

## 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

## leaf tea

**Mighty Leaf Tea** ..... 2.10

Choose from the following:

**English Breakfast** – A rich, malty, “dawn to dusk” awakening blend of the finest grade organic black tea leaves.

**Earl Grey Organic** – A regal blend of the finest golden tip, organic black tea leaves infused with rich first-pressed bergamot oil. An inspiration to the epicurean with a fancy for the classical.

**Earl Grey Decaf** – High-grown Ceylon and China black teas are combined with the smoky orange notes of bergamot fruit, making an elegant, balanced and full-flavoured classic cup.

**Chamomile Citron** – Steep your way into serenity as the bouquet of finest Egyptian Chamomile blends with sweetly subtle citrus slices.

**Green Tea Passion** – Smooth finest-grade China green tea leaves infused with tantalizing, sweet tropical fruits that jettison you to a remote South Pacific isle, where you will be whisked off into the ease of life sans care.

**Ginger Twist** – A harmonious mix of lemongrass, tropical fruits, and mint balanced with a touch of ginger and ginseng. A lush and magical infusion.

**Verbena Mint Organic** – A feeling of renewal overcomes you with soft citrus notes of verbena leaves balanced with a beautiful hint of mint.

**Orange Jasmine** – Reminiscent of a full smooth Portuguese port that has been aged for 30 years. Teeming with notes of orange, bergamot, jasmine and vanilla balanced with lush black tea leaves.

*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

## starters

Soup of the day .....	3.55
Calamari with roasted garlic, cracked pepper and lime aioli .....	5.15
Mussels in cream, white wine, garlic and parsley sauce .....	5.35
Grilled oysters kilpatrick with smoked bacon .....	8.95
Skewered king prawns grilled with lime juice, red chilli and cumin on a mint and mango salad .....	5.65
Crispy chilli beef on a cucumber and sesame salad .....	4.95
Roasted pepper and goats cheese crostini with caramelised onions .....	4.95
Terrine of rabbit with caramelised red onion and goose liver .....	6.75
Anti Pasti sharing plate for two - cured meats, buffalo mozzarella, roasted oregano vegetables, marinated olives, grissini sticks and sun blushed tomatoes .....	11.95

## mains

Grilled split west coast langoustine with garlic and parsley butter, dressed salad and puffy chips .....	18.95
Panfried king scallops with sunblushed tomato mash, pea puree and crispy pancetta .....	16.95
Szechuan pepper roasted monkfish on chorizo and cannellini bean stew with crispy parma ham .....	15.95
Panfried sea bass on a warm salad of udon noodle and wakame seaweed, soya and sesame dressing .....	15.95
Pan-fried cornfed chicken breast on haggis risotto, with caramelised honey dressing .....	13.95
Chargrilled sirloin of beef with puffy chips and dressed salad, accompanied by:	
bearnaise sauce .....	20.95
peppercorn sauce .....	20.95
garlic butter .....	19.95
grilled scallop and langoustine in garlic butter. ....	23.95
Braised shank of lamb with garlic mash, smoked bacon, baby onions and pearl barley stew .....	15.95
Char grilled fillet of Scottish beef with dauphinoise potatoes, pancetta wrapped green beans and caramelised shallot sauce .....	23.95
Smoked duck breast on lyonnaise potatoes with a tomato and red onion salsa .....	14.95
Camembert, red onion jam, garlic and cranberry en croute with roasted beetroot salad and cumberland dressing .....	11.95

## 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

## dessert

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 .....	4.35

## dessert wine

125ml/375ml/750ml

<b>Sémillon Sauvignon Blanc</b> - Liquid gold nectar in a glass. <i>Beaumont, Goutte d'or, South Africa 2005</i> .....	4.55/12.95/n.a.
<b>Moscatel</b> - Delicious fragrant & sweet. <i>Vallfamosa N.V. Spain</i> .....	2.95/n.a./15.95
<b>Pedro Ximinez</b> - Well balanced with a smooth and sticky palate. Liquid Christmas pudding in a glass. <i>Spain</i> .....	3.55/n.a./19.95

## champagne & prosecco

125ml glass

Prosecco .....	3.95
Mansard Brut N.V. ....	5.25
Mansard Rosé N.V. ....	5.25
Piper - Heidsieck Brut N.V. ....	6.50
Piper - Heidsieck Rosé Sauvage N.V. ....	7.25

*Please see our drinks menu for a complete list of Champagnes and sparkling wines available by the bottle.*

## 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

## after dinner cocktails

### Mocha Martini

Bulleit bourbon swathed in Baileys and chocolate liqueur. The addition of espresso coffee makes this the perfect end to a meal .....

5.50

### Mint Choc Chip

For ice-cream lovers. Stolichnaya vodka blended with crème de menthe, chocolate liqueur and cream .....

5.50

### Banoffee Pie

The ultimate dessert in a glass, Stolichnaya vanilla vodka, butterscotch schnapps, banana liqueur, maple syrup, banana and cream .....

5.95

### Lemon Meringue Pie

Limoncello lemon liqueur, Stolichnaya vanilla vodka and butterscotch schnapps combine to create a tangy, sweet cocktail .....

5.50

### Bounty

A luxurious blend of Malibu, chocolate liqueur and Absolut Vanilia vodka topped with cream – a glass of paradise .....

5.50

## 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

### Mango smoothie

Mango, pistachio, coconut and yoghurt .....

2.85