

THE ROOKERY



Served from 5pm

Nibbles

Smoked Nuts (Gf/V/Vg/Df) 5
Warm Padron Peppers Smoked Salt (Gf/V/Vg/Df) 7
Marinated Mixed Olives (Gf/V/Vg/Df) 7

Bread Basket with Hummus (Gf on request)
Warm Bread, Whipped Butter,
Balsamic Emulsion
9.5

Sharing Boards

Charcuterie Board for 2 (Gf on request)
Selection of Smoked & Cured Meats, Mixed Olives, Scottish Cheeses,
Chargrilled Artichoke, Warm Bread, Whipped Butter
22

Seafood Platter (Gf on request)
Hot Roast Salmon, Cold Smoked Salmon, Prawn Marie-Rose,
Cured Salmon, Sauce Gribiche, Warm Bread, Whipped Butter,
Lemon, Cornichons, Mixed Leaf Salad
28

Small Plates

Traditional Cullen Skink (Gf on request)
Wholemeal Bread, Whipped Butter
10

Creel Caught Langoustines (Gf)
Garlic & Citrus Butter, Watercress Salad
20

The Rookery Spiced Buffalo Wings (Gf)
Blue Cheese & Chive Dip, Pickled Onion
9

Blue Cheese Panna Cotta (Gf/V)
Pickled Vegetables, Pickled Walnut, Beetroot Coulis
8

Steamed Shetland Mussels (Gf on request)
Shallot, White Wine & Garlic Cream Sauce,
Grilled Focaccia
9.5

Kimchi Cured Citrus Salmon (Gf/Df)
Crisp Red Cabbage, Watercress & Radish Salad,
Toasted Sesame Seed, Honey & Sriracha Dressing
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

The Rookery Classics

Hand Pressed Beef Burger (Gf on request)
Brioche Bun, Baby Gem, Beef Tomato, Red Onion,
Gherkin, Monterey Jack Cheese, Burger Sauce,
Rustic Chips
19

Shepherd's Pie (Gf)
Minced & Braised Lamb Shoulder,
Glazed Potatoes, Seasonal Vegetables
18.5

Spiced Tempura Chicken Burger (Gf on request)
Brioche Bun, Grilled Bacon, Monterey Jack Cheese,
Baby Gem, Beef Tomato, Red Onion, BBQ Sauce,
Jalapeño Mayonnaise, Gherkin, Rustic Chips
17.5

Fish & Chips (Df on request)
Haddock, Rustic Chips, Minted Garden Peas,
Tartare Sauce, Lemon
19.5

Vegetarian & Vegan
Wild Mushroom & Tarragon Risotto
(Gf/V) (Vg/Df on request)
Aged Parmesan, Soft Poached Egg, Truffle Oil
16

Blue Cheese & Broccoli Tart (V)
Spiced Cous-Cous, Red Pepper Tapenade
19.5

The Rookery Vegan Burger (V/Vg/Df)(Gf on request)
Sourdough Bun, Patty, Beef Tomato, Red Onion,
Guacamole, Baby Gem, Vegan Cheese, Rustic Chips
16

Mains

Lemon Thyme & Garlic Roast Breast of Chicken
Smoked Pancetta, Parsley Fregola Pasta,
Baby Leeks, Tarragon Oil
24

Whole Pan-Fried Lemon Sole (Gf)
Crayfish & Almond Butter Sauce, Seasonal Vegetables,
New Season Potatoes
30

Creel Caught Langoustines (Gf)
Garlic & Citrus Butter, Pomme Frites
35

Roast Breast of Gressingham Duck (Gf)
Beetroot Gel, Caramelised Chicory, Dauphinoise,
Oriental Sauce
28

Slow Cooked Featherblade of Beef (Gf)
Caramelised Onion Mash, Tenderstem Broccoli,
Hollandaise Sauce
30

Pan Seared Orkney Scallops (Gf)
Cauliflower Three Ways, Blood Orange Syrup,
Sauce Choron
26

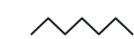
From The Grill

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

Sides

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

