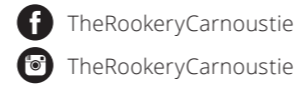


THE ROOKERY



Served from 12pm-4pm

Soup

- Traditional Cullen Skink** 9
Curry Oil, Warm Bread, Butter
- Soup of the Day** 6

Small Plates

- Goats' Cheese and Sun-Dried Tomato Arancini (V)** 8
Gazpacho, Basil Oil
- Roasted Cauliflower Hummus (V/Vg/Df)** 6
Warm Bread, Marinated Olives, Balsamic Oil
- Venison Scotch Egg** 9
Piccalilli, Celariac Remoulade, Burnt Apple Puree
- The Rookery Ploughman's (For 2)** 16
Selection of Scottish Cured and Smoked Meats, Cheeses, Branston Pickle, Loch Lomond Whisky Braised Shin Pie, Warm Bread & Butter

Salads

- Caesar Salad** 7 | 12
Parmesan, Croutons, Baby Gem, Egg, Anchovies, Caesar Dressing
+ Add Roast Breast of Free-Range Chicken 5
+ Add Campbell's Smoked Salmon 5
- Superfood Salad (Gf/V/Vg/Df)** 7 | 12
Kale, Quinoa, Sweet Potato, Pumpkin Seed, Sunflower Seed, Pomegranate Seed
- Hot Smoked Salmon Nicoise (Gf/Df)** 18
New Potatoes, Olives, Tomatoes, Fine Beans, Soft Boiled Egg, Lemon Oil

Sandwiches

- The Rookery Club Sandwich** 11.5
Chicken, Bacon, Egg, Tomato, Cucumber, Herb Mayonnaise
- Fish Finger Sandwich** 10.5
White Bloomer, Haddock Goujons, Gem, Tartare Sauce,
- Pulled Beef & Caramelised Onion Sandwich** 14
Seeded Bloomer, Gruyère Cheese, Gherkin, Wholegrain Mustard Mayonnaise,
- Scottish Smoked Salmon and Cream Cheese Bagel** 10
Crispy Baby Gem, Guacamole, Pickled Cucumber
- Vegetarian Club Sandwich (V)** 11
Seeded Bloomer, Gem, Tomato, Avocado, Halloumi Cheese
- Anster Cheese, Ham & Wholegrain Mustard Toasted Sandwich** 7.5
- Tuna & Red Onion Toasted Sandwich** 7.5
+ Add Rustic Chips (Gf/V/Vg/Df) 5

Vegetarian

- Butternut Squash Barley Risotto (V/Vg)** 15
Wild Mushroom Fricassee, Truffle Vinaigrette
- Pappardelle Pasta Provencale (V/Df)** 15
Crispy Halloumi Cheese, Black Olives, Toasted Cashew Nuts

Tapas and Quick Bites

- Served between 12pm-4pm
(available 12pm-5pm Friday and Saturday)
- Enjoy three delicious tapas dishes for £15, also perfect if you're in a hurry!
- Crispy Haggis Balls**
Wholegrain Mustard Dip
- Gambas Pil Pil**
Tiger Prawns, Garlic, Chilli, Rosemary Focaccia
- Goat's Cheese and Sun-Dried Tomato Arancini (V)**
Black Olive Tapenade Mayo
- Patatas Bravas (Gf/V/Vg/Df)**
Spiced Tomato Ketchup
- Chorizo Al Vino (Gf/Df)**
Red Wine & Honey Reduction
- Moules Mariniere**
Mussels, White Wine, Garlic, Crusty Bread
- Vegetable Fritto Misto (V/Vg/Df)**
Tempura Battered Vegetables, Sweet Chilli Jam
- Stornoway Black Pudding Olive**
Hollandaise Sauce
- Crispy Whitebait**
Smoked Sea Salt, Tartare Sauce
- Caprese Salad (Gf/V)**
Bocconcini, Vine Tomatoes, Basil Oil
- Chilli and Coriander Calamari**
Lemon Aioli
- Baby Back Ribs (Gf/Df)**
Braised Pork Ribs, Smoky BBQ Sauce

The Rookery Favourites

- Poached Breast of Free Range Chicken (Gf)** 18
Dauphinoise Potatoes, Koffman Cabbage and Red Wine Jus
- Slow Cooked Featherblade of Scotch Beef (Gf)** 22
Black Truffle Mash, Fricassee of Mushroom and Baby Onion
- Scottish Mussels** 16
Onion, Garlic, White Wine, Cream, Crusty Bread
- Hand Pressed Beef Burger** 17.5
Seeded Brioche Bun, Burger Sauce, Tomato, Gem, Monterey Jack Cheese, Dill Pickle, Rustic Chips
- Fish and Chips** 18
Haddock, Rustic Chips, Crushed Peas, Tartare
- Spiced Tempura Chicken Burger** 16.5
Seeded Brioche Bun, Grilled Bacon, Monterey Jack Cheese, Jalapeño Mayonnaise, Gem, Beef Tomato, Gherkin, Rustic Chips
- Shepherd's Pie (Gf)** 16
Minced & Braised Lamb Shoulder, Glazed Potatoes, Seasonal Vegetables
- The Rookery Vegan Burger (V/Vg/Df)** 15
Sourdough Bun, Sweetcorn & Chickpea Falafel Burger, Beef Tomato, Red Onion, Guacamole, Gem, Vegan Cheese, Rustic Chips
- Burger Extras** 1.5
Haggis / Black Pudding / Streaky Bacon (Gf)
Jalapeño Peppers (Gf/V/Vg/Df) / Monterey Jack Cheese (Gf)
Fried Egg (Gf/V/Df) / Flat-cap Mushroom (Gf/V/Vg/Df)
+ Add an extra burger patty (Gf) 6

Desserts

- Warm Apple and Cinnamon Crumble (V)** 8
Granola Crumb, Crème Anglaise, Clotted Cream Ice-Cream

- Selection of Scottish and French Cheese (3 or 5)** 9 | 12
Grapes, Homemade Chutney and Arran Oaties

- Rhubarb and Vanilla Panna Cotta** 8
Confit Rhubarb, Lemon Sorbet, Amaretti Biscuit

- Warm Date and Toffee Pudding (V)** 8
Butterscotch Sauce, Honeycomb, Arran Dairies Vanilla Ice-Cream

LOCALLY SOURCED

Our Scotch Beef is dry aged and grass fed

We take great pride in sourcing our meat locally. Yorkes Butchers are based in the county of Angus where they are renowned Worldwide for their Scotch Beef, Pork and Lamb.

