



LUNCH MENU

MONDAY-SATURDAY 12PM-4.30PM



SMALL BITES

STICKY HOISIN CHICKEN WINGS^{GF}
CRISPY SPRING ONIONS & BLACK SESAME
£4.50

GORDAL OLIVES^{GF/VG}
SUN BLUSH TOMATO AND FIRE ROASTED PEPPER
SALSA
£6

TEMPURA CALAMARI^{GF}
CHILLI & LIME HOUMOUS
£4.50

WARM BREAD^{GFO/VGO}
CHEFS CHOICE OF OILS
£3.50

STARTERS

SOUP OF THE DAY^{GFO,VGO}
WARM CRUSTY BREAD AND BUTTER
£6

HAGGIS BHAJI^{GF}
CORIANDER SALAD & LIME MAYO
£6

LOCH DUART TROUT GRAVLAX^{GF}
TEXTURES OF DILL, CRISPY CAPERS
& PICKLED MUSTARD SEEDS
£9

PORK & SESAME CROQUETTE^{GFO}
CORIANDER, CHAR SIU & BLACK SESAME
£8

SIDES & SAUCES

BROWN BUTTER MASH £4
BEEF FAT CHIPS £3
TRUFFLE CHIPS £4
CHARGRILLED KING PRAWNS £6
SUPER CRISPY ONION RINGS £5
RAINBOW SLAW £4
HOUSE SALAD £4

SANDWICHES

SOUP & SANDWICHES^{V,GFO}
PLEASE ASK SERVER FOR TODAY'S CHOICES
£8.95

CLUB SANDWICH^{GFO}
BEER CANDIED BACON, CHARGRILLED CHICKEN,
EGG MAYO, BABY GEM & TOMATO, GARLIC
MAYO & BEEF FAT CHIPS
£13

FIRE ROASTED PEPPER AND FETA BAO BUN^V
CORIANDER SALAD, SALSA ROSSA AND
MARINATED OLIVES
£12.50

KING PRAWN COCKTAIL BAGEL^{GFO}
BLOODY MARY, BABY GEM LETTUCE, SUN BLUSH
TOMATO AND PICKLED CUCUMBER
£15

FLATBREADS

BABY GEM LETTUCE, TURKISH CABBAGE,
SPRING ONIONS ON A CHILLI & LIME FLAT
BREAD
£14

CHOICE OF:
CRISPY CHICKEN
CAJUN SPICED STEAK
CHARGRILLED HALLOUMI^V

SALADS

ADD: CHICKEN £3 | HALLOUMI £2.50 |
SMOKED SALMON £2.50

TABOULEH SALAD^{GFO}
QUINOA, CHICKPEAS, CUCUMBER AND SUN
BLUSH TOMATO
£12

GREEK RAINBOW SALAD^{GFO}
FIRE ROASTED PEPPER, GORDAL OLIVES, FETA
AND ROCKET
£12

CEASER SALAD^{GFO}
COS LETTUCE, CREAMY CEASER DRESSING,
BACON CRISPS, BRIOCHE CRUMB
£12

CLASSICS

DEAN PARK FISH & CHIPS^{GFO}
BATTERED HADDOCK, CRUSHED PEAS, TARTAR
SAUCE, LEMON AND BEEF FAT CHIPS
£15

CRISPY PORK BELLY
SERVED WITH BLACK PUDDING, CAULIFLOWER
CHEESE STEAK, PARMESAN CRISPS AND CRISPY
ONIONS
£15

PEPPERED GARLIC & HERB CHICKEN^{GF}
CHICKEN BREAST BRAISED WITH GARLIC, GREEN
PEPPERCORNS & THYME, SERVED WITH ROASTED
GARLIC MASH, TENDERSTEM, SLOW COOKED LEEK
£17

CHORIZO, TOMATO & BOCCONCINI TAGLIATELLE^{GFO}
CHORIZO AND CORIANDER CROUTONS
£13.50

3 CHEESE MAC^V
PARMESAN AND BRIOCHE CRUMB, GARLIC BREAD
ADD CHORIZO £2.50 | KING PRAWN £5
£13.50

BURGERS

BABY GEM, TOMATO, RAINBOW SLAW & BEEF FAT CHIPS

STEAK AND CHEESE BURGER^{GFO}
4OZ BEEF BURGER WITH ONION RINGS, CRISPY
STEAK, ISLE OF MULL CHEESE SAUCE
£16.50

HALLOUMI & HARISSA BURGER^{V,GFO}
HARISSA MARINATED HALLOUMI, SAUTEED
PEPPERS WITH HERB SALAD, SALSA ROSSA
£13

BLACK AND BLUE BURGER^{GFO}
4OZ BEEF BURGER, PORTOBELLO MUSHROOM,
BLUE MURDER ON A CHARCOAL BUN
£15.50

BALMORAL BURGER^{GFO}
CHARGRILLED CHICKEN WITH HAGGIS, BEER
CANDIED BACON, SMOKED CHEDDAR &
PEPPERCORN SAUCE
£15

STEAK AND MUSHROOM OPEN SANDWICH GRATIN^{GFO}
THINLY SLICED STEAK WITH WILD MUSHROOMS,
CARAMELIZED ONIONS AND CHEESE SAUCE.
£15

DESSERTS

STICKY TOFFEE PUDDING^{GFO,VGO}
STEAMED DATE PUDDING WITH HONEYCOMB GANACHE, TOFFEE SAUCE AND VANILLA ICE CREAM
£8

CARROT CAKE ROULADE
DELICATE CARROT CAKE SPONGE FILLED WITH A CREAM CHEESE FROSTING, SERVED WITH CAPPUCCINO
ICE CREAM
£7

CREAMY PUMPKIN CHEESECAKE
WINTER SPICED BISCUIT BASE, SERVED WITH A TOFFEE APPLE COMPOTE
£7

DOUBLE CHOCOLATE BROWNIE
SPICED ORANGE CREAM, ORANGE GEL & CONFIT
£7

CHERRY & PISTACHIO MOUSSE^{GF}
CHERRY MOUSSE WITH A PISTACHIO CREME AND PISTACHIO TUILLE
£8

PLUM UPSIDE-DOWN CAKE^{GF,VG}
PLUM GEL AND PLUM SORBET
£7



DINNER MENU

MONDAY-SATURDAY 5.30PM-9PM

SMALL BITES

STICKY HOISIN CHICKEN WINGS^{GF}
CRISPY SPRING ONIONS & BLACK SESAME
£4.50

GORDAL OLIVES^{GF/VG}
SUN BLUSH TOMATO AND FIRE ROASTED PEPPER
SALSA
£6

TEMPURA CALAMARI^{GF}
CHILLI & LIME HOUMOUS
£4.50

WARM BREAD^{GFO/VGO}
CHEFS CHOICE OF OILS
£3.50

STARTERS

SOUP OF THE DAY^{GFO,VGO}
WARM CRUSTY BREAD AND BUTTER
£6

HAGGIS BHAI^{GF}
CORIANDER SALAD & LIME MAYO
£6

SALT AND PEPPER POTATO POPCORN^{GF}
STEVIES HOT SAUCE
£6

LOCH DUART TROUT GRAVLAX^{GFO}
TEXTURES OF DILL, CAPERS, ORANGE
DRESSING AND HOUSE FOCACCIA
£9

PORK & SESAME CROQUETTE^{GFO}
CORIANDER, CHAR SIU & BLACK SESAME
£8

KING PRAWN THERMADOR^{GFO}
BROWN SHRIMP GARLIC BUTTER,
BOCCONCINI, SUNDRIED TOMATO
£10

SPICED CARROT SALAD^{GF,VG}
RAS AL HANOUT MARINATED RAINBOW
CARROTS VEGAN FETA CHEESE, PINE NUTS,
VEGAN CURRY MAYO, SALSA VERDE
£6.50

BURGERS

**BABY GEM, TOMATO, RAINBOW SLAW & BEEF FAT
CHIPPY CHIPS**

STEAK AND CHEESE BURGER^{GFO}
4OZ BEEF BURGER WITH ONION RINGS, CRISPY
STEAK, ISLE OF MULL CHEESE SAUCE
£16.50

HALLOUMI & HARISSA BURGER^{V,GFO}
HARISSA MARINATED HALLOUMI SERVED,
SAUTEED PEPPERS WITH HERB SALAD, SALSA
ROSSA
£13

BLACK AND BLUE BURGER^{GFO}
4OZ BEEF BURGER, PORTOBELLO MUSHROOM,
BLUE MURDER ON A CHARCOAL BUN
£15.50

BALMORAL BURGER^{GFO}
CHARGRILLED CHICKEN WITH HAGGIS, BEER
CANDIED BACON, SMOKED CHEDDAR &
PEPPERCORN SAUCE
