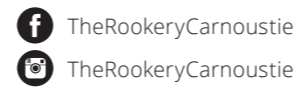


# THE ROOKERY



Served from 5pm

## While you wait...

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

## Small Plates

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

## The Rookery Favourites

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

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

## Mains

<b>Braised Beef Cheek</b> (Gf) Truffle & Mascarpone Polenta, Confit Shallots, Button Mushroom, Bordelaise Syrup	22
<b>Herb Crusted Fillet of Hake</b> (Gf) Pomme Anna, Chard New Season Asparagus, Parsley Split Sauce, Saffron Rouille	26
<b>Hand Dived King Scallops &amp; Braised Pig Cheek</b> (Gf) Potato Rosti, Pea Purée, Fricassée of Peas & Broad Beans, Blood Orange Syrup, Hollandaise Sauce	30
<b>Roast Loin of New Season Lamb</b> (Gf) Provençale Vegetables, Goat's Cheese Gratin, Black Olive Tapenade Jus	28
<b>Tomahawk of Organic Pork</b> (Gf) Dauphinoise Potatoes, Spiced Cabbage, Apple Purée, Calvados Cream	24
<b>Whole Pan Fried Sole</b> (Gf) Crayfish & Almond Butter Sauce, Seasonal Vegetables, Ratte Potatoes	26

## Salads

<b>Caesar Salad</b> (Gf on request) Parmesan, Croutons, Baby Gem Lettuce, Egg, Anchovies, Caesar Dressing + Add Roast Breast of Free-Range Chicken	8   12 5
<b>Hot Smoked Salmon Niçoise</b> (Gf/Df) New Potatoes, Olives, Tomatoes, Fine Beans, Soft Boiled Egg, Lemon Oil	18

## From the Grill

<b>Char-Grilled 8oz Ribeye of Scotch Beef</b>	36
<b>35oz Tomahawk</b>	75
<b>18oz Chateaubriand</b>	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.

