



## SNACKS

Haggis | 4.5

Churro | 5

Olives | 3.5

Sourdough bread, whipped butter | 3.5

Hummus, golden raisin, pomegranate, hazelnut, flat bread | 6

Crispy whitebait, garlic aioli | 5.5

## OYSTERS

2 Natural | 6

2 Crispy | 6.5

## MEAT

Rabbit and ham hough terrine, artichoke barigoule | 9.5

Scotch egg, Stornoway black pudding, burnt apple | 8.5

Ham hough, cheese royale, spiced chutney | 10.5

Succulent belly of Ayrshire pork, braised cheek, pearl barley | 15

Chicken Balmoral, turnip puree, peppered jus | 16.5

Rogue Ploughman's: Scotch egg, terrine,  
cured ham, cheese, pickle, chutney | 18

32 day aged Cote de Boeuf | 60

*For two to share; served with brisket stuffed*

*Portobello mushroom & Bordelaise  
bone marrow sauce, triple cooked chips*

## SIDES

Triple cooked chips | 4

Tenderstem broccoli | 4.5

Crispy new potatoes, garlic emulsion | 4.5

Roast beetroot, goats cheese, candied walnuts | 4.5

Buttery mash | 3.5

## VEGETARIAN

Roast cauliflower, smoked cheese espuma, raisin | 7

Gnocchi, pine nut pesto, smoked ricotta | 13

Butternut squash, goats cheese pie

Lrge 14.50 | Sml 7

## FISH

Scrabster monkfish cheek scampi, sriracha mayonnaise

Lrge 16 | Sml 9

Lobster mac 'n' cheese | 18.5

Hand-dived scallops, celeriac, bacon, apple | 15

Rogue's fish & chips, pea puree | 14.5

Seabream, butterbean spiced Nduja, fennel marmalade | 15.5

## PIES

Ox cheek

Lrge 14.50 | Sml 7.5

Chicken & chorizo

Lrge 14.5 | Sml 7.5

Fish pie

Lrge 16 | Sml 8

Pearl barley, wild mushroom, celeriac (VG)

Lrge 13.5 | Sml 7