

THE ROOKERY



Served from 12pm - 4.30pm

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
Crispy Pork Popcorn Truffle Mayonnaise (Gf,Df) 7

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

Sharing Board

Charcuterie Board for 2 (Gf on request)
Selection of Smoked & Cured Meats, Mixed Olives, Scottish Cheeses,
Chargrilled Artichoke, Warm Bread, Whipped Butter
24

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

Lobster & Crab Minestrone Soup
Saffron Rouille, Gruyere Cheese & Crusty Bread
10

Savory Waffle
Whipped Chicken Liver Parfait, Red Onion
Marmalade, Orange Syrup
9

Gochujang Spiced Chicken Wings (Gf, Df)
Pickled Radish, Mouli & Toasted Sesame Seed Salad
9.5

Steamed Shetland Mussels (Df/Gf on request)
White Wine, Shallot, Chilli, Garlic, Lemongrass &
Coconut Milk Sauce, Crispy Garlic Bread
10

Roasted Heritage Beetroot & Baby Carrots Salad (Gf/V)
Whipped Goats Cheese Curd, Pickled Walnuts,
Carrot Gel & Mizuna
9.5

Leek & Smoked Haddock Scotch Egg
Celeriac Remoulade, Watercress & Hollandaise
9.5

Salads & Sandwiches

Pan Seared Tuna Nicoise (Df) (Gf on request)
Cos Lettuce, Vitelotte Potato, Cherry Tomato, Cucumber,
Soft Boiled Egg, Olives, Fine Bean, Crispy Croutons,
Tapenade Dressing
18

Bavette Steak Ciabatta
Peppercorn Mayonnaise, Koffman Fries, Rocket
17

The Rookery Club Sandwich (Df)
Chicken, Bacon, Baby Gem, Egg, Tomato, Cucumber,
Herb Mayonnaise
15

Egg Mayonnaise & Cress Sandwich (V/Df)
8.5

Fish & Chip Butty (Df)
Tartare Sauce, Baby Gem
11.5

Chicken Tikka Mayonnaise Sandwich (Df) (Gf on request)
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,
Koffman Chips
19

Spiced Tempura Chicken Burger
Brioche Bun, Grilled Bacon, Monterey Jack Cheese,
Baby Gem, Beef Tomato, Red Onion, BBQ Sauce,
Jalapeño Mayonnaise, Gherkin, Koffman Chips
18

Highland Wagyu Beef Burger (Gf on request)
Brioche Bun, Monterey Jack Cheese, Pickle, Mustard
Mayonaise, Koffman Chips
26

Highland Wagyu Posh Hotdog
Caramelised Onions, Sweet Mustard,
Ketchup, Koffman Fries
21

The Rookery Vegan Burger (V/Vg/Df)(Gf on request)
Vegan Brioche Bun, Patty, Beef Tomato, Red Onion,
Guacamole, Baby Gem, Vegan Cheese, Koffman Chips
17

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

Classic Steak Pie
Slow Cooked Chunks of Scotch Beef in a Rich Gravy,
Flaky Puff Pastry, Buttery Mash, Panache of Seasonal
Vegetables
19.5

Mains

Ballotine of Chicken
(The Rookery Twist on Balmoral Chicken)
Haggis & Pancetta, Neep Fondant, Pomme Purée,
Haggis Bon Bon, Whisky Café au Lait
24

Poché-Grillé Cod
Smoked Pancetta, Tomato, Chorizo & Bean Cassoulet,
Parsley Oil
27

Peppered Bavette Steak (Gf)
Smoked Garlic Mash, Bourguignonne Garnish,
Watercress Salad
32

Tomahawk Of Locally Sourced Pork (Gf)
Spring Onion Mash, Hot & Sour Cabbage,
Apple Chutney Jus
26

Roasted Red Pepper, Butternut Squash & Heirloom Tomato Risotto (Gf/V)
Lemon Mascarpone & Aged Parmesan
18

Plum Tomato & Red Onion Tart Tatin (V)
Grilled Halloumi, Balsamic Glaze,
Mesclun Leaf Salad
19.5

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
Grilled Flat Cap Mushroom (Gf/V/Df) 5 // **Dirty Mash with Pulled Beef** 8

Sauces

Bèrnaise (Gf) // **Peppercorn Cream** (Gf) // **Red Wine Jus** (Gf/Df)
Garlic Butter (Gf/V) // **Chimichurri** (Gf/Df)
4.5

Desserts

Dark Chocolate & Peanut Butter Pave (Gf/V)
Sated Popcorn, White Chocolate Ice-Cream,
Honeycomb Tuile
10

Warm Sticky Toffee Pudding (V)
Toffee Sauce, Honeycomb, Vanilla Ice Cream
9.5

Selection of Scottish & Cheeses (Gf/V)
Chutney, Celery, Oatcakes
9.5

Vanilla Panna Cotta
Mandarin Compote, Mandarin Sorbet, Biscotti Tuile
9.5



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.