

ROGUE

OYSTERS

- DAILY CHOICE -

3 ~ £6 // 6 ~ £11 // 12 ~ £21

served with your choice of finish :
natural / talisker whisky mist / g&t with lemon confit /
bloody mary granita / sake, ginger and plum

LANGOUSTINES

MARKET AVAILABILITY

- TROON LANDED -

3 ~ £15 // 6 ~ £30

grilled simply with wild nettle and garlic butter

APPETIZERS

SOUP OF THE DAY
homemade soda bread

GIN AND TONIC CURED SALMON
lemon verbena confit, pickled cucumber ribbon

SEARED HAND DIVED SCALLOPS
black pudding, toasted hazelnuts, pine oil

BEEF CARPACCIO
smoked yolk, pickled shallots, candied walnuts, evoo

HERITAGE BEETROOT
with goats cheese and micro herb

BEEF BROTH
with oxtail and black truffle oil

SALT AND CHILLI SCRABSTER SQUID
miso and plum sauce

PICKLED LOCAL VEGETABLES
with sea salt and smoked homemade butter

ENTREES

SPINACH GNOCCHI
charred onions, smoked garlic butter sauce (v)

WILD RABBIT RILLETTE
pancetta crisp, truffle pea velouté

DRY AGED STEAK BURGER
classic burger sauce, pickle, fries

WHOLE SCOTTISH LOBSTER
wild garlic butter fries

LOCH RYAN SALMON
tender stem broccoli, baby fennel & béarnaise sauce

WILD SORREL AND PUMPKIN FLATBREAD
saffron dahl (v)

ROAST CHICKEN BALLOTINE
haggis croquettes, wild greens, whisky cream

SHARING

SEAFOOD ODYSSEY

for 2 to share
lobster, grilled langoustines, scallops, fish 'n' chips,
sea kelp salted fries, with accompaniments

70

CARNIVORE'S ODYSSEY

for 2 to share
fine aged steak cuts, truffle fries, onion rings,
grill accompaniments and a selection of sauces

75

GRILL

all of our steaks are dry aged in our cabinets,
served with a side and sauce per person

BAVETTE 8oz
lean, juicy, underrated

15

RIBEYE 10oz
sweet, indulgent, rich

35

RUMP 8oz
full flavoured, firm, light

20

SIRLOIN 10oz
juicy, balanced, tender

30

FILLET 8oz
premium, lean, delicate

35

PORTERHOUSE (ASK YOUR SERVER FOR TODAY'S WEIGHT)
(serves up to 2) - fillet + sirloin = perfection

MARKET
PRICE

CHATEAUBRIAND 16oz
(serves up to 2) - celebratory, super premium, sophisticated

70

TOMAHAWK (ASK YOUR SERVER FOR TODAY'S WEIGHT)
ott, deep flavoured, showstopper

MARKET
PRICE

SAUCES

ALL £2

AGED MEAT BBQ // BERNAISE // PEPPERCORN & BRANDY // RED
WINE JUS // CHIMICHURRI // BLUE CHEESE

WILD GREENS WITH SEA SALT BUTTER

5

ONION RINGS

4

HOUSE SALAD & SIMPLE VINAIGRETTE

4

BONE MARROW MAC & CHEESE

5

SIDES

CHARRED PICKLED ONIONS

4

TRUFFLE & PECORINO FRIES

4

BEEF DRIPPING CHIPS

4

ROASTED SEASONAL ROOT VEG

4

We can cater for a number of dietary requirements, please let your server know if you have any allergies.
Discretionary 10% service charge added to tables over 6 persons.