



SCOTTISH
STEAKHOUSE

STARTERS

Traditional vegetable minestrone soup pesto crouton £5	Stornoway black pudding Scotch egg Millers Larder piccalilli £8	Tempura squid Vietnamese dipping sauce £8	Steamed British asparagus served hot with Hollandaise or cold with vinaigrette £8
Butternut squash, red onion & blue cheese tart French bean & hazelnut salad £7	Free-range chicken & leek terrine truffle mayonnaise, crisp chicken skin £8	John Ross smoked fish platter slices of oak smoked salmon, smooth potted mackerel pâté, hot kiln roasted Scottish salmon, pickled cucumber & citrus crème fraîche £9 £18	Smoked baby back ribs hickory smoked BBQ sauce, coleslaw. Main course size served with skinny chips £9 £17

BREADS AND NIBBLES

Trio of artisan stone-baked breads unsalted butter, caramelised garlic, balsamic vinegar, extra virgin olive oil £4	Gluten-free rolls unsalted butter, extra virgin olive oil, balsamic vinegar £4	Cheddar & caraway cheese straws soft cream cheese dip £4	Haggis bon bon Arran grain mustard mayonnaise £5
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FROM THE CHARGRILL

all our prime cut steaks are served with grilled beef tomato, flat cap mushroom, a choice of French fries or hand-cut chips

Gammon steak & fried free-range egg
dry cured gammon steak, chargrilled with fried egg & chips
£12

Rack of Scottish lamb
garlic herb crust, minted pea purée & boulangère potato
£22

Butcher's cut & French fries
200g steak from the belly of the beast. Gets its name
as the butcher's regarded this as the best steak
£17

Rump (Chef's favourite)
220g rump steak, marinated in chilli & garlic
£19

Rib eye
220g steak, cut straight from the centre of the rib
£24

Fillet
200g cut from the centre of the fillet
£32

Rib of beef on the bone for 2 to share
served with French beans, hand-cut chips, tomato,
mushroom, onion ring, sauce of your choice
£65

Sauces
red wine jus, peppercorn, Strathdon Blue cheese, béarnaise
£2 each

BURGERS

served on a toasted pretzel bun with
little gem lettuce, sliced beef tomato,
pickled red onion, house coleslaw,
SSH ketchup, French fries

Prime Scottish beef Steakhouse burger
£15

**Free-range Scottish Steakhouse
chicken supreme burger**
£15

**Spiced vegetable burger
with tomato chutney**
£14

Extra toppings:
Strathdon Blue cheese, Mull cheddar
cheese, grilled flat cap mushroom,
grilled Ayrshire bacon,
free-range fried egg

TODAY'S GUEST STEAK

specially selected breeds available for a limited time. Sold by 100 grams, served with classic steak garnish.
Please check our blackboards or ask your server for more details

CLASSICS

Free-range corn-fed chicken Cordon Blue breaded chicken supreme, filled with cured ham, Swiss cheese, tomato fondue, wilted spinach £17	Fresh haddock & hand-cut chips served either in beer batter or crisp bread crumbs, crushed garden peas, chunky tartare sauce £14	Traditional shepherd's pie classic braised ground lamb, topped with potato & cheddar crust £13	Rigatoni alla Bolognese ground beef & pork, braised in red wine, tomato & garlic, tossed in authentic Italian pasta with freshly grated Parmesan £13
Mrs Macdonald's fish pie smoked & fresh haddock, Atlantic prawns bound in a rich cheese sauce served with boiled rice and seasonal vegetables £14	Roast ½ free-range chicken marinated in lemon, garlic, served with truffle chips, rocket, Parmesan salad £17	Pork & leek sausage with mash onion & thyme gravy £12	

VEGETARIAN

Beetroot & goat's cheese gnocchi
aubergine purée, red pepper,
sweet and sour baby onions
£13

