

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) 8
Crispy Pork Crackling Truffle Mayonnaise (Gf,Df) 7

Bread Basket with Hummus (Gf on request)
Warm Bread, Whipped Butter,
Balsamic Emulsion
10

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

Traditional Cullen Skink (Gf on request)
Wholemeal Bread, Whipped Butter
10.5

**Warm Salad of Goat's Cheese & Heritage
Beetroot** (Gf/V)
Pink Grapefruit, Orange & Endive Salad
9.5

Hot Smoked Salmon Nicoise (Df) (Gf on request)
Cos Lettuce, New Potato, Cherry Tomato, Cucumber,
Soft Boiled Egg, Olives, Fine Bean, Crispy Croutons,
Tapenade Dressing
18.5

The Rookery Spiced Chicken Wings (Gf)
Blue Cheese & Chive Dip
9.5

Salmon Ballotine (Df/Gf)
Infused with Gin Bothy Chilli Liqueur, Salad A La Russe,
Avruga Caviar, Wasabi Mayonnaise, Beetroot Coulis
10

Pressed Ham Haugh & Parsley Terrine
Apple Purée, Piccalilli & Toasted Brioche
9

Steamed Shetland Mussels
Shallot, Garlic, White Wine & Cream Sauce,
Warm Garlic Ciabatta
10.5

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

Caesar Salad (Gf on request)
Parmesan, Croutons, Cos Lettuce, Egg,
Anchovies, Caesar Dressing
9 | 13
+ 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
20

Spiced Tempura Chicken Burger
Brioche Bun, Grilled Bacon, Monterey Jack Cheese,
Baby Gem, Beef Tomato, Red Onion, BBQ Sauce,
Jalapeño Mayonnaise, Gherkin, Koffman Chips
19

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
18

Fish & Chips (Df on request)
Haddock, Koffman Chips, Garden Peas,
Tartare Sauce, Lemon
20

Classic Steak Pie
Slow Cooked Chunks of Scotch Beef in a Rich Gravy,
Flaky Puff Pastry, Buttery Mash, Panache of
Seasonal Vegetables
22

Mains

Moroccan Spiced Chicken (Df)
Israeli Cous-Cous flavoured with Pomegranate, Sun-blushed
Tomato, Fresh Herbs, Cucumber, Preserved Lemon Salad
24

Butter Roasted Fillet of Stone Bass
Baked Polenta, Sugar Snap & Mangetout Fricassée,
Cockle & Butter Emulsion
28

Slow Cooked Chump of Scotch Lamb (Gf)
Goats Cheese Gratin, Black Garlic Purée,
Ratatouille & Gremolata
30

Guinness Braised Short Rib of Scotch Beef
Creamy Mash, Tenderstem Broccoli, Crispy Onions,
Braising Juices
30

Creel Caught Langoustines (Gf)
Garlic Butter, Watercress Salad, Koffman Fries
30

Pressed Pavé of Sweet Potato (Gf/Df/V/Vg)
Celeriac, Chickpea, Spinach,
Aubergine Caviar, Red Pepper Pesto
19.5

Rigatoni Pasta (V)
Slow Roasted Heritage Tomato, Wilted Rocket,
Basil Pesto & Parmesan Shavings
18

From The Grill

Sharing Steaks

Chateaubriand 500g
80
Tomahawk 1kg
80

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)
5

Big Cuts

Bavette Steak 200g
Café de Paris Butter
32
Rib-eye of Scotch Beef 225g
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 // **Crispy Onion Rings** (V/Vg/Df) 6

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.

