

SNACKS & APPETIZERS

Stuffed Peppers <i>Feta</i>	4.50	Crispy Chicken Wings <i>Hot 'n' sour BBQ glaze, blue cheese dip</i>	5.50	Philly Cheese Steak <i>Flat Iron Steak, Sautéed Peppers, Onions, Topped with melted cheese</i>	7.00
Olives <i>Chilli, rosemary</i>	3.50	Firecracker Shrimp <i>Tempura fried, sriracha mayo, charred lime</i>	6.50	Loaded Nachos <i>Sour cream, avocado, tomato salsa, jalapeno</i>	5.50/9.00
Bread Board <i>Sour cream & chive dip</i>	3.50	Grilled Prawns (4) <i>Garlic butter, lemon</i>	6.50	Tomato & Mozzarella <i>Rocket, balsamic, pesto</i>	6.00/9.00
Spicy Mix Nuts <i>Smoked paprika, honey, cayenne pepper</i>	3.50				

SALADS

Caesar Salad <i>Baby gem, Caesar dressing, anchovies, bacon, shaved parmesan, herb croutons</i>	5.50/9.00	Waldorf Salad <i>Green apples, red grapes, toasted walnuts, celery, baby gem & lime aioli</i>	6.00/9.50	Cobb Salad <i>Baby gem, tomato, avocado, bacon, chicken, blue cheese & red wine vinaigrette</i>	7.00/12.00
Top your salad...	Add bacon 3.00	Add chicken 4.00	Add garlic & chilli shrimps 6.00	Add half lobster 20.00	

CHARCOAL OVEN

All our beef is selected from Orkney, Scotland, from Aberdeen Angus Holstein cross cattle, dry aged for 28 days for succulence & flavour. All steaks are served with house pickle.

FRESH SEAFOOD

Grilled Local Lobster
Garlic & lemon butter
Whole 18oz 38.00
Half 20.00

Tuna Steak
spinach, fresh chilli, garlic butter
14.50

Grilled Seabass
Garlic, herbs & lime
12.00

Blackened Cajun Salmon
Dressed rocket salad
13.00

Lobster & Fizz
Half a lobster, fries, truffle dip & glass of fizz
26.00

Baby Back Pork Ribs	10.00
BBQ Baby Chicken	12.00
Flat Iron 8oz	12.00
Rump Cap 9oz	15.00
Rib Eye 10oz	28.00
Fillet 8oz	30.00

DAILY SPECIALS

Monday – Unlimited Chicken Wings - 15

Unlimited wings for 1½ hours & a house beer or glass of wine

Tuesday – Ribs & Shrimp - 15

Half rack baby ribs, firecracker shrimp, fries & a house beer or glass of wine

Wednesday – Steak & Lobster - 28

Half a lobster, flat iron steak, fries & a house beer or glass of wine

Thursday – Burgers & Beats – 25

Any burger, skinny fries & bottomless beer or prosecco for 1.5 hours

Friday – Supper Club - 35

Starter, main & unlimited bubbles or beer for 1.5 Hours

Weekend Brunch

Main, dessert & unlimited bubbles or Bloody Marys for 1.5 hours

BURGERS

Cheese Burger
¼ pound ground beef patty, lettuce, red onion, house sauce, pickle, spicy relish
10.00

Crispy Chicken
Guacamole, lettuce, red onion, sriracha mayo, brioche bun
10.00

Mushroom & Halloumi
Guacamole, lettuce, red onion, brioche bun
9.00

Top your burger
Add
Mature Cheddar or Blue Cheese 2.00
Onion Rings 2.00
Applewood Smoked Bacon 3.00

SIDES

Skinny Fries	3.50	Grilled Asparagus	3.50
Cajun Fries	4.00	Slaw	3.00
Corn on the Cob	3.00	House Salad	3.00
Onion Rings	3.50		

SAUCES

Truffle Mayo	2.00
Garlic & Herb Butter	2.00
Blue Cheese Sauce	2.50

BRUNCH

Served Monday to Friday from 11am – 2pm

Eggs Benedict 8.50
Toasted English muffins, poached eggs, crispy Applewood smoked bacon & hollandaise sauce

Baked Halloumi and Portobello Mushrooms 8.50
Two eggs sunny side up, smashed avocado and rocket

Granola 6.50
Granola mix, Greek yoghurt, a pot of honey and a dash of forest berry compote

