

SAMPLE EVENING MENU

SHARING BOARDS

Char-grilled marinated vegetables, sun-blushed tomato hummus, pesto baby mozzarella balls, olive oil crostini and mixed olives*
14.95

Cured meats, char-grilled marinated vegetable, pesto baby mozzarella balls, olive oil crostini, Spanish black pudding bites with chilli oil and balsamic*
16.95

Salt and pepper squid, gravalax, lemon and dill crème fraîche, smoked salmon, oysters au natural and olive oil crostini*
18.95

STARTERS

Soup of the day served with bread*
4.35

Orocco fish cake with homemade tartare sauce
6.65

Black pudding, smoked pancetta and baby new potato salad with a fried quail's egg and Béarnaise
5.95

Roasted whole black tiger prawns in garlic and chilli*
7.95

Salt and pepper squid with lime and roasted garlic aioli
6.45

Samphire cocktail of king prawns, baby gem lettuce, tomato, cucumber with avocado purée and lemon mayo served with olive oil crostini*
6.35

Mushroom and thyme parfait, shallot and cider vinegar chutney and melba toast*
5.95

Fritto misto with lime and roasted garlic aioli
6.45

Fish soup with croutons, Gruyère and rouille*
5.75

Game terrine with mushroom chutney and crostini*
6.45

SHELLS

OROCO OYSTERS

Fine selection of natural oysters with a choice of dressings:
Shallot and red wine vinegar or chilli, coriander and lime zest*

Rockefeller: grilled with spinach, bread crumbs and butter sauce

Single 2.00 6 oysters 9.95 Dozen 19.95

Grilled split langoustines in butter, lemon, garlic and parsley*

Small 12.95

Large 25.95

West coast lobster thermidor with hand cut chips and house salad*
36.95

MUSSEL POTS

White wine, cream, garlic and parsley*
Thai red curry*

Blue cheese and bacon*

Small 8.25

Large 14.45

Roast shellfish platter: scallops, tiger prawns, langoustines, oysters, mussels, half lobster and cockles in a garlic, parsley and lemon butter*
39.50

Pan seared scallops on chorizo paint with caramelised apple, parsley mash and black haggis
17.90

FROM THE CHAR-GRILL

Prime Scotch fillet of beef with haggis crumb, fondant potato, heritage carrots and a malt whisky sauce
27.95

Sirloin with hand cut chips, onion rings and cherry tomato salad*
With a choice of the following: 8oz / 12oz

Langoustine and scallop with garlic and herb butter 25.95 / 30.95
Peppercorn or Béarnaise sauce 22.95 / 27.95

Port and blue cheese 23.95 / 28.95

MAINS

Pan-fried corn-fed chicken breast on chorizo, herb and spinach quinoa and a roast hazelnut and garlic pesto*
15.95

Fillet of salmon with new potatoes, asparagus, spinach and Béarnaise sauce au gratin*
14.95

Roast rack of lamb on minted pea mash, heritage carrots and Dijon mustard gravy
21.95

Pappardelle with wild mushrooms, olives, goat's cheese, spinach and roasted squash
15.45

Beetroot and lemon risotto with grilled goat's cheese*
13.95

SIDES

Hand cut chips with garlic aioli 3.25

New potatoes with herb butter* 3.45

Wilted greens* 2.95

Chilli and garlic green beans* 3.95

House salad* 3.20

Buttered heritage carrots* 3.50

*Dishes marked with an * are or can be served gluten free. Please let us know if you have any allergies, as not all ingredients are listed on the menu descriptions. All prices are inclusive of VAT at the standard rate.*

We accept Euros and Dollars, exchange rate is at reception.