

STEAK

RESTAURANT

STARTERS

Loch Fyne Oysters with Shallot Vinaigrette (GF / DF)	£3.00 Each
Add a Scoop of Champagne Sorbet for £2.50	
Summer Green Vegetables Pistou Soup (GF*)	£8.00
Fresh Focaccia Slice	
Dijon Marinated Oat Smoked Beef Rump (DF / GF)	£9.00
Crispy Purple Potato, Pickled Enoki Mushrooms	
Hand Dived Scallop Tortellini	£10.00
Giant Couscous, Fennel Purée, Smoked Roe Dust, Citrust Dressing	
Steamed Scottish Mussels (GF)	£8.00 / £16.00
White Wine, Cream, Parsley & Thyme	
Grilled Confit Fennel	£7.00
Scottish Nettle Dressing, Kalamata Olive Tapenade, Sun-Dried Tomatoes	
Steak Sharing Platter (GF*)	£20.00
Smoked Salmon, Venison Salami, Beef Bresaola, Smoked Trout, Goats Cheese Curd, Haggis & Black Pudding Fritters, Olives & Soda Bread	
Fillet Steak Tartare (GF / DF)	£11.00
Classic Garnish, Quail Egg & Smoked Maldon Sea Salt	

STEAK

Our featured cuts of beef are selected and hand cut by Donald Russell, Royal Warrant holder since 1984 and trusted supplier to H.M The Queen. Once the beef has been selected, it is carefully matured using traditional methods to bring out its sublime tenderness. This deepens the flavour too and takes time, ranging between 21 to 35 days depending on the cut

**All of our Steaks are brushed with our house glaze and served with
Roast Portobello Mushrooms, Cherry Vine Tomatoes & Baby Leaf Salad**

	<i>Sirloin</i>	<i>Fillet</i>	<i>Rib Eye</i>	<i>T-Bone</i>
Classic	£28.00 (250g)	£36.00 (200g)	£28.00 (250g)	----
On the Bone	----	£38.00 (300g)	£35.00 (350g)	£40.00 (500g)

45 Days Salt Chamber Dry Aged Rib Eye Steak (250g) by Simon Howie	£29.00
Add a Sauce for £2.50 : Béarnaise, Peppercorn, Smoked Marrow Butter, Chimichurri, Red Wine, Café de Paris Butter	
Add a Crispy Duck Egg	£3.00
Add Steamed Mussels	£5.00
Add King Prawns in Garlic Butter	£8.00
Add Haggis & Black Pudding Fritter	£5.00

SHARING CUTS

Indulge in our large cuts that are perfect to share between two...
Served with Skin on Fries, Creamed Peas, Leeks & Bacon and two sauces of your choice

Chateaubriand	Côte De Beouf
£75.00 (500g)	£85.00 (750g)

A LITTLE SOMETHING ELSE

Grilled Fillet of Plaice (GF) Jersey Royal Potato & Lemon Mousseline, Brasied Baby Gem & Seasonal Heritage Carrots	£19.00
Roasted Fillet of Turbot with Caper Buerre Noisette (GF/DF*) Globe Artichoke Barigoule & Aromatic Calabrese	£24.00
Basil and Ricotta Gnocchi (V) Spiced Aubergine Baba Ganoush, Roasted Summer Vegetables	£15.00
Hand Rolled Fettuccine (V/DF*) Green Asparagus Fricassee, Bertolli Extra Virgin Olive Oil	£15.00
Roasted Breast of Corn Fed Chicken Black Pudding Coated Haggis Fritter, Bubble-and-Squeek	£17.00
Ras El Hanout Brasied Lamb Neck (GF/DF*) Smoked Rosemary Confit Neck, Crushed Purple Potatoes, Spinach & Tomato Jus	£25.00

SIDES

Creamed Peas, Leeks & Smoked Bacon	£4.00	Sweet Potato Fries
Beef Dripping Skin on Fries		Beer Battered Onion Rings
Roast New Potatoes, Garlic & Herb Butter		Heritage Beetroot & Walnut Salad
Grilled Mediterranean Vegetables		Glazed Kale & Truffled Leeks
Cauliflower Cheese		Matured Cheddar & Bacon Macaroni Bake
Buttered Mashed Potato		Fine Beans, Smoked Bacon & Confit Shallots

DESSERTS

Classic Vanilla Crème Brûlée Chocolate & Raspberry Cookie & Fresh Berries	£8.00
Mango Parfait (GF) Lime Gel, Compressed Mango & Citrus Meringue	£8.00
Clotted Cream and White Chocolate Mousse Raspberry Gel, Lemon Honeycomb, Tea Sorbet & Lavender Foam	£8.00
Swiss Roll and Balsamic Strawberries Caramel Granola & Basil Gel	£8.00
Selection of Ice Cream and Sorbets (GF*) Ask your server for today's selection	£2.50 / Scoop
Cheese Selection (GF*) Pear Chutney, Quince Jelly & Oatcakes	£8.00 / £15.00

PRE-THEATRE

Available 5:00pm - 6:45pm : Sunday to Friday
Two Courses for £21.95 or Three Courses for £26.95

Ask your server for our current Pre-Theatre Set Menu

If you have any dietary requirements or allergies,
please inform the restaurant staff



There is a discretionary 10% service charge
on parties of 5 or more.

*available on request