

THE ROOKERY

Served from 5pm

While you wait...

Rustic Bread and Olives (V/Vg/Df)	6
Roasted Cauliflower Hummus (V/Vg/Df) Homemade Bread	8
Padron Peppers (Gf/V/Vg/Df) Smoked Maldon	5

Wonderful wines

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 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 FIDORA (organic)

Fidora, Veneto Italy 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

The Rookery Favourites

Hand Pressed Beef Burger	17.5
<i>Seeded Brioche Bun, Burger Sauce, Tomato, Gem, Monterey Jack Cheese, Dill Pickle, Rustic Chips</i>	
Fish and Chips	18
<i>Haddock, Rustic Chips, Crushed Peas, Tartare</i>	
Spiced Tempura Chicken Burger	16.5
<i>Seeded Brioche Bun, Grilled Bacon, Monterey Jack Cheese, Jalapeño Mayonnaise, Gem, Beef Tomato, Gherkin, Rustic Chips</i>	
Shepherd's Pie (Gf)	16
<i>Minced & Braised Lamb Shoulder, Glazed Potatoes, Seasonal Vegetables</i>	
The Rookery Vegan Burger (V/Vg/Df)	15
<i>Sourdough Bun, Sweetcorn & Chickpea Falafel Burger, Beef Tomato, Red Onion, Guacamole, Gem, Vegan Cheese, Rustic Chips</i>	
Burger Extras	1.5
<i>Haggis / Black Pudding / Streaky Bacon (Gf)</i>	
<i>Jalapeño Peppers (Gf/V/Vg/Df) / Monterey Jack Cheese (Gf)</i>	
<i>Fried Egg (Gf/V/Df) / Flat-cap Mushroom (Gf/V/Vg/Df)</i>	
+ Add an extra burger patty (Gf)	6

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.



Starters

Traditional Cullen Skink	9
<i>Curry Oil, Warm Bread, Butter</i>	
Goats' Cheese and Sun-Dried Tomato Arancini (V)	8
<i>Gazpacho, Basil Oil</i>	
Hand-pressed Terrine of Confit Chicken and Ham Hock	8
<i>Red Onion Balsamic Jam, Warm Brioche</i>	
The Rookery Prawn Cocktail (Gf)	12
<i>Gem, Tomato, Cucumber, Prawns, George Campbell's Smoked Salmon and Isle of Skye Langoustine</i>	
Seared King Scallop (Gf)	13
<i>Julienne of Vegetables, Champagne Cream, Pork Air-Bag, Celery Oil</i>	
Vegetarian	
Butternut Squash Barley Risotto (V)	15
<i>Wild Mushroom Fricassee and Truffle Vinaigrette</i>	
Papadelle Pasta Provencale (V)	15
<i>Crispy Halloumi Cheese, Black Olives and Toasted Cashew Nuts</i>	



Sauces

<i>Bernaise (Gf) / Hollandaise (Gf) / Red Wine Jus (Gf/Df)</i>	3.25
<i>Peppercorn Cream (Gf) / Garlic Butter (Gf/V)</i>	

Sides

<i>Rustic Chips (Gf/V/Vg/Df)</i>	5
<i>Dressed House Salad (Gf/V/Vg/Df)</i>	5
<i>Tenderstem Broccoli, Hollandaise (Gf)</i>	6
<i>Flat Cap Mushroom, Garlic Butter (V/Gf)</i>	5
<i>Creamy Potato (V/Gf)</i>	6

From the Grill

Char-Grilled 8oz Ribeye of Scotch Beef (Gf)	34
<i>Confit Shallots, King Oyster Mushroom, Cafe de Paris Butter, Tenderstem Broccoli, Rustic Chips</i>	
Tomahawk (for 2)	70
<i>(24hr pre-order required)</i>	
<i>1kg of Prime Scotch Beef On The Bone, Confit Tomato, Thyme Buttered Mushrooms, Crispy Onion Rings, Rustic Chips</i>	
Whole Char-Grilled Lemon Sole (Gf)	35
<i>Crayfish and Almond Butter Sauce, Panache of New Potatoes and Vegetables. Served On The Bone</i>	

Mains

Free Range Chicken Two-Ways	20
<i>Poached Breast, Stuffed Thigh and Tempura Drumstick, Black Truffle Mash, Crispy Pancetta, Chicken Jus</i>	
Herb Crusted Rump of Scotch Lamb	24
<i>Pomme Fondant, Baby Leeks, Cockle and Butter Bean Sauce</i>	
Roast Loin of Venison (Gf)	28
<i>Pomme Dauphinoise, Koffman Cabbage, Parsnip Puree and Peppercorn Cream</i>	
Pan Fried Fillet of Seabass (Gf)	24
<i>Braised Oxtail, Salsify, Gremolata, Haricot Blanc, Keta Caviar Cream</i>	
Roast Bell Pepper & Crab Pappardelle	20
<i>Pak Choi, Lobster Bisque, Chilli Emulsion</i>	
Hot Smoked Salmon Nicoise (Gf/Df)	18
<i>New Potatoes, Olives, Tomatoes, Fine Beans, Soft Boiled Egg, Lemon Oil</i>	

TheRookeryCarnoustie

TheRookeryCarnoustie

THE ROOKERY



Clementine and Hazelnut

Meringue Parfait (Gf/V)

Confit Kumquats, Warm Chocolate Sauce

8

Selection of Scottish and French Cheese (3 or 5)

*Grapes, Homemade Chutney
and Arran Oaties*

9 | 12

Rhubarb and Vanilla Panna Cotta

Confit Rhubarb, Lemon Sorbet, Amaretti Biscuit

8

Warm Date and Toffee Pudding (V)

*Butterscotch Sauce, Honeycomb,
Arran Dairies Vanilla Ice-Cream*

8

Dark Chocolate and Salted Caramel Pave (Gf/V)

Buttery Popcorn, Honeycomb Ice Cream

8

Flambe of Seasonal Berries (Gf/V/Df)

Drambuie, Raspberry Sorbet

7

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.

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