

THE ROOKERY



Small Plates

Rustic Breads & Olives (for 2) 5 <i>Gordal Olives, Whipped Truffle Butter, Balsamic and Cold Pressed Rapeseed Oil</i>
Glazed Honey & Sesame Chicken Wings 7 <i>Spring Onions, Grilled Lemon, Chilli Jam</i>
Smoked Haddock Chowder 8.5 <i>Creamy Leeks, Potato, Soda Bread</i>
Confit Duck Rilette 8 <i>Romanesco Pickle, Toasted Rosemary Focaccia</i>
Caramelised Goats' Cheese Bruschetta (V) 7 <i>Candy Beetroot, Candied Walnuts, Golden Raisin Puree</i>

Sharing

Charcuterie & Scottish Cheese (for 2) 16.50 <i>Cured Venison, Salami, Chorizo, Blue Murder, Smoked Applewood, Gordal Olives, Artisan Bread</i>
Sliders & Wings (for 2) 18.50 <i>Hand Pressed Cheeseburger, Honey & Sesame Wings, Asian Style Crispy Pork Belly Slider</i>

TAPAS AND QUICK BITES

Served between 12pm-5pm.
Enjoy three delicious tapas dishes for £15, perfect if you're in a hurry!

Honey & Sesame Spiced Chicken Wings with Chilli Jam
Tempura King Prawns with Sriracha Dip
Crispy Halloumi Cheese (V) with Sundried Tomato Pesto & Artichoke
Pumpkin Raviolis Toasted Hazelnut, Sage and Parmesan
Stuffed Piquillo Peppers with Cheese (Gf/V)
Chickpea, Lentil & Chorizo Cassoulet (Gf)
Crispy Haggis Balls with Arran Mustard Dip
Hummus with Minted Peas on Flat Bread (V/Vg)
Grilled Pork Belly with Apple Ketchup & Pork Crackling
Baby Baked Potatoes with Piquant Sauce (Gf)
Smoked Haddock & Leek Gratin
Garlic King Oyster Mushroom (Gf/V/Vg) with Parsley Oil

Grill

8oz Scotch Ribeye Steak (Gf) 30 <i>Tender Stem Broccoli, Oyster Mushroom, Tomato, Peppercorn Butter, Hand Cut Chips</i>
Lemon and Thyme Roasted Chicken (Gf) 16 <i>Fondant Potato, Pea and Pancetta Fricassee, Baby Vegetables, Tarragon Sauce</i>
Hand Pressed Beef Burger 12 <i>Seeded Brioche Bun, Burger Sauce, Lettuce, Gruyere Cheese and Dill Pickle</i>
Grilled Steak and Anster Cheese Sandwich 14 <i>6oz Rump Steak, Anster Cheese, Confit Onion, Seeded Bloomer Bread</i>

Seafood

"Classic Fish and Chips" 17 <i>Haddock, Hand Cut Chips, Crushed Peas, Tartare</i>
Seared Salmon Fillet Niçoise (Gf) 18 <i>Soft Boiled Egg, Fine Beans, Potato, Baby Gems, Olives, Tapenade</i>

Salads & Deli

Classic Caesar Salad 7 12 <i>Anchovies, Cos Lettuce, Egg, Parmesan, Caesar Dressing + add Chicken Breast</i> 4
The Rookery Club Sandwich 10 <i>Chicken, Bacon, Egg, Tomato, Cucumber and Herb Mayonnaise</i>
Scottish Smoked Salmon & Cream Cheese Malted Open Sandwich 10 <i>Compressed Cucumber, Avocado, Endive</i>
Served Between 12-5:
Cheese and Onion Toastie 6
Cheese and Ham Toastie 7
Tuna Melt 7

Vegetarian

Falafel and Spinach Burger (V) 11 <i>Lettuce, Tomato, Onion and Pesto Mayonnaise</i>
Wild Garlic & Courgette Rigatoni (Vg) 14 <i>Blushed Tomatoes, Artichokes, Pesto</i>

Sides

Hand Cut Chips (Gf/V/Vg/Df) 4
Dressed House Salad (Gf/V/Vg/Df)

Sauces / Dips

Creamy Pepper Sauce (Gf) 3
Red Wine Jus (Gf)
Garlic Mayonnaise (Gf/V/Df)



Desserts

Iced Crème Fraiche Parfait (Gf) 6 <i>Lime Curd, Chewy Meringue, Raspberries</i>
Milk Chocolate and Salted Caramel Tart 7 <i>White Chocolate, Caramel, Dark Chocolate Ice Cream</i>
Warm Date and Espresso Pudding 6 <i>Toffee Sauce, Honeycomb, Vanilla Ice Cream</i>
Selection of Artisan Scottish Cheese 8 11 <i>Your choice of 3 or 4 cheeses, Grapes, Damsel Wafers, Chutney</i>

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.

We can also create mocktails from most of our cocktails, if you'd prefer all of the flavour with none of the alcohol!

AFTERNOON TEA!

Friday and Saturday
12pm-4pm
£22 per person

Enjoy an afternoon of delicious freshly made buttermilk scones served with clotted 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 24 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%	4.50 2.25
Peroni Lager 5.1%	5.40 2.70
Belhaven Best Bitter 3.2%	4.00 2.00
Guinness Irish Stout 4.2%	5.40 2.70

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
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

MOUNT HOLDSWORTH SAUVIGNON BLANC
Wairarapa, New Zealand 2021
Lime, gooseberry & tropical fruits
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

FESTIVO MALBEC (Organic)
Valle de Uco, Argentina 2019
Fresh, fruity, cherries & raspberries
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

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

All allergen information available on request. Many of our dishes can be made to cater for specific dietary requirements, please notify your server of any allergies.