

# THE ROOKERY



Served from 12pm - 4.30pm

## Nibbles

**Smoked Nuts** (Gf/V/Vg/Df) 5  
**Warm Padron Peppers** Smoked Salt (Gf/V/Vg/Df) 7  
**Marinated Mixed Olives** (Gf/V/Vg/Df) 7

**Bread Basket with Hummus** (Gf on request)  
Warm Bread, Whipped Butter,  
Balsamic Emulsion  
9.5

## Sharing Boards

**Charcuterie Board for 2** (Gf on request)  
Selection of Smoked & Cured Meats, Mixed Olives, Scottish Cheeses,  
Chargrilled Artichoke, Warm Bread, Whipped Butter  
22

**Seafood Platter** (Gf on request)  
Hot Roast Salmon, Cold Smoked Salmon, Prawn Marie-Rose,  
Cured Salmon, Sauce Gribiche, Warm Bread, Whipped Butter,  
Lemon, Cornichons, Mixed Leaf Salad  
28

## Small Plates

**Traditional Cullen Skink** (Gf on request)  
Wholemeal Bread, Whipped Butter  
10

**Creel Caught Langoustines** (Gf)  
Garlic & Citrus Butter, Watercress Salad  
20

**Blue Cheese Panna Cotta** (V/Gf)  
Pickled Vegetables, Pickled Walnut, Beetroot Coulis  
8

**Steamed Shetland Mussels** (Gf on request)  
Shallot, White Wine & Garlic Cream Sauce,  
Grilled Focaccia  
9.5

**Kimchi Cured Citrus Salmon** (Gf/Df)  
Crisp Red Cabbage, Watercress & Radish Salad,  
Toasted Sesame Seed, Honey & Sriracha Dressing  
9.5

**The Rookery Spiced Buffalo Wings** (Gf)  
Blue Cheese & Chive Dip, Pickled Onion  
9

## Salads & Sandwiches

**Hot Smoked Salmon Salad** (Gf/Df)  
Potato Salad, Soft Boiled Egg,  
Cucumber & Red Onion Salsa  
18

**Bavette Steak Ciabatta**  
Caramelised Onion, Rocket,  
Anster Cheese, Horseradish  
17

**The Rookery Club Sandwich** (Df)  
Chicken, Bacon, Egg, Tomato, Cucumber, Herb Mayonnaise  
14

**Plum Tomato & Mozzarella Ciabatta** (V)(Gf on request)  
Pesto Dressing  
9

**Fish & Chip Butty** (Df)  
Tartare, Cos Lettuce  
11.5

**Coronation Chicken Sandwich** (Df)(Gf on request)  
Mango Chutney  
9.5

**Caesar Salad** (Gf on request)  
Parmesan, Croutons, Cos Lettuce, Egg,  
Anchovies, Caesar Dressing  
8 | 12

+ Add Roast Breast of Free-Range Chicken  
5

## The Rookery Classics

**Hand Pressed Beef Burger** (Gf on request)  
Brioche Bun, Baby Gem, Beef Tomato, Red Onion,  
Gherkin, Monterey Jack Cheese, Burger Sauce,  
Rustic Chips  
19

**Shepherd's Pie** (Gf)  
Minced & Braised Lamb Shoulder,  
Glazed Potatoes, Seasonal Vegetables  
18.5

**Spiced Tempura Chicken Burger** (Gf on request)  
Brioche Bun, Grilled Bacon, Monterey Jack Cheese,  
Baby Gem, Beef Tomato, Red Onion, BBQ Sauce,  
Jalapeño Mayonnaise, Gherkin, Rustic Chips  
17.5

**The Rookery Vegan Burger** (V/Vg/Df)(Gf on request)  
Sourdough Bun, Patty, Beef Tomato, Red Onion,  
Guacamole, Baby Gem, Vegan Cheese, Rustic Chips  
16

**Fish & Chips** (Df on request)  
Haddock, Rustic Chips, Minted Garden Peas,  
Tartare Sauce, Lemon  
19.5

## Mains

**Lemon Thyme & Garlic Roast Breast of Chicken**  
Smoked Pancetta, Parsley Fregola Pasta,  
Baby Leeks, Tarragon Oil  
24

**Whole Pan-Fried Lemon Sole** (Gf)  
Crayfish & Almond Butter Sauce, Seasonal Vegetables,  
New Season Potatoes  
30

**Creel Caught Langoustines** (Gf)  
Garlic & Citrus Butter, Pomme Frites  
35

**Grilled Rib-Eye of Scotch Beef**  
Garlic Butter, Watercress, Pomme Frites  
36

**Wild Mushroom & Tarragon Risotto**  
(Gf/V)(Vg/Df on request)  
Aged Parmesan, Soft Poached Egg, Truffle Oil  
18

**Blue Cheese & Broccoli Tart** (V)  
Spiced Cous-Cous, Red Pepper Tapenade  
19.5

## Sides

**Rustic Chips** (Gf/V/Vg/Df) 5.5 // **Dressed House Salad** (Gf/V/Vg/Df) 5  
**Mashed Potato** (V/Gf) 6 // **Tenderstem Broccoli, Hollandaise** (Gf) 6  
**Flat Cap Mushroom, Garlic Butter** (V/Gf) 5

## Sauces

**Bèrnaise** (Gf) // **Peppercorn Cream** (Gf) // **Red Wine Jus** (Gf/Df)  
**Garlic Butter** (Gf/V) // **Chimichurri** (Gf/Df)  
3.95

## Desserts

**Confit Rhubarb** (Gf/V)  
Slow Cooked Meringue, Lemon Curd,  
Poached Rhubarb, Rhubarb & Ginger Ice Cream  
8.5

**Warm Sticky Toffee Pudding** (V)  
Toffee Sauce, Honeycomb, Vanilla Ice Cream  
8.5

**Vanilla Cheesecake** (V)  
White Chocolate Mousse, Praline Tuile,  
Raspberry Sorbet  
8.5

**Selection of Scottish & French Cheeses** (3 or 5) (Gf/V)  
Chutney, Celery, Oatcakes  
9 | 14



Gf - Gluten Free V - Vegetarian  
Vg - Vegan Df - Dairy Free

All allergen information available on request. Many of our dishes can be made to cater for specific dietary requirements, please notify your server of any allergies.

### LOCALLY SOURCED

Our Scotch Beef is dry aged and grass fed

We take great pride in sourcing our meat locally. Yorke's Butchers are based in the county of Angus where they are renowned Worldwide for their Scotch Beef, Pork and Lamb.

