

# THE ROOKERY



Served from 5pm

## While you wait

### Bread, Hummus (Gf on request)

Warm Bread, Edinburgh Butter,  
Balsamic Emulsion

9.5

### Charcuterie Board for 2 (Gf on request)

Selection of Scottish Cured & Smoked Meats, Mixed Olives, Scottish  
Cheeses, Chargrilled Artichoke, Warm Bread, Edinburgh Butter

18

### Marinated Mixed Olives (Gf/V/Vg/Df)

7

## Small Plates

### Traditional French Onion Soup (Gf on request)

Cheesy Croute

9.5

### Pan Seared Orkney Scallop (Gf)

Tikka Masala, Pork Crackling, Coriander Oil

9.5

### Caesar Salad (Gf on request)

Parmesan, Croutons, Cos Lettuce, Egg, Anchovies,  
Caesar Dressing

8 | 12

+ Add Roast Breast of Free-Range Chicken

5

### Warm Crab & Prawn Crumpet

Lobster Bisque, Oil

9.5

### Home Cured Citrus Salmon (Gf)

Avocado Guacamole, Crème Fraîche, Shallot, Lemon

9.5

### Goats Cheese & Black Olive Beignets (Gf/V)

Roasted Beets, Red Pepper Purée, Basil

9

### Steamed Shetland Mussels (Gf on request)

Chilli & Coconut Milk Sauce, Coriander, Apple,  
Grilled Focaccia

9.5

### Creel Caught Langoustines (Gf)

Garlic & Citrus Butter **or** Chilli & Ginger Butter

20

### The Rookery Spiced Buffalo Wings (Gf)

Blue Cheese & Chive Dip, Pickled Cauliflower

9

## The Rookery Classics

### Hand Pressed Beef Burger (Gf on request)

Brioche Bun, Burger Sauce, Tomato,  
Baby Gem Lettuce, Monterey Jack Cheese,  
Dill Pickle, Rustic Chips

18.5

### Spiced Tempura Chicken Burger (Gf on request)

Brioche Bun, Grilled Bacon, Monterey  
Jack Cheese, Jalapeño Mayonnaise,  
Baby Gem Lettuce, Beef Tomato,  
Gherkin, Rustic Chips

17.5

### Fish & Chips (Df)

Haddock, Rustic Chips, Crushed Peas, Tartare Sauce, Lemon

19.5

### 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

### Hot Smoked Salmon Niçoise (Gf/Df)

New Potatoes, Olives, Tomatoes,  
Fine Beans, Soft Boiled Egg, Lemon Oil

18

## Vegetarian & Vegan

### Butternut Squash & Sage Risotto

(Gf/V)(Vg/Df on request)

Soft Poached Egg, Toasted Pumpkin Seeds

18

### Baked Wild Mushroom & Globe Artichoke Tart (V)

Creamed Polenta, Fennel Salad

19.5

## Mains

### Roast Loin of Locally Sourced Venison (Gf)

Potato & Mushroom Terrine, Parsnip Purée,  
Bordelaise Syrup

30

### Pan Fried Fillet of Stone Bass

Seaweed Dumplings, Cauliflower,  
Arbroath Smokie Sauce

26

### Breast of Chicken (Df)

Black Garlic Potato Rosti, Confit Baby Leeks,  
Caramelized Onion Purée, Haricot Blanc Cream

24

### Whole Pan-Fried Lemon Sole (Gf)

Cockle & Mussel Butter Sauce, Samphire,  
New Season Potatoes

28

### Creel Caught Langoustines (Gf)

Garlic & Citrus Butter **or** Chilli & Ginger Butter,  
Pomme Frites

35

### Beer & Soya Glazed Pork Belly

Confit Cheek of Free Range Pork,  
Spring Onion Mash, Quince Purée,  
Savoy Cabbage, Braising Juices

28

## From The Grill

### Sharing Steaks

#### Chateaubriand 500g

75

#### Tomahawk 1kg

75

### All steaks are served with

Watercress Salad, Confit Tomato, Buttered Flat Cap  
Mushroom, Crispy Onion Rings, Chunky Chips



### Sauces

Bèrnaise (Gf) // Red Wine Jus (Gf/Df)  
Garlic Butter (Gf/V) // Peppercorn Cream (Gf)  
Chimichurri (Gf/Df)

3.95

### Big Cuts

#### Rib-eye of Scotch Beef 225g

36

#### Sirloin 285g

36

#### Bavette 225g

28

## Sides

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



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.

### LOCALLY SOURCED

Our Scotch Beef is dry aged and grass fed  
We take great pride in sourcing our meat locally. Yorke's  
Butchers are based in the county of Angus where they are  
renowned Worldwide for their Scotch Beef, Pork and Lamb.

