

# THE ROOKERY



## Small Plates

- Wild Scottish Venison and Green Peppercorn Salami** 10  
*Local Bannock Oatcakes*
- Creamy Bocconcini Mozzarella** (Gf/V) 6  
*Cherry Tomato, Fine Shallot and Basil*
- The Rookery Superfood Salad** (Gf/V/Vg/Df) 5  
*Quinoa, Chickpea, Pomegranate Seeds with a Tahini Lime Dressing*
- Scottish Smoked Salmon** 9.5  
*Caperberries, Shallots, Lemon and Malted Bread*
- Wild Scottish Wood Pigeon** 8  
*Toasted Brioche, Oyster Mushrooms and a Port Jus*
- Baked Scottish Brie (for two)** 12  
*Soda Bread Toast, Hot Tomato Pickle*
- East Neuk Chowder** 8.5  
*Creamy Smoked Haddock Soup, Leek, Potatoes and Cheddar Croutes*

## Grill

- 8oz Scotch Sirloin Steak** 28  
*Triple Cooked Chips, Green Beans, Confit Vine Tomato and House Butter*
- Angus Bred Pork Loin** (Df) 22  
*Crispy Skin, Apple Ketchup, Skirlie and Cheek Fritter, Triple Cooked Chips*
- Highland Venison Sausages** 15  
*Herbed Potatoes, Caramelised Onion Jus, Braised Red Cabbage*
- The Rookery Burger** 10  
*Glazed Brioche Bun, Burger Sauce, Lettuce, Onion, Monterey Jack Cheese and Dill Pickle*
- The Rookery Chicken Burger** 10  
*Char-Grilled Chicken Breast, Lettuce, Tomato and Mayonnaise in a Glazed Brioche Bun*

## Deli

- Malted Tuna Melt** 6  
*Toasted Malted Bloomer, Cheddar*
- The Rookery Club Sandwich** 10  
*Chicken, Bacon, Egg, Tomato, Cucumber and Herb Mayonnaise*
- Cheese and Crispy Onion Toastie** (V) 6
- Cheese and Ham Toastie** 7
- Smoked Scottish Salmon Sandwich** 8  
*Brown Bloomer, Cream Cheese and Cucumber*

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

## Seafood

- Arbroath Smokie Fishcake** 17  
*Poached Duck Egg, Creamed and Crispy Leeks, Tomato Saffron Salsa*
- “Classic Fish And Chips”** 16  
*Haddock, Triple Cooked Chips and Crushed Peas*
- Pan Seared Sea Bass** (Gf) 18  
*Fine Beans, Saffron Mayonnaise, Anchovy and Caper Crushed New Potatoes*

## Vegetarian

- Glazed Goats’ Cheese** (Gf/V) 12  
*Roasted Beetroot, Baby Pears, Honey and Walnuts, Salad Leaves with House Dressing*
- Butternut Squash Ravioli** (V/Vg/Df) 14  
*Herb Roasted Butternut Squash, Sun-Blazed Tomatoes and Sage Oil*
- Foraged Mushroom Pappardelle** (V) 12  
*Spinach, Creamy Thyme Sauce*
- Falafel and Spinach Burger** (V/Vg/Df) 12  
*Hummus, Mango Chutney, Lettuce, Tomato in a Seeded Bun*
- The Rookery Superfood Salad** (Gf/V/Vg/Df) 12  
*Quinoa, Chickpea, Pomegranate Seeds with a Tahini Lime Dressing*

## Sides

- Triple Cooked Chips** (Gf/V/Vg/Df) 4
- Creamy Mashed Potatoes** (Gf/V)
- Braised Red Cabbage** (Gf/V/Vg/Df)
- Giant Dill Pickles** (Gf/V/Vg/Df)
- White Anchovies** (Gf)
- Dressed House Salad** (Gf/V/Vg/Df)

## Sauces / Dips

- Creamy Pepper Sauce** (Gf) 3
- Caramelised Onion Gravy** (Gf/V)
- Arran Mustard Dip** (Gf/V)
- Garlic Mayonnaise** (Gf/V/Df)



## Desserts

- Coconut and Chocolate Tart** (Gf/V/Vg/Df) 6  
*Coconut Gel and Tuille*
- Vanilla Crème Brulee** 6  
*Mulled Berries and Shortbread*
- Sticky Toffee Apple Pudding** 6  
*Toffee Sauce, Vanilla Ice Cream*
- Raspberry Ripple Panna Cotta** (Gf) 6  
*Raspberry Coulis, White Chocolate Pencil and Fresh Scottish Raspberries*

## AFTERNOON TEA!

Friday and Saturday  
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 of 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. If you have a special request for Afternoon Tea, for example if you'd like to enjoy it at home, or on another day of the week, speak to our team and we will advise of the options available.

## Draught Beer

(PINT | HALF)

- Tennents Lager** 4% 4 | 2
- Peroni Lager** 5.1% 5 | 2.5
- Belhaven Best Bitter** 3.2% 4 | 2
- Guinness Irish Stout** 4.2% 5 | 2.5

## Bottled Beer & Cider

- Peroni Red** 330ml 4.7% 4
- Peroni Libera** 330ml 0% 3
- 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
- Wheesht** 330ml 0% 3
- 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.