

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
Crispy Pork Popcorn *Truffle Mayonnaise (Gf,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*
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

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

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

Traditional Smoked Salmon
*Shallot, Capers, Charred Lemon, Crème Fraiche,
Homemade Bread*
10

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

Pan Seared Orkney Scallop
Tikka Masala, Pork Popcorn & Apple
10

Pressed Terrine of Ham Hock *(Df/Gf on request)*
Mustard, Piccalilli, Spiced Apple Purée, Toasted Brioche
9

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
Mayonnaise, 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

Mains

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

Pan Fried Fillet of Seabass
*Salmon & Dill Ravioli, Orzo Pasta flavoured with
Gremolata, Saffron Vinaigrette*
28

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

Roast Breast of Gressingham Duck *(Gf)*
*Dauphinoise Potatoes, Creamed Winter Cabbage with
sauteed Pancetta, Carrot and Celeriac, Peppercorn
Cream*
30

Poached and Roasted Turkey Roulade *(Df)*
*Sage and Onion Stuffing, Glazed Root Vegetables, Roast
Potatoes, Chipolatas, Trimmings*
26

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

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

**Slow Cooked Featherblade
of Scotch Beef** *(Gf/Df)*
*Pancetta Mash, Baby Onion and Mushroom
Red Wine Jus*
28

From The Grill

Sharing Steaks

Chateaubriand 500g
75
Tomahawk 1kg
75

All steaks are served with
*Watercress Salad, Confit Tomato, Grilled
Flat Cap Mushroom,
Crispy Onion Rings, Koffman Chips*

Sauces

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

Big Cuts

Rib-eye of Scotch Beef 225g
36
Sirloin 285g
40

Sides

Koffman 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



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.





