

dessert wine

125ml/375ml/750ml

Sémillon Sauvignon Blanc - Liquid gold nectar in a glass.

Beaumont, Goutte d'or, South Africa 2005 4.55/12.95/n.a.

Moscatel - Delicious fragrant & sweet.

Vallfomosa N.V. Spain 2.95/n.a./15.95

Pedro Ximinez - Well balanced with a smooth and sticky palate.

Liquid Christmas pudding in a glass. Spain 3.55/n.a./19.95

port & sherry

Taylor's ruby port 50ml 20% 2.75

Taylor's First Estate Reserve 50ml 20% 2.95

Taylor's LBV 50ml 20% 3.35

Taylor's tawny port 50ml 20% 3.05

Taylor's white port 50ml 20% 3.45

Harveys Amontillado 50ml 17.5% 2.45

Harveys Bristol 50ml 17.5% 2.45

Tio Pepe 50ml 17.5% 2.45

beverages

Cup of fresh ground coffee reg 1.95 ...lrg 2.30

Cappuccino reg 2.00 ...lrg 2.45

Toffee crunch cappuccino reg 2.20 ...lrg 2.65

Flat white reg 1.95 ...lrg 2.30

Espresso reg 1.50 ...lrg 1.85

Macchiato reg 1.60 ...lrg 1.95

Café latte 2.10

Skinny latte 2.10

Double shot café latte 2.45

Gingerbread latte 2.50

Iced vanilla latte 2.40

French vanilla latte 2.40

Liqueur coffee 3.85

Hot chocolate 1.95

Hot chocolate with marshmallows & cream 2.35

Liqueur hot chocolate 3.55

Mocha 2.15

Rocky-road mocha 2.55

Tea – blended, herbal or fruit 1.70

Fresh mint tea 1.70

Iced tea – peach, raspberry or lemon 1.65

Mighty Leaf tea

Your choice of exquisite whole-leaf teas blended with rough cut

herbs, from the following: English Breakfast, Earl Grey Organic,

Earl Grey Decaf, Chamomile Citron, Green Tea Passion,

Ginger Twist, Verbena Mint or Orange Jasmine 2.10

patisseries & biscuits

Strawberry shortcake 1.45

Fruit scone with whipped cream and jam 2.30

Iced carrot cake 2.50

Caramel shortcake 1.45

Continental pastries 1.95

Please let us know if you have any allergies,
as not all ingredients are listed on menu descriptions.

All prices are inclusive of V.A.T. at the standard rate

oroocco pier
dining | drinking | dreaming

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daytime

breakfast

Monday - Friday: 7am – noon, Saturday & Sunday: 8am – 5pm

Full Scottish breakfast

Bacon, sausage, egg, haggis, black pudding, fried potatoes, tomato, potato scone and mushrooms. With fresh orange juice, tea, coffee, toast, homemade strawberry preserve and marmalade 7.25

Vegetarian breakfast

Fruit dumpling, vegetarian sausage, egg, vegetarian haggis, fried potatoes, tomato, potato scone and mushrooms. With fresh orange juice, tea, coffee, toast, homemade strawberry preserve and marmalade 6.95

Continental breakfast

Orange, apple, grapefruit, pineapple or cranberry juice. Choice of cereal, pastries, continental meats and cheese. Fresh strawberries, mango and pineapple. Tea, coffee or hot chocolate, toasted breads with homemade strawberry preserve and marmalade 6.85

French toast with bacon and maple syrup 3.95

Smoked salmon with scrambled eggs and toasted brioche 3.75

Warm toasted muffin with wilted spinach, poached egg and mature cheddar cheese sauce 3.95

Muesli topped with mixed berries, honey and crème fraiche 1.95

Filled roll with any one item from the full breakfast 1.95

Filled roll with any two items from the full breakfast 2.35

G.H.Mumm Champagne breakfast

Monday - Friday: 9am – noon, Saturday & Sunday: 9am – 5pm

Glass of G.H.Mumm Champagne, strawberries, fruit juice, tea or coffee, toast and preserves and your choice of:

