

## DINNER MENU 5PM – 9.30PM

### SNACKS

|   |      |
|---|------|
| Marinated olives <small>GFA, DFA, VAP</small>   | 3.95 |
| Hand cut chips,<br>garlic aioli & sweet chilli dip <small>GFA, VAP, DFA</small>       | 3.95 |
| Rustic Italian focaccia,<br>extra virgin olive oil & balsamic <small>DFA, VAP</small> | 4.95 |
| Mature cheddar mac 'n' cheese,<br>crispy onions & parmesan crumb                      | 6.95 |
| Oat-crusted haggis bon bons,<br>whisky & wholegrain mustard mayo                      | 6.95 |

### SMALL DISHES

|   |       |
|---|-------|
| Soup of the day, house bread <small>GFA, DFA, VAP</small>   | 6.95  |
| Salmon, parsley & spring onion fishcakes,<br>sun blush tomato mayonnaise,<br>rocket & basil salad                     | 10.95 |
| Salt, pepper & chilli squid, aioli, lime  | 9.95  |
| BBQ Disco Fries<br>Smokey BBQ pulled pork, habanero buffalo,<br>cheddar, sour cream, double onions <small>GFA</small> | 9.95  |
| Bang-bang gochujang hot wings,<br>toasted sesame, green onions<br>Chicken 8.95<br>Cauliflower <small>VAP</small> 7.95 |       |
| Crispy pork belly tacos, baby gem,<br>pico de gallo, guacamole, sour cream  | 12.95 |
| Scottish mussels, lemon,<br>white wine & garlic cream,<br>house focaccia <small>GFA, DFA</small>                      | 12.75 |

### TO SHARE

|  |       |
|--|-------|
| Oven-Baked Camembert<br>Chargrilled ciabatta, candied walnuts,<br>balsamic onion relish <small>GFA</small>                                 | 19.95 |
| Street Corn Nachos<br>Street corn salsa, cheese,<br>guacamole, pico de gallo, jalapeños,<br>coriander & lime sour cream <small>GFA</small> | 14.95 |

### SUNDAY ROAST

Available every Sunday from 12pm  
Roast of the day, traditional gravy,  
roast potatoes, maple & thyme root  
vegetables, Yorkshire pudding,  
herb stuffing, GFA, DFA, VAP

### FROM THE CHARGRILL

Each of our 32 day aged steaks are served with  
hand cut chips, pink peppercorn sauce,  
tomato & rocket salad GFA, DFA

|             |       |
|-------------|-------|
| Ribeye 250g | 32.95 |
| Fillet 225g | 39.95 |

### OROCO PIER STEAK INDULGENCE

**INCLUDES:** A 32 day aged steak sharer of your choice  
with hand cut chips & peppercorn sauce for two  
two 250g ribeye 63.00  
two 225g fillet 76.00

#### PLUS 1 side per person:

Beer battered onion rings, garlic mushrooms, rocket salad,  
truffle mayo & parmesan hash browns, haggis bon bons,  
maple & thyme root vegetables, bacon green beans

### BURGERS

On a sesame brioche bun with pickle,  
tomato & baby gem lettuce.  
Served with hand cut chips and house slaw

|  |       |
|--|-------|
| Aberdeen Angus steak burger, streaky bacon,<br>cheddar, smoked tomato relish <small>GFA, DFA</small>         | 17.95 |
| Turtle bean & sweet potato burger,<br>caramelised onions,<br>smoked garlic mayo <small>GFA, DFA, VAP</small> | 15.95 |
| Crispy buttermilk chicken burger,<br>streaky bacon, garlic & parmesan mayo                                   | 16.95 |

### MAINS

|   |       |
|---|-------|
| Pan seared fish of the day, pea puree,<br>saute potatoes, confit tomatoes,<br>lemon green beans <small>GFA, DFA</small>   | 21.95 |
| Chipotle & black bean burrito bowl,<br>coriander rice, corn & lime salad,<br>pico de gallo, guacamole, sour cream,<br>crispy totopos <small>GFA, DFA, VAP</small> | 13.95 |
| Add BBQ pulled pork   | 7.50  |
| Beer battered haddock, hand cut chips,<br>minted crushed peas & tartare sauce   | 18.95 |
| Char siu roasted sticky pork, crispy onions,<br>coriander rice, sesame green beans  | 20.95 |
| Crispy fried breaded aubergine steak,<br>Napoli, mozzarella, hand cut chips,<br>house salad   | 16.95 |
| Fajitas – blackened flat-iron steak, pico de gallo,<br>guacamole, cheese, sour cream,<br>jalapeños, tortillas<br>Served medium rare                               | 23.95 |
| North Indian seafood curry, coriander rice,<br>lime yoghurt, devilled potatoes  | 17.95 |
| Grilled garlic chicken, charred courgettes,<br>lemon & sun blushed tomato risotto,<br>basil pesto   | 17.95 |
| Fillet of beef & mushroom stroganoff,<br>braised sweetheart cabbage, chive mash,<br>crispy onions   | 29.95 |

### SWEETS

|  |       |
|--|-------|
| Sticky toffee pudding, salted caramel sauce,<br>vanilla ice cream <small>DFA, VAP, GFA</small> | 6.95  |
| White chocolate cheesecake,<br>strawberry coulis, meringue kisses                              | 6.95  |
| Apple & raspberry crumble,<br>cinnamon toasted oats, vanilla ice cream                         | 6.95  |
| Vanilla & maple crème brûlée,<br>white chocolate & cranberry cookie                            | 6.95  |
| Seasonal selection of three cheeses,<br>oatcakes, red onion chutney <small>GFA</small>         | 11.95 |

### CAKE & COFFEE

Available Monday to Friday 8am - 5pm  
Freshly brewed coffee or tea  
with a homemade cake or fruit scone,  
jam & cream 4.75

### BEVERAGES

|  | cup    | mug    |
|--|--------|--------|
| Americano  | 3.40   | 4.00   |
| Cappuccino                                       | 3.40   | 4.00   |
| Flat white                                       | 3.40   |        |
| Mocha  |        | 3.50   |
| Café or Iced latte                               |        | 3.50   |
| Hot chocolate                                    |        | 3.30   |
| Hot chocolate with cookie & marshmallows         |        | 4.10   |
| Chai latte                                       |        | 4.00   |
|  | single | double |
| Espresso   | 2.95   | 3.45   |
| Macchiato  | 3.15   | 3.45   |
| Cortado  |        | 3.40   |
| Extra shot of espresso                           | 1.55   |        |
| Liqueur coffee                                   |        | 5.75   |
| Liqueur hot chocolate                            |        | 5.75   |
| Add vanilla, caramel, hazelnut or gingerbread    |        | 0.75   |
| Pot of tea: Blended, herbal, fruit or fresh mint |        | 3.25   |
| Add soya, almond, oat milk                       |        | 0.95   |

Hot beverages are made with  
semi skimmed or full fat milk.

VAP – Vegan Alteration Possible GFA – Gluten free option available DFA – Dairy free option available

Please speak to our staff about your allergen requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee there is no risk of cross contamination.

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff. All prices are inclusive of VAT at the standard rate.