

Hogmanay Dinner Menu

Glass of fizz on arrival

Amuse Bouche

Book now
£89pp

Starters

Sun blush tomato & roasted red pepper soup, basil cream, za'atar GFA DFA VAP

King prawn & chorizo pil pil, aioli, lemon, chargrilled ciabatta GFA DFA

Duck, pork & pistachio terrine, plum chutney, onion crostini GFA DFA

Karaage fried chicken, goma sesame slaw, shichimi togarashi, lemon

Crispy cauliflower wings, gochujang ketchup, spring onions, pickled vegetables GFA DFA VAP

Cantonese salt & pepper squid, lime, sweet chilli

Seared scallops, black haggis bon bons, sweetcorn purée, paprika oil

Steak & stout pie, horseradish & Jerusalem artichoke purée, crispy kale

Mains

Chicken breast stuffed with haggis, smoked cheddar & chive mash, honey roasted carrots, whisky & peppercorn sauce, crispy onions

Crispy pork belly, smoked bacon & cheddar loaded potato, confit hispi cabbage, maple jus GFA

Surfs'n'Turf – 32 day aged 225g fillet steak, king prawns, scallops, garlic & herb butter, hand cut chips, sun blush tomato, rocket & Parmesan salad GFA DFA Supplement £10 per person

Pan seared salmon, saffron & mussel velouté, sautéed new potatoes, lemon green beans, samphire GFA

Chargrilled wagyu burger, pulled BBQ brisket, bone marrow butter, mature cheddar, onion rings, hand cut chips, apple & sesame slaw GFA DFA

Miso glazed aubergine steak, sesame slaw, cucumber sunomono salad, furikake rice GFA DFA VAP

Panfried Gressingham duck breast, blackberry jus, hasselbacks, crispy pancetta, charred broccoli GFA DFA

Whole roasted sea bream, garlic sautéed potatoes, lemon green beans, confit tomatoes, olives & capers GFA DFA

To Share:

Côte de Boeuf - 32 day aged 900g ribeye steak on the bone, hand cut chips, truffle mash, onion rings, charred broccoli, whisky & peppercorn sauce GFA DFA Supplement £20 per person

Desserts

Sticky toffee pudding, salted caramel sauce, vanilla ice cream GFA DFA VAP

Apple & cherry crumble, vanilla ice cream GFA DFA VAP

Raspberry & Drambuie crème brûlée, oat & honey cookie GFA

Dark chocolate delice, milk jam, poached pear, vanilla ice cream

Not So Affogato - Barra Island dark rum espresso martini, rhubarb & heather honey ice cream GFA DFA VAP

VAP – Vegan alteration possible GFA – Gluten free option available DFA – Dairy free option available

To book visit oroccopier.co.uk
Or call 0131 331 1298

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Terms & conditions: A deposit of £20 will be required at the time of booking, the remaining balance and food pre-order is required by Sunday 20th December. Please advise of any food allergies at time of pre-order. Over 18s only. Bookings can remain on their table until 1am and bookings will also have access to the party in Antico which starts at 8pm. All payments are non-refundable and non-transferable. We reserve the right to change any of the items listed on the menu. À la carte menu will not be available on the night.