THE ROOKERY

Served 12pm-8.30pm

Nibbles

Smoked Nuts (Gf/V/Vg/Df)

Warm Padron Peppers Smoked Salt (Gf/V/Vg/Df)

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

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

Sharing Boards

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

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

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

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

Hot Smoked Salmon Salad (Gf/Df) Potato Salad, Soft Boiled Egg, Cucumber & Red Onion Salsa

18

Caesar Salad (Gf on request) Parmesan, Croutons, Cos Lettuce, Egg, Anchovies, Caesar Dressing 8 | 12

+ Add Roast Breast of Free-Range Chicken

The Rookery Club Sandwich (Df)

Chicken, Bacon, Egg, Tomato, Cucumber, Herb Mayonnaise

Plum Tomato & Mozzarella Ciabatta (V)(Gf on request) Pesto Dressing

Salads & Sandwiches 12pm-4.30pm

Bavette Steak Ciabatta Caramelised Onion, Rocket, Anster Cheese, Horseradish 17

Coronation Chicken Sandwich (Df)(Gf on request) Mango Chutney 9.5

Fish & Chip Butty (Df) Tartare, Cos Lettuce 11.5

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

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

Mains

Lemon Thyme & Garlic Roast **Breast of Chicken**

Smoked Pancetta, Parsley Fregola Pasta, Baby Leeks, Tarragon Oil 24

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

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

Whole Pan-Fried Lemon Sole (Gf)

Crayfish & Almond Butter Sauce, Seasonal Vegetables, New Season Potatoes

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 (WGf) 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.



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.





