

ROGUE

FOR THE TABLE

JUICY GORDALS gf/df	
marinated with garlic - chilli-oregano	6
PADRON PEPPERS gf/df	
blackthorn sea salt - paprika oil	8
BARNETTS OF ANSTRUTHER BREAD	
blackthorn sea salt butter	7
whipped goat's cheese	10

SMALL PLATES

HERITAGE CARROT gf/v	
scottish honey - aged balsamic	9
SOUVLAKI LAMB gf/df	
baba ghanoush - guindilla - pomegranate	16
PATATAS BRAVAS gf	
confit garlic aioli	8
BEEF CHEEK df	
bone marrow - taco - pico de gallo	18
AYRSHIRE PORK BELLY df	
gochujang - black sesame	14
WEST COAST SCALLOPS gf/a	
smoked tomato - nduja - filo	19
CORN RIBS df	
korean bbq - coriander - cavolo nero	9
HIGHLAND VENISON CARPACCIO gf	
rocket pesto - walnut ketchup	18
BLACKENED COD df/a	
miso - oyster mushroom - radish	16
SHETLAND MUSSELS gf	
black garlic - sauvignon	13
FILO FETA ROLLS	
tomato & olive tapenade- hot honey	11
SMOKED HAM HOCK CROQUETTES	
piccalilli- applewood - prosciutto	12
CHARRED HISPI CABBAGE gf/v	
tahini - hazelnut gremolata	10
TENDERSTEM BROCCOLI gf/df-a/v	
garlic-chilli - roast almond	9

DAY BOAT SEAFOOD

ST ANDREWS BAY LOBSTER	MARKET PRICE
LANGOUSTINES	MARKET PRICE
DAILY CATCH	MARKET PRICE
CHARGRILLED SHELL ON PRAWNS	MARKET PRICE

OYSTERS

sourced from the cold clean Scottish waters and across the British Isles.

Your choice of finish: shallot vinaigrette // peach habanero

THREE	12
HALF DOZEN	22
DOZEN	40

DRY AGED STEAK

FLAT IRON 8oz	29
RUMP 8oz	35
SIRLOIN 10oz	47
RIB EYE 10oz	49
FILLET 8oz	55

DRY AGED PREMIUM CUTS

PORTERHOUSE	MARKET PRICE
juicy-balanced - succulent	
CHATEAUBRIAND	MARKET PRICE
tender - lean - delicate	
TOMAHAWK	MARKET PRICE
full flavoured - rich - robust	

STEAK TOPPINGS all gf

DUO OF SCALLOPS	14
KING PRAWNS	12
BONE MARROW	11

SAUCES all gf

ALL 4

BONEMARROW JUS
ROQUEFORT & 10 YR PORT
ROAST GARLIC & HERB
COWBOY BUTTER
SPICY NAM JIM df
PEPPERCORN & BALCOMIE SINGLE MALT

SIDES

BEEF DRIPPING HAND CUT CHIPS gf/df	6
GREEN HERB SALAD gf/df/vg	5
PARMESAN & TRUFFLE FRIES	6
WILD MUSHROOMS gf	7
CLASSIC SKIN ON FRIES	5
NDUJA & HOT HONEY MAC & CHEESE	7

Our dry-aging cabinets house only the finest locally and sustainably sourced beef from farms on our doorstep. We work with Edgefield Butchers to hand-pick the best beef from world renowned Scottish farms to ensure you receive your best steak yet.

We are always up to something exciting whether it be creating butter coated steaks, marinating our beef in whisky or butchering our own cuts to order. Ask your server what we currently have on the go, or better yet have a look for yourself, our aging cabinets are situated to the front of the restaurant.

Fresh seafood locally sourced from David Lowrie

(gf) gluten-free

(df) dairy-free

(vg) vegan

(v) vegetarian

df/a dairy-free available

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