

STARTERS

Ciabatta Bread with olive tapenade and salted butter £2.00

Ribs or Chicken Wings
with bbq and garlic mayo dips
starter £ 5.25 main £ 9.75

Haggis, Neeps n Tatties
malt whisky sauce
starter £ 4.95 main £ 8.50

Vine Tomato & Mozzarella (v)(g)
Salad with crème fraiche
starter £ 4.95 main £ 7.50

Prawns Marie Rose
Plump Atlantic prawns in cocktail
sauce, on iceberg lettuce.
Served with bread and butter
starter £ 5.95 main £9.95

**Smooth Chicken & Mushroom
Terrine**
with house chutney
starter £ 4.95 main £ 8.50

**King Prawns & Chorizo
Skewer**
coated in garlic butter
starter £ 6.95 main £ 13.00

Hot Smoked Salmon Salad (g)
with lemon mayonnaise
starter £ 5.25 main £ 9.95

Chef's Soup of the Day (v)(g)
baked bread
£ 3.95

OUR GRILL STEAKS

Our steaks are directly sourced from a select number of Scottish farms, aged for a minimum of 28 days and prepared to exacting standards by our master butchers. Few dishes demand such excellent raw material as steak, which is why we place such importance on knowing our farms and butchers.

All steaks are served with seasoned fries and a generous slice of our signature iceberg lettuce drizzled in your choice of topping:
Classic Cocktail Sauce with Croutons; Caesar Dressing with Parmesan and Croutons or Dijon Mustard Dressing.

OFF THE BONE SELECTION

These four hallmark cuts demonstrate the breadth of flavours and textures that our master butchers are able to produce when working with the best Scottish Beef Cattle.

Fillet 8oz £24.00
Most tender

Rib eye steak 10 oz £18.00
A combination of intense, heady flavour and texture that's almost as tender as fillet. **Best served medium to well.**

Sirloin 8oz £17.50
A delicate flavour balanced with firm, solid texture.

Rump 8oz -12 oz -16oz £10.00 - £14.00 - £18.00
Firm textured and strongly flavoured, yet still lean. **Best served rare**

GOURMET BURGERS

Our 8oz burgers are handmade daily from top quality Scottish beef. All served in a white flour bun with seasoned fries and house coleslaw.

Classic with crunchy Iceberg Lettuce **£10.50**
Grill Room Special topped with Chorizo and melted Cheese **£12.95**

sauces: £2.00 each

Diane Red Wine Jus Garlic and Parsley Butter
Peppercorn Shallot and Red Wine Hickory BBQ Sauce

ON THE BONE SELECTION

Boned cuts deliver more flavour than off the bone cuts and are best cooked to at least medium to bring this out.

T-Bone 14oz £ 22.95
So called because of the shape of the bone, the T-bone is a sirloin and a fillet.
Served with your choice of sauce

Grill Steak Special (32oz approximately) £ 30.00
For one or shared between two. A rib steak served carved on the bone, so adding more flavour than a conventional steak. Best served medium to well
Served with your choice of sauce

ADD TO YOUR STEAK

If you prefer something more varied than the simple purity of steak, why not add to it?

Steak & Ribs £15.00
8oz rump steak served with a half rack of Perthshire ribs, glazed in an authentic BBQ sauce

Add Ribs to any Steak half a rack of BBQ Ribs **£5.25**

Surf & Turf add a King Prawn Skewer to any steak **£6.95**

Eggs Two free range fried eggs **£3.00**

extras: £2.00 each

Sautéed Mushroom Grilled Tomatoes House Coleslaw Onion Rings
Steamed Veg, New Local Potatoes Parmesan Cheese Coated Fries
Spicy Thin Fries Blaggis: Scottish blend of black pudding and haggis

THE CLASSICS

Pan Seared Chicken £ 12.95
Buterflied supreme with haggis, neeps n tatties and local whisky sauce
small £ 6.95

Seafood or Vegetarian Risotto £ 10.15 (v)(g)
drizzled with olive oil, grated parmesan
small £ 6.50

Beef & Belhaven Best Ale Pie £ 10.50
Chunks of beef and root vegetables cooked in the rich Belhaven ale topped with a flaky pastry, served with local greens and new potatoes
small £ 6.95

Italian Style Lasagna £ 9.65
oven baked with garlic bread
small £ 6.50

Catch of the Day £ 9.95
Belhaven beer battered fish, with fries, garden peas and chunky house tartar sauce
small £ 6.50

Macaroni Cheese £ 9.25 (v)
with garlic bread and salad
small £ 6.50