

ROGUE

OYSTERS

3 ~ £7 // 6 ~ £13 // 12 ~ £25

served with your choice of finish:

felons & tonic granita - bloody mary gel
shallot vinaigrette - aged beef crumb

ST ANDREWS BAY LOBSTER

market price // market availability

half // whole

parmesan and truffle fries - rocket and samphire

MUSSELS

market availability

steamed Shetland mussels
mariniere sauce served with bread

£7 // £14

CHARCUTERIE

CHARCUTERIE BOARD

hand selected meats and cheeses from
I.J. Mellis. served with bread, Scottish honey & grapes

18

STARTERS

BREAD & OLIVES

Barnetts of Cellardyke artisan bread,
gordal olives, guindilla chillies, garlic & rosemary

5

SOUP OF THE DAY

served with artisan bread

5

ARBROATH SMOKED HADDOCK RILLETTE

toasted brioche - chive oil - watercress

8

HAZELNUT CRUSTED NORTH ATLANTIC TURBOT

foraged wild mushrooms - Jerusalem artichoke - truffle

14

HAND DIVED BARRA SCALLOPS

pickled celeriac - chargrilled apple & ginger purée -
pine nut podi

14

FRIED AYRSHIRE PORK & KIMCHI DUMPLINGS

ginger & lemon dipping sauce

8

LABLABI

stewed chickpeas - harissa, sun-dried tomatoes -
preserved lemon mayo - black onion seed flatbread

8

DAY BOAT GRILL

All served with charred lemon, side salad,
garlic butter & skinny fries

3 OR 6 LANGOUSTINE

Poa

HALF OR WHOLE LOBSTER

Poa

WHOLE FISH

23

MAINS

STICKY PORK BELLY

stir fried asian veg - broken vermicelli - spring onion purée

17

BEER BATTERED NORTH SEA HADDOCK

hand-cut chips - mushy peas - tartare sauce & dill pickle

14

DRY AGED STEAK BURGER

Anster cheddar - slaw - pickles & fries

14

POACHED PETERHEAD COD

braised leeks - Shetland mussels - oyster velouté &
curry oil

18

BARLEY PRIMAVERA

marinated courgette - foraged mushrooms - peas & citrus

14

SEAFOOD CURRY

fish - prawns & mussels in a Thai curry
served with roasted cashew nuts & roti

15

MOVING MOUNTAINS BURGER

smoked vegan gouda - slaw - pickle & fries

14

GRILL

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

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

SIDES

SKINNY FRIES £4 - TRUFFLE & PARMESAN FRIES £4.50

BEEF DRIPPING HAND-CUT CHIPS £4

FORAGED MUSHROOMS COOKED IN GARLIC BUTTER £5.50

BONE MARROW MAC & CHEESE WITH PANCETTA £6

ROMAINE LETTUCE SALAD, AGED SHERRY DRESSING, TOASTED NUTS £4

BUTTERED GREENS £4

SAUCES

AGED MEAT BBQ

PEPPERCORN & ARDBEG WHISKY

RED WINE JUS

BLUE CHEESE

BÉARNAISE

GARLIC & HERB BUTTER

ALL £3

Every night at Rogue we have a selection of special sharing steaks on offer. Our dry-aging cabinets house only the finest locally and sustainably sourced beef from farms on our doorstep. We work with David at Hendersons 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 wee look for yourself, our aging cabinets are situated to the front and rear of the restaurant.

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.

