

THE ROOKERY



Small Plates

Wild Scottish Venison and Green Peppercorn Salami <i>Local Bannock Oatcakes</i>	10
Creamy Bocconcini Mozzarella (Gf/V) <i>Cherry Tomato, Fine Shallot and Basil</i>	6
Tapenade and 'Little Crusts'	5
Roast Caramelised Potatoes (Gf, V, Vg, Df) <i>Tomato Salsa, Paprika, Chilli</i>	5.5
Piri Piri Chicken Thigh (Gf) <i>Slaw and Lemon Yoghurt Dressing</i>	7
Baked Scottish Brie (for two) <i>Soda Bread Toast, Hot Tomato Pickle</i>	12

Soups

Bean and Tomato Broth (Gf/V/Vg/Df) <i>Basil</i>	6
East Neuk Chowder <i>Cheddar Crouton</i>	8.5

Grill

250g Scotch Sirloin Steak <i>Triple Cooked Chips, Green Beans, Confit Plum Vine Tomato And House Butter</i>	28
Angus Bred Pork Cutlet (Df) <i>Crispy Skin, Apple Ketchup, Skirlie and Pork Cheek Fritter, Triple Cooked Chips</i>	22
Scotch Lamb Rump Steak (Df) <i>Harissa Marinade, Minted New Potatoes, Caponata</i>	24

Deli

HOT	
Cheese And Crispy Onion Toastie (V)	6
Cheese And Ham Toastie	7
The Rookery Burger <i>Burger Sauce, Lettuce, Onion, Monterey Jack Cheese, Dill Pickle, Glazed Brioche Bun</i>	10
Mac 'N' Cheese Burger (V) <i>Lettuce, Pickle & Tomatoes</i>	9
Breaded Chicken <i>Lemon Mayonnaise, Gem Lettuce, Glazed Brioche Bun</i>	10
COLD	
Belhaven Smoked Salmon Sandwich (Df) <i>Cucumber and Chive Dressing</i>	8
Smoked Cheese (Df) <i>Ewart's Ham, Dill Pickle, Malt Bloomer</i>	8

Gf – Gluten Free V – Vegetarian
Vg – Vegan Df – Dairy Free Free

Seafood

"Classic Fish And Chips" <i>Haddock, Triple Cooked Chips and Mushy Peas</i>	16
Pan Seared Sea Bass (Gf) <i>Fine Beans, Anchovy and Caper New Potatoes Saffron Mayonnaise</i>	18
North Sea Brown Shrimp Linguine <i>Garlic Butter</i>	15
Summer Poached Salmon Salad (Df) <i>Green Beans, Vine Tomatoes, Cherry Tomatoes, Radish, Green Leaves, Croutons, Shallot Vinaigrette</i>	15

Vegetarian

Spring Vegetable Risotto (Gf/V) <i>Rocket Infusion, Fresh Mint, Vegetarian Smoked Cheese</i>	13
Fresh Plum Vine and Cherry Tomato Linguine (V) <i>Roasted Courgette And Pepper</i>	12
Tender Stem Broccoli and Creamy Leek Brioche Crumble (V) <i>Toasted Oats</i>	13

Sides

Triple Cooked Chips (V/Vg/Df) Minted New Potatoes (Gf/V) Giant Dill Pickles (Gf/V/Vg/Df) Confit Plum Vine Tomatoes (Gf/V/Vg/Df) White Anchovies (Gf) Fine Green Beans (Gf/V/Vg/Df) Leaf Salad With House Dressing (Gf/V/Vg/Df)	4
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Sauces / Dips

Pepper Sauce (Gf/V) Arran Mustard Dip (Gf/V) Summer Harvest Rapeseed and Garlic Mayonnaise (Gf/V/Df) Smoked Cheese Sauce (V) Hot Sauce (Gf/V/Vg/Df)	3
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Desserts

White Chocolate, Mango, Kiwi and Pineapple Sundae (Gf/V)	7
Dark Chocolate Cremeux (Gf/V) <i>Hazelnut Praline, Rum and Raisin Ice Cream</i>	6
Angus Strawberries (Gf/V/Vg/Df) <i>Double Cream and Muscovado Chewy Meringue*</i>	6
Raspberry Ripple Panna Cotta (Gf) <i>White Chocolate Stick, Raspberry Compote and Syrup</i>	6

*(We always use Angus strawberries when available, and British strawberries in any other case)

AFTERNOON TEA!

Friday, Saturday and Sunday 12pm-4pm

£22 per person

Enjoy an afternoon of delicious freshly made scones served with cream and preserves as well as savoury treats and sandwiches plus scrumptious cakes and your choice and loose leaf tea or speciality coffee.

Please note: Afternoon Tea must be booked a minimum of 48 hours in advance, please speak to our team today to make a reservation, or you can book online when you get home.

Draught Beer

(PINT | HALF)

Tennents Lager 4%	4 2
Peroni Lager 4.7%	5 2.5
Belhaven Best Bitter 3.2%	4 2
Guinness Irish Stout 4.2%	5 2.5

Bottled Beer & Cider

71 Brewing Indian Pale Lager 4.4% (IPL) 330ml	4
Peroni Red 330ml 4.7%	4
Goose Island IPA 355ml 5.9%	5
Blue Moon 330ml 5.4%	5
Estrella Galicia (GF) 330ml 5.5%	5
Estrella Galicia 0% 330ml 0%	3
Samuel Adams Boston Lager 330ml 4.8%	4
Thistly Cross Strawberry Cider 330ml 4.4%	4
Thistly Cross Traditional Apple Cider 330ml 4.4%	4

Wine

WHITE

CANNONBERG CHENIN BLANC
Western Cape, South Africa 2019/20
Crisp, zesty & full of stone fruit
125ml £5 | 175ml £6.50 | 250ml £8.50 | Bottle £24

INSIGHT SAUVIGNON BLANC
Marlborough, New Zealand 2019
Gooseberry & lush tropical fruit
125ml £7 | 175ml £9 | 250ml £12 | Bottle £34

RED

CANNONBERG CABERNET SAUVIGNON
Western Cape, South Africa 2019
Cherry, cassis & plum
125ml £5 | 175ml £6.50 | 250ml £8.50 | Bottle £24

MALBEC, DOMAINE BOUSQUET (Organic)
Tupungato Valle de Uco, Argentina 2019
Blackberry, blackcurrant & plum with smooth tannins
125ml £6.50 | 175ml £8.50 | 250ml £11 | Bottle 30

ROSE

CINSAULT, LE PARADOU
Vin De France 2019
Dry, ripe raspberry & extremely refreshing
125ml £5.50 | 175ml £7 | 250ml £9 | Bottle £26

SPARKLING

PROSECCO FRIZZANTE (organic)
Domini del Leone, Veneto Frizzante Brut NV
Apple & elderflower
125ml £6 | Bottle £30

FRIZZANTE ROSE LA JARA (organic)
Veneto, Italy Brut NV
Strawberry, raspberry and redcurrant
125ml £6 | Bottle £30

COCKTAIL TIME?

Choose from our delicious cocktail list!

Our cocktail list has been designed for you to enjoy any time of the day or evening from fruity favourites to bold and sophisticated sips.

We can also create mocktails from most of our cocktails. If you'd prefer all of the flavour with none of the alcohol just let us know.