Garden vegetable & chickpea tagine
lemon & fresh herb couscous,
toasted almonds, minted yoghurt
£12

Risotto primavera
young seasonal vegetable risotto,
lemon, Parmesan
£7 | £12

FISH

Today's freshly caught market fish
we only source the freshest sustainable fish. Served with either:
vegetable risotto & gremolata
MVP

seasonal vegetables, parsley new potatoes, Hollandaise sauce
MVP

warm salad of red onion, artichoke hearts, apple,
cashew nuts, fennel, chilli, coriander, lime
MVP

Please ask your server about today's choices

Smoked haddock fishcake
wilted spinach, Hollandaise sauce
£14

SALADS

Scottish Steakhouse superfood
white quinoa, roasted butternut squash, caramelised
red onion, pumpkin, pomegranate seeds
£7 | £13

Smoked mackerel & avocado
radish, charred broccoli, garlic, chilli,
feta cheese, yoghurt dressing
£7 | £13

Buffalo mozzarella & roasted red peppers
cherry tomatoes & aubergine purée
£7 | £13

SIDES

Beer battered onion rings £4	Grilled flat cap mushrooms, garlic butter £4	French beans & shallots £4	Carrots & peas £4	Hand-cut chips £5	French fries £4	House coleslaw £4	Rocket & Parmesan salad £4
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North



WINE LIST

WHITE

Le Versant Viognier 75cl
Aromas of apricots, ripe peach and exotic fruits, with crisp acidity and a lingering finish.

Muscadet Sur Lie Coteaux de la Loire AC Jacques Guindon 75cl
An aromatic wine, with green apple, delicate citrus flavours.

Domingo Martin, Albariño 75cl
Dry, medium-bodied, ripe stone fruit flavours balanced with zesty lemon.

Terre Forti Trebbiano Chardonnay 75cl
Light, fruity red cherry, summer fruits. Very easy drinking.

La Maglia Rosa Pinot Grigio 75cl
An elegant dry white, with white fruit flavours, delicate floral notes.

Spy Valley Sauvignon Blanc 75cl
A classic Marlborough Sauvignon Blanc, dry, zesty, fruity, refreshing.

Journey's End Single Vineyard Chardonnay 75cl
Elegant flavours of pineapple, limes, apple with buttery hints, oak flavours.

ROSÉ

Vin de Pays des Maures Rosé Domaine d'Astros 75cl
Cool, crisp with zesty pink grapefruit, raspberry on the nose. A dry palate with some strawberries, citrus layered into the finish. Great balance, a long delicious finish.

Terre Forti Sangiovese Rosato 75cl
Light, refreshing, wonderfully floral aromas, with juicy cherries, red fruit.

COUNTRY BOTTLE

France £37

France £38

Spain £41

Italy £27

Italy £31

New Zealand £47

South Africa £54

France £32

Italy £28

RED

Fico Grande Sangiovese di Romagna Poderi dal Nespole 75cl
Medium-bodied with crisp flavours of red cherries, hints of fresh herbs.

Kleine Rust Fairtrade Pinotage Shiraz Cabernet Merlot 75cl
Deliciously fruity with dark berry flavours, chocolatey notes, a smooth finish.

Castillo Clavijo Rioja Crianza 75cl
Rich, rounded with red berries, vanilla, spice.

Journey's End The Pastors Blend Stellenbosch Cabernet Merlot 75cl
Juicy dark plum fruit, hints of sweet spice, herbaceous notes, with a soft velvety finish.

Angelo Veglio Barolo 75cl
Wonderfully fruity, expressive Barolo, packed with ripe red fruit flavours.

Châteauneuf-du-Pape Rouge Domaine Grand Veneur 75cl
Rich, fruity with ripe black fruit, cherry, spice notes.

Catena Alta Malbec 75cl
Rich, full-bodied with ripe red fruits, vanilla, black pepper.

