUNCH MENU
SIRLOIN OF BORDERS BEEF
or
ROAST RUMP OF SCOTCH BEEF
FOR TWO
CARVED TABLE SIDE



@rr_Butchershopgla

(v) Denotes vegetarian dishes. (gf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.