Steak and Eggs 12.50
5oz flat iron steak, two eggs sunny side up and hash browns

Bacon and Eggs 8.50
Three rashers of Applewood smoked bacon, two sunny side up eggs and hash browns

Smoked Salmon 8.50
Guacamole, two crispy fried eggs served with a slice of oregano and black olive focaccia

Bar Snack Menu

Stuffed peppers	4.50
<i>Feta</i>	
Olives	3.50
<i>Chilli, rosemary</i>	
Spicy mix nuts	3.50
<i>Smoked paprika, honey, cayenne pepper</i>	
Crispy chicken wings	5.50
<i>Hot 'n' sour BBQ glaze, blue cheese dip</i>	
Fire cracker shrimp	6.50
<i>Tempura fried, sriracha mayo, charred lime</i>	
Loaded nachos	5.50/9.00
<i>Sour cream, avocado, tomato salsa, jalapeno</i>	

WHITE WINES

Blanc de Blancs Sec, Cuvée Jean-Paul	20	15	5
2016, Gascogne, France			
Principato Pinot Grigio	23	11.5	5.4
2016 Italy			

ROSE WINES

Sanvigilio Pinot Grigio Blush	22	11	5.1
2016, Triveneto, Italy			

SPARKLING WINES

Le Dolci Colline Prosecco	35	6.5
NV, Veneto, Italy		

BOTTLED BEERS

Pistonhead 330	4.6%	4.0
Harviestoun Schiehallion 330	4.8%	3.95
Brooklyn Lager 330	5%	4.3
Sierra Nevada 355	5.6%	4.50
Peroni Ambra 330	6%	4.60

DRAFT BEERS

Peron 5.1%	5.80	3.00
Asahi 5%	6.00	3.00
Pilsner 4.4%	4.90	2.5
Kozel 4%	4.90	2.5

CIDERS

Rekorderlig Pear 500	4.5%	5.25
Sweden		
Rekorderlig Wild Berries 500	4%	5.25
Sweden		
Urban Orchard 330	4.5%	3.95
England		

WINES, CHAMPAGNES, BEERS & SOFT

WHITE WINES

Blanc de Blancs Sec, Cuvée Jean-Paul 2016, Gascogne, France	20	15	5
Principato Pinot Grigio 2016 Italy	23	11.5	5.4
The Listening station Chardonnay 2016, West Australia	25		
False Bay Chenin Blanc 2016, Western Cape, South Africa	30		
Sileni Cellar Selection Sauvignon Blanc 2016, Marlborough, New Zealand	36		

ROSE WINES

Sanvigilio Pinot Grigio Blush 2016, Triveneto, Italy	22	11	5.1
Domaine de Rimauresq Côtes de Provence 2015, Provence, France	39		

RED WINES

Vaucluse Rouge, Cuvée Jean-Paul 2015, Pays de Vaucluse, France	20		
Les Oliviers Merlot 2016, France	26	13	6.1
Cape Heights Shiraz 2016, North East Valley, South Africa	28		
Nieto Senetiner Malbec 2015, Mendoza, Argentina	35	17.5	8.2
Bodegas Artesa Rioja Reserva 2011, Rioja, Spain	38		

SPARKLING WINES

Le Dolci Colline Prosecco NV, Veneto, Italy	35	6.5	
Ferghettina Franciacorta Rosé Brut 2012, Lombardy, Italy	50		

SOFT

Coke	3.5
Diet Coke	3.5
Fever Tree Lemonade	2.5
Fever-Tree Sicilian Lemonade	2.5
Fever-Tree Soda Water	2.5
Fever-Tree Indian Tonic	2.5
Fever-tree Light Tonic	2.5
Fever-tree Elderflower Tonic	2.5
Fever-Tree Ginger Ale	2.5
Fever-Tree Ginger Beer	2.5
Selection of Jucies	3.25
Red Bull	3.5

CHAMPAGNES

Moët & Chandon Brut Impérial NV	60	11.5
Veuve Clicquot Yellow Label Brut NV	70	
Moët & Chandon Ice Impérial NV	70	
Ruinart Blanc de Blancs NV	80	
Moët & Chandon Brut Impérial NV (Magnum)	130	
Dom Pérignon 2006	180	
Armand de Brignac Ace of Spades Brut Gold NV	480	

ROSE CHAMPAGNES

Moët & Chandon Rosé Impérial NV	75
Champagne Laurent-Perrier Rosé Brut NV	85
Champagne Laurent Perrier Rosé Brut NV (Magnum)	170

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