

# 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) 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

**Pressed Ham Haugh & Parsley Terrine**  
Apple Purée, Piccalilli, Toasted Brioche  
9.5

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

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

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

## Salads & Sandwiches

**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

**Bavette Steak Ciabatta**  
Caramelised Onion, Rocket,  
Anster Cheese, Horseradish  
17.5

**The Rookery Club Sandwich** (Df)  
Chicken, Smoked Streaky Bacon, Egg, Tomato, Cucumber,  
Herb Mayonnaise  
14.5

**Plum Tomato & Mozzarella Ciabatta** (V)(Gf on request)  
Pesto Dressing  
10.5

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

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

**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

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

**Miso Glazed Pork Belly** (Df/Gf)  
Crispy Pig Cheek, Asian Slaw,  
Szechuan & Sriracha Dressing  
24

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

## 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  
**Flat Cap Mushroom, Garlic Butter** (V/Gf) 5

## Sauces

**Bèrnaise** (Gf) // **Peppercorn Cream** (Gf) // **Red Wine Jus** (Gf/Df)  
**Garlic Butter** (Gf/V) // **Chimichurri** (Gf/Df)  
5

## Desserts

**Vanilla & Coconut Panna Cotta** (Gf)  
Passionfruit Jelly, Mango Sorbet  
9

**Warm Sticky Toffee Pudding** (V)  
Toffee Sauce, Honeycomb Ice Cream  
9

**Classical Eton Mess** (Gf)  
Macerated Berries, Strawberry Sorbet  
9

**Selection of Scottish &  
French Cheeses** (3 or 5) (Gf/V)  
Chutney, Celery, Oatcakes  
9 | 14

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.



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.