

# CHARGRILL



SELECTION OF ARTISAN BREADS £8  
Orkney Butter, Olive Oil, Balsamic Vinegar

## STARTERS

SOUP OF THE DAY (gf) £8  
Orkney Butter, Homemade Bread

BEEF CARPACCIO £15  
Balsamic Glaze, Fresh Leaves, Shaved Parmesan

CAPRESE SALAD (v, gf) £12  
Heritage tomatoes, buffalo mozzarella

DUO OF SKYE SALMON £14  
Hot Smoked, Cold Smoked, Pickled Cucumber, Seaweed  
Crème Fraîche

Should you have any allergies or dietary requirements  
please advise a member of the team who will be happy  
to guide you through the menu.

All prices include VAT at current rate. A  
discretionary 10% service charge will be added to  
your bill.

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## MAIN COURSES

800g RIBEYE £90

Two Sauces, Two Sides

Please allow 25-30 minutes to medium-rare

250g FILLET STEAK £48

One Sauce, One side

250g RIBEYE £38

One Sauce, One Side

CORN-FED CHICKEN SUPREME £29

Haggis Croquette, Peppercorn Sauce, One Side

COD PAVE £29

Lemon Caper Butter, One Side

HARISSA INFUSED CAULIFLOWER STEAK (vg, v) £28

Cauliflower Purée, One Side

### Sauces £4 each

Peppercorn Sauce, Diane Sauce, Chimichurri,  
Black Garlic Butter, Red Wine Jus

### Sides £5 each

Green Salad (vg, gf), Hand Cut Chips (v), Mashed Potatoes (v)  
Charred Tender Stem Broccoli (vg, gf)  
Creamy Cabbage (v)