- Full Scottish breakfast

- Vegetarian breakfast

- Muesli topped with mixed berry compote, honey and crème fraiche followed by smoked salmon with scrambled eggs and toasted brioche 13.50

non-alcoholic blends

Nectar

Passion fruit, pear, raspberry and apple juice 2.65

Apple virgin mojito

Apple juice, fresh mint, lime juice and ginger ale 2.25

Basil virgin mary

Tomato juice, tabasco, worcestershire sauce, lemon juice and basil ... 2.15

Strawberry and banana smoothie

Strawberry, banana, natural yoghurt and milk 2.95

Fruit Blend

Orange, cranberry and peach juice 2.85

afternoon tea

Available daily 3pm – 5.30pm

Our afternoon teas include your choice of the following exquisite whole-leaf teas blended with rough cut herbs:

English Breakfast

Earl Grey Organic

Earl Grey Decaf

Chamomile Citron

Green Tea Passion

Ginger Twist

Verbena Mint

Cream Tea

Fruit scones, home-made strawberry preserve and whipped cream. Choice of whole-leaf teas blended with rough cut herbs 5.95

Afternoon Tea

Assorted sandwiches:

- Scottish smoked salmon on brioche
- Port Salut, roasted tomato and red pepper on basil ciabatta
- Chargrilled cajun chicken, dijon mustard mayo and plum tomatoes on focaccia

Fruit scones, home-made strawberry preserve and whipped cream.

Iced carrot cake and strawberry shortcake.

Choice of whole-leaf teas blended with rough cut herbs.

..... 9.95

With a glass of G.H.Mumm Champagne 15.95

starters

Soup of the day 2.95

Gravadlax of salmon with tomato and caper salsa and toasted sourdough bread 5.65

Mussels in a cream, white wine, garlic and parsley sauce 4.95

Smoked haddock fishcakes with a mature cheddar and chive sauce 4.65

Terrine of rabbit with caramelised red onion and goose liver 5.85

Pressed smoked ham hock on an apple and grain mustard salad 4.25

Breaded brie with a cranberry and orange relish 4.15

Red pesto farfalle pasta with oven roasted cherry tomatoes, basil and port salut 4.25

sandwiches

Chargrilled cajun chicken with cos lettuce, dijon mustard mayo and plum tomatoes on focaccia 6.45

Prawn and crayfish marie rose on chargrilled granary bread 6.95

BBQ steak on ciabatta with tomato and red onion salsa 6.95

Spiced vegetable, bean and monterey jack cheese wrap 6.45

All sandwiches are served with beetroot coleslaw and a mixed salad.

mains

Blackened rib steak, puffy chips, salad and garlic butter 11.95

Findlays of portobello sausage of the day, creamy mash and onion jus 7.95

Tandoori chicken with spicy basmati rice, red pepper coulis, poppadom and tzatziki 7.95

Crab linguine with garlic, chilli, rocket and parmesan 8.35

Wild mushroom risotto topped with a soft poached egg and truffle oil 7.95

Salmon teppanyaki with chinese vegetables and noodles 8.35

Grilled split west coast langoustine with garlic and parsley butter, dressed salad and puffy chips 14.95

Orocco fish pie - Seafood in a smoked bacon, cream and garlic sauce, topped with onion and cheese mash 8.35

Fillet steak burger with puffy chips, salad and beetroot coleslaw ... 13.95

sides

Garlic and thyme olives. 1.95

Roasted Mediterranean vegetables. 2.45

Chunky garlic bread. 1.85

Crispy pancetta green beans. 2.25

Puffy chips and dips. 2.25

Rocket salad with balsamic vinaigrette and shaved parmesan 2.35

Creamy mash 2.10

desserts

Pineapple poached in chilli and Jamaican rum syrup topped with coconut sorbet 4.35

Sticky toffee pudding with caramel sauce and vanilla ice cream 4.35

Selection of cheese accompanied by celery, grapes and onion jam 5.75

Warm chocolate brownie with kirsh cherries and vanilla ice cream 4.75

Pistachio crème brulee with homemade shortbread 4.35

Baked almond tart with berry compote and crème chantilly 4.25