Gable View Cabernet Sauvignon 75cl
Full-bodied, soft red, black fruit flavours with some minty, spicy notes.

Alto Bajo Merlot 75cl
Ultra juicy red berries with a hint of spice, a soft, smooth finish.

COUNTRY BOTTLE

Italy £33

South Africa £35

Spain £39

South Africa £44

Italy £49

France £64

Argentina £74

South Africa £29

Chile £31

Le Versant Pinot Noir 75cl
Wonderfully aromatic with complex notes of red fruits and liquorice.

Catena Malbec 75cl
Rich, full-bodied with ripe red fruits, vanilla, black pepper.

Dinastia Vivanco Rioja Reserva 75cl
Bursting with strawberry, red cherries, with some spicy oak, a hint of tobacco.

CHAMPAGNE

Moët & Chandon Brut 75cl
Bready, appley with a zingy twist of lemony citrus.

Moët & Chandon Rosé 75cl
Lively, zestful champagne with wild strawberry flavours.

Palmer & Co Brut Reserve NV 75cl
Rich and aromatic, pear and apple, with subtle notes of honey, hazelnuts and brioche.

Palmer & Co Brut Rose Reserve NV 75cl
Intense aromas of wild strawberries, blackcurrants and redcurrants with delicate vanilla notes. The finish is elegant and fruity.

COUNTRY BOTTLE

France £44

Argentina £45

Spain £47

Champagne £70

Champagne £85

Champagne £50

Champagne £55

SPARKLING

Vitelli Prosecco 75cl
Citrus, pears and apples, slight hints of floral fragrances and crisp effervescence.

Italy £35

WINES BY THE GLASS

WHITE

Terre Forti Trebbiano Chardonnay 75cl
Light, fruity red cherry, summer fruits. Very easy drinking.

La Maglia Rosa Pinot Grigio 75cl
An elegant dry white, with white fruit flavours, delicate floral notes.

Spy Valley Sauvignon Blanc 75cl
A classic Marlborough Sauvignon Blanc, dry, zesty, fruity, refreshing.

Journey's End Single Vineyard Chardonnay 75cl
Elegant flavours of pineapple, limes, apple with buttery hints, oak flavours.

ROSÉ

Terre Forti Sangiovese Rosato 75cl
Light, refreshing, wonderfully floral aromas, with juicy cherries, red fruit.

COUNTRY 175ML 250ML

Italy £8 £10

Italy £9 £12

New Zealand £13 £15

South Africa £15 £20

Italy £8 £10

RED

Gable View Cabernet Sauvignon 75cl
Full-bodied, soft red, black fruit flavours with some minty, spicy notes.

Alto Bajo Merlot 75cl
Ultra juicy red berries with a hint of spice, a soft, smooth finish.

Le Versant Pinot Noir 75cl
Wonderfully aromatic with complex notes of red fruits and liquorice.

Catena Malbec 75cl
Rich, full-bodied with ripe red fruits, vanilla, black pepper.

Dinastia Vivanco Rioja Reserva 75cl
Bursting with strawberry, red cherries, with some spicy oak, a hint of tobacco.

COUNTRY 175ML 250ML

South Africa £8 £10

Chile £9 £11

France £12 £16

Argentina £13 £16

Spain £15 £18

CHAMPAGNE

Moët & Chandon Brut 75cl
Bready, appley with a zingy twist of lemony citrus.

Palmer & Co Brut Reserve NV 75cl
Rich and aromatic, pear and apple, with subtle notes of honey, hazelnuts and brioche.

Palmer & Co Brut Rose Reserve NV 75cl
Intense aromas of wild strawberries, blackcurrants and redcurrants with delicate vanilla notes. The finish is elegant and fruity.

SPARKLING

Vitelli Prosecco NV 75cl
Citrus, pears and apples, slight hints of floral fragrances and crisp effervescence.

COUNTRY 125ML

Champagne £10

Champagne £8

Champagne £9

Italy £7

DRINKS LIST

Bottled Beer & Cider

	Size	ABV	
Becks Blue	330ml	0.05%	£3
Tiger	330ml	5.0%	£4
Heineken	330ml	5.0%	£4
Sol	330ml	4.5%	£4
Peroni	330ml	5.1%	£4
Bombardier	330ml	5.2%	£6
Bulmer's Cider Original	568ml	4.5%	£6
Old Mout Kiwi & Lime	500ml	4.0%	£6
Old Mout Summer Berries	500ml	4.0%	£6

Please ask your server for our selection of premium draught products and other bottled beers and ciders

Soft Drinks

Coke	330ml	£3
Diet Coke	330ml	£3
Appletiser	275ml	£3
Belvoir Lime & Lemongrass Pressé	250ml	£3.50
Fentimans Mandarin & Orange	275ml	£3.50
Fentimans Botanically Brewed Rose Lemonade	275ml	£3.50
Fentimans Traditional Ginger Beer	275ml	£3.50
Frobishers Fusion Apple & Raspberry	275ml	£3

Please ask your server for details of other soft drinks and mocktails

SUNDAY LUNCH

Macdonald Family Sunday Lunch
served every Sunday from Midday to 3pm

Two courses £20 | Three courses £25
Children - Three courses £10

AFTERNOON TEA

Treat yourself to a delicious afternoon treat.
For reservations or details on our afternoon tea gift vouchers speak to your server

Wine sold by the glass can be served in 125ml size on request. Certain vintages might be different to the advertised menu. A discretionary 12.5% service charge will be added to your bill and will go directly to the team who looked after you. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order. All prices include Value Added Tax at the prevailing rate. All details are correct at time of going to print, however may be subject to change from time to time. NV on sparkling wine and champagne means non-vintage. ABV on our beer and cider listing describes the alcohol by volume.

South



PUDDINGS & SUNDAES

Baked New York cheesecake blood orange sorbet, orange, sesame tuile	£6
Vanilla panna cotta poached rhubarb, rhubarb jelly	£6
White chocolate & passion fruit delicé exotic fresh fruit, Chantilly cream	£6
Classic tiramisu	£6
Baked chocolate pudding mint chocolate chip ice cream	£6
Profiteroles vanilla ice cream, hot chocolate sauce	£6
Strawberries & cream fresh strawberries served with fresh cream or ice cream	£7
Artisan Scottish cheese board, chutney, oatcakes	£9
Arran smoked cheddar: cow's milk cheese, smoked over oak chips wrapped in wax	
Strathdon Blue: cow's milk blue cheese	
Bonnet cheese: brie like soft made by Mr & Mrs Bonnet	

ICE CREAM SUNDAE

2 SCOOPS £6 3 SCOOPS £8

Choose your ice cream:

Chocolate
Strawberry
Raspberry ripple
Vanilla
Pistachio
Blackcurrant sorbet

Choose your topping:

Brownie
Marshmallow
Peanut brittle
Crushed meringue
Chocolate flake
Popping candy

Choose your sauce:

Hot chocolate
Butterscotch
Berry compote
Whisky custard
Salted caramel
Raspberry

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South



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HOT DRINKS

Espresso single	£3
Espresso double	£4
Americano	£4
Latte.....	£4
Cappuccino	£5
Hot chocolate.....	£4
English Breakfast tea	£5
Camomile tea	£5
Earl Grey tea	£5

Decaffeinated tea and coffee are available.

SPECIALITY COFFEE

Irish coffee a long coffee with floating cream, Jameson Irish whiskey.....	£8
Amaretto coffee a long coffee with floating cream, Amaretto	£8
Tia Maria coffee a long coffee with floating cream, Tia Maria.....	£8
French coffee a long coffee with floating cream, Cognac	£8
Espresso martini rich espresso mixed with Baileys, Kahlúa	£10

Add petit fours

£3
