



BAR SNACKS and starters

SMOKED MIXED NUTS

haggis balls

with a mustard mayonnaise

sweetcorn fritters (v)

with Tzatziki

cullen skink

homde made crusty bread

SOUP OF THE DAY

home made crusty bread

smoked duck salad 7.95

cured and smoked in house, served with golden plum, baby leaves, cumberland dressing and toasted soda bread made with brew dogs IPA

3⁻⁰⁰

3⁻⁰⁰

4⁻⁹⁵

5⁻⁹⁵

5⁻²⁵

STORNOWAY SCOTCH Egg

Homemade brown sauce

BLACK

pudding 6⁻⁹⁵

SMOKED haddock pate

Aberdeen smoked haddock pate, served with cranberry red onion chutneyand sea salt crackers

5⁻⁹⁵

Shetland mussels

steamed with white wine, garlic & spring onion cream

6⁻⁹⁵

goats cheese and beetroot salad (V)

Pickled beets, crumbled goats cheese, ola oil dressed leaves, toasted pinenuts

5⁻⁴⁵

PLEASE TELL A MEMBER OF STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.
WE CANNOT GUARANTEE THAT ANY OF THE DISHES ARE ALLERGEN FREE DUE TO BEING PRODUCED IN A KITCHEN WITH ALLERGENS.



TO START

TRIM



MAINS

THE COCK & BULL FISH 'n' chips

Peterhead landed haddock, mushy peas, tartare sauce & rustic chips

pork & black pudding

scottish pork loin stuffed with stornaway black pudding, with honey roast carrots, spring onion mash & mustard cream sauce

red thai Chicken curry

uk sourced chicken in our classic red thai sauce with coconut rice

salmon wellington

Scottish salmon with red pepper and feta cheese, with lattice pastry, asparagus spears, pomme rissoles and red pepper dressing

gnocchi(v) 13.95

home made potato gnocchi tossed with asparagus spears and white wine cream sauce, topped with fresh parmesan and rocket

Spiced Lentil burger (V) 12.95

with mexicano chilli cheese, sour cream with fries & tomato salsa

ABERDEEN ANGUS BURGER 13.95

with smoked cheddar, fries & tomato salsa.

BURGER extras 1.25 each: Bacon, Fried egg, Blue Cheese, Chorizo

STEAKS

All our steaks are specially selected and hand cut by our butcher, Donald Russell, in Aberdeenshire, Royal Warrant holder since 1984 and trusted supplier to H.M. The Queen.

14.95

16.95

15.95

17.95

**35 DAY AGED Pave rump
220G** 22.95

**28 DAY AGED RIBEYE
220G** 26.95

**21 DAY AGED FILLET
200G** 29.95

All our steaks are chargrilled and cooked to your preference. Served with hand-cut chips, grilled vine cherry tomato, flat mushroom & onion rings.

Also to accompany your steak, please choose a sauce of your liking;
GARLIC BUTTER / CRACKED PEPPER & BRANDY / diane sauce

SIDES

Garlic Bread 3.00
spring onion mash 2.50

RUSTIC CHIPS 3.00

FRIES 2.50

ONION RINGS 2.50

side salad 2.50

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MAIN EVENT

TRIM



SWEETS

chocolate orange 6⁰⁰
orange flavoured white chocolate with an orange pannacotta filling and edible soil

peanut butter cheesecake 6⁰⁰
american style baked cheesecake with salted caramel sauce

lemon posset 6⁰⁰
refreshing lemon posset with fresh berries and homemade SHORTBREAD

STICKY TOFFEE PUDDING 6⁰⁰
clotted cream icecream

rhubarb fool 6⁰⁰
scottish rhubarb and ginger fool in a ginger snap basket

ICE CREAMS & sorbets BY SIMPSON'S OF BUCKIE
ask a member of staff for flavours

1 scoop 1.50
2 scoops 3.00
3 Scoops 4.00

CHEESE & BISCUITS 7⁹⁵
selection of six scottish and international cheeses accompanied by grapes, crackers & fruit chutney

COFFEES

TEA/FRUIT TEAS 2⁹⁵
AMERICANO 2⁹⁵
LATTE 2⁹⁵
CAPPUCCINO 2⁹⁵
ESPRESSO 2⁹⁵
DOUBLE ESPRESSO 3²⁰
MOCHA 2⁹⁵
HOT CHOCOLATE 3²⁰
LIQUEUR COFFEE 7⁵⁰

DESSERT WINE 4⁵⁰
Gerwurztraminer/Moscatel, Santa Rita, Rapel Valley Chile 100ml

PORT

cockburns fine ruby 3⁰⁰
cockburns Late bottled vintage 4⁵⁰

See our drinks list for after dinner liqueurs and whiskeys.

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