



STEAKHOUSE LOAF 5

GORDAL OLIVES 5

PADRÓN PEPPERS 7

APPETIZERS

- BUTCHERSHOP BEET SALAD (v) (glf)** 9
Pickled beets, feta, beet puree, walnuts, fennel
- BLACK PUDDING SCOTCH EGG** 10
Potato, truffle puree, chestnuts, crispy kale, red wine
- ESCARGOTS DE BOURGOGNE** 12
Roasted snails, garlic butter
- SCOTCH KING SCALLOPS (glf)** 15
Pea, mint, lardons, garlic, crispy shallots
- HOT SMOKED SALMON RILLETTE** 12
Croutons, horseradish mayo, herb oil
- TEMPURA CAULIFLOWER FLORETTES (v)** 8
White bean hummus, crispy chickpeas, red pepper coulis

- PHILLY CHEESE STEAK SPRINGROLLS** 11
Rump, peppers, mushroom, chilli cheese sauce
- IBERIAN PORK CHEEKS & TIGER PRAWN (glf)** 14
Honey roasted figs & squash puree
- SOUP DU JOUR** 6
Bread & rock salted butter
- NATURAL OYSTERS ON THE ROCKS 6X** 18
Mignonette & lemon

CHARCUTERIE FOR TWO TO SHARE
Parma ham, salami, chorizo, pastrami 23

STEAKS

100% Scotch grass fed Black Angus & Limousin beef. Supplied by Gilmours the butcher & Cairnhill Farm.

CUTS ON THE BONE TO SHARE (glf)

- TOMAHAWK** Per / 100g 8
- PORTERHOUSE** Per / 100g 10
- BONE IN FILLET** Per / 100g 14

SIGNATURE CUTS (glf)

- COTE DE BOEUF** 500g.....55
- CHÂTEAUBRIAND** 500g.....70

Cuts to share priced per 100g perfect for two to share. Check today's sizes.

HOUSE CUTS (glf)

- D-RUMP** 250g.....24
- FILLET** 230g.....37
- SIRLOIN** 300g.....35
- RIB-EYE** 300g.....35

CHOOSE YOUR SIDE & SAUCE

- HAND CUT CHIPS**
- or
- MASHED POTATO**

SAUCE (glf)

- BEARNAISE**
- CHIMICHURRI (v)**
- PEPPER BRANDY JUS**
- GARLIC HERB BUTTER**

STEAK TOPS

- EXTRA SAUCE (glf)** 3
- GRILLED BONE MARROW** 6
- BLUE CHEESE BUTTER (glf)** 4
- GARLIC CHILLI KING PRAWNS (glf)** 7

MAINS

- SOUTHERN BLACKENED CHICKEN (glf)** 18
Creamy mash, buttered green beans, carrots, chimichurri
- SWEET POTATO & CHILLI RISOTTO (v)** 16
Shaved parmesan, roast sweet potato
- ROAST RACK OF SCOTCH LAMB** 28
Rosemary & garlic, crushed garlic potatoes, red wine jus

- ROASTED SHETLAND MONKFISH TAIL (glf)**
Caper, anchovy butter sauce. Hand cut chips
SINGLE 30 || FOR TWO 60
- BUTCHERSHOP STEAK SALAD** 19
D-Rump, onions, lardons, blue cheese, olives, green beans, potato, cherry tomato, crouton & house leaves mixed with creamy blue cheese dressing

SIDES

- ONION RINGS (v)** 6
- HANDCUT CHIPS (v)** 6
- MASH POTATO (v)(glf)** 6
- HOUSE SALAD (v)(glf)** 6
- GLAZED CARROTS (v)(glf)** 6
- GREEN BEANS & GARLIC (v)(glf)** 6

- MACARONI & CHEESE** 6
- CAULIFLOWER & CHEESE** 6
- ROCKET & PARMESAN (glf)** 6
- GARLIC MUSHROOMS (v)(glf)** 6

SUNDAY ROAST
2 course 28 || 3 course 32
Available every Sunday 12-5

(v) Denotes vegetarian dishes. (glf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Please make all staff aware of all allergens prior to ordering. Prices are inclusive of VAT.