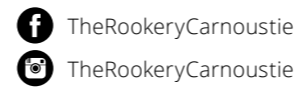


THE ROOKERY



Served from 5pm

While you wait...

Marinated Mixed Olives	7
Hummus (Gf/Vg) Warm Bread, Edinburgh Butter, Balsamic Emulsion	9
Charcuterie Snack Board (For 2) (Gf on request) Selection of Home Cured & Smoked Meats, Mixed Olives, Scottish Cheeses, Chargrilled Artichoke, Warm Bread, Edinburgh Butter	18

Small Plates

Traditional Cullen Skink (Gf on request) Smoked Potato Dumplings	9.5
Soup of the Day (V)(Gf/Vg on request)	6.5
Goat's Cheese Curd (Gf/V) Confit Carrots, Walnut, Sea Buckthorn Emulsion	8
Kimchi Cured Salmon (Gf/Df) Crisp Red Cabbage, Watercress & Radish Salad, Toasted Sesame Seed, Honey & Sriracha Dressing	9
Steamed Shetland Mussels (Gf on request) White Wine & Lemongrass Cream Sauce, Crusty Bread	9
King Prawn Linguine Roast Red Peppers, Gremolata, Aged Parmesan	11 18
Warm Ham Haugh Toasted Crumpet Soft Poached Egg, Hollandaise sauce, Crispy Pancetta, Watercress Salad	8.5
Roast Breast & Ballotine of Quail (Gf) Roast Sweetcorn, Sweetcorn Purée, Bacon Popcorn, Bacon Crisp, Bordelaise Syrup	9.5

The Rookery Favourites

Shepherd's Pie (Gf) Minced & Braised Lamb Shoulder, Glazed Potatoes, Seasonal Vegetables	18
Ballotine of Chicken Kiev (Gf) Roast Cauliflower Purée, French Beans, Parsley Mash, Garlic Butter Sauce	20
Fish and Chips (Df) Haddock, Rustic Chips, Crushed Peas, Tartare Sauce, Lemon	19.5
Hand Pressed Beef Burger Brioche Bun, Burger Sauce, Tomato, Baby Gem Lettuce, Monterey Jack Cheese, Dill Pickle, Rustic Chips	18.5
Spiced Tempura Chicken Burger Brioche Bun, Grilled Bacon, Monterey Jack Cheese, Jalapeño Mayonnaise, Baby Gem Lettuce, Beef Tomato, Gherkin, Rustic Chips	17.5
The Rookery Vegan Burger (V/Vg/Df)(Gf on request) Sourdough Bun, Beyond Meat Burger, Beef Tomato, Red Onion, Guacamole, Baby Gem Lettuce, Vegan Cheese, Rustic Chips	16

Vegetarian

Wild Mushroom & Tarragon Risotto (Gf/V)(Vg on request) Aged Parmesan, Soft Poached Egg, Truffle Oil	16
Baked Vegetable Wellington (V) Creamed Leeks, Roast Butternut Squash Purée, Beetroot Emulsion	18

Mains

Braised Beef Cheek (Gf) Truffle & Mascarpone Polenta, Confit Shallots, Button Mushroom, Bordelaise Syrup	22
Herb Crusted Fillet of Hake (Gf) Pomme Anna, Chard New Season Asparagus, Parsley Split Sauce, Saffron Rouille	26
Hand Dived King Scallops & Braised Pig Cheek (Gf) Potato Rosti, Pea Purée, Fricassée of Peas & Broad Beans, Blood Orange Syrup, Hollandaise Sauce	30
Roast Loin of New Season Lamb (Gf) Provençale Vegetables, Goat's Cheese Gratin, Black Olive Tapenade Jus	28
Tomahawk of Organic Pork (Gf) Dauphinoise Potatoes, Spiced Cabbage, Apple Purée, Calvados Cream	24
Whole Pan Fried Sole (Gf) Crayfish & Almond Butter Sauce, Seasonal Vegetables, Ratte Potatoes	26
Caesar Salad (Gf on request) Parmesan, Croutons, Baby Gem Lettuce, Egg, Anchovies, Caesar Dressing + Add Roast Breast of Free-Range Chicken	8 12 5
Hot Smoked Salmon Niçoise (Gf/Df) New Potatoes, Olives, Tomatoes, Fine Beans, Soft Boiled Egg, Lemon Oil	18

Salads

From the Grill

Char-Grilled 8oz Ribeye of Scotch Beef	36
35oz Tomahawk	75
18oz Chateaubriand	75

All steaks served with Watercress Salad,
Confit Tomato, Thyme Buttered
Flat Cap Mushroom, Crispy Onion Rings,
Chunky Chips

Sauces

Bernaise (Gf) / Black Peppercorn Cream (Gf) /
Red Wine Jus (Gf/Df) / Garlic Butter (Gf/V) /
Chimichurri (Gf/Df) 3.75

Sides

Rustic Chips (Gf/V/Vg/Df)	5.5
Dressed House Salad (Gf/V/Vg/Df)	5
Tenderstem Broccoli, Hollandaise (Gf)	6
Flat Cap Mushroom, Garlic Butter (V/Gf)	5
Mashed Potato (V/Gf)	6

LOCALLY SOURCED

Our Scotch Beef is dry aged
and grass fed

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

