

Evening Bistro Menu (Only available Thur, Fri and Sat Nights)

Home-made Soup of the Day
Served with fresh crusty bread

£5.75

Aubergine bruschetta
Aubergine and sesame bruschetta style
topping on crusty bread, served with a
salad garnish

£6.95

Breaded Portobello Mushrooms (v)
Deep fried Portobello mushroom, topped with locally
sourced blue cheese on a Rockette salad

£6.95

Chicken Liver Parfait
Home-made chicken liver parfait, served
with mini oatcakes and home-made
fruit chutney

£7.30



Our Char-Grilled locally sourced Steaks are hung and matured for a minimum of 20 days.

250g Rib-Eye Steak Garni

£24.00

Char-grilled Scottish rib-eye cooked to your liking and served with roasted tomato and mushroom
chunky chips onion rings and salad

200g Chuck Tender and Frites

£19.95

200g of shoulder steak, similar to fillet steak in appearance, best cooked medium/medium rare, served with
mustards or horseradish sauce

Sauces:

Peppercorn sauce **£2.75**
Garlic and herb butter sauce **£2.75**
Chimichurri sauce **£2.50**

Side Orders:

Fresh vegetables **£3.95**
Mixed side salad **£3.40**
Chunky chips **£3.95**
Garlic bread **£3.95**
Garlic Bread **£4.75**
with Parmesan

Corn-fed chicken Kiev

Corn-fed chicken breast, stuffed with a garlic & herb
butter, covered in breadcrumbs, served with a sweet
potato colcannon and tender stem broccoli

£17.95

Shetland mussels

Served with crusty bread or fries and a choice
of sauces: marinère (cream) Breton (creme
fraiche) and Keralan curry (Tamarind curry
sauce which is dairy free)

£13.75
or
£8.50
starter

Hake fillet

Pan-fried fillet of hake, served with sautéed potatoes,
wilted greens, crispy kale and a rich lemon sauce

£18.50

Nut loaf welly (v, n)

Nut loaf smothered in a tangy sauce and
wrapped in puff pastry, served on wilted
spinach, pumpkin puree and roasted
garlic.

£14.50

Keralan fish curry

Salmon, haddock & king prawns served on a roast
vegetable coconut curry sauce, with fragrant rice &
home-made sesame topped flatbread

£19.95

As a traditional option it can come with
crushed potatoes, buttered summer
vegetables and parsley sauce



Raspberry & white chocolate cheesecake

Home-made and served with Orkney vanilla ice-cream

£7.75

Duo of sorbets

Two scopes served with fresh fruit and fruit coulis.
Ask your server for today's options

£6.75

Home-made warm chocolate Brownie

served with Orkney vanilla ice-cream

£7.75

Panna Cotta

Vanilla panna cotta, served with home-made stem
ginger biscuit & blackberry composite

£7.75

A selection of Cheese

Local cheeses from the Devenick Dairy in Portlethen,
served with a selection of artisan biscuits,
grapes and celery

£8.50

4 choices

Please note all our food is freshly prepared, so a wait of 35 - 40 minutes can be expected.

Also, we have endeavoured to indicate where food contains nuts (n) and is gluten free (gf), but this cannot be guaranteed.

Please note Gratuity is not included and all Customer Tips go to the Staff. For parties of 10 or more a 10% service charge applies.

'Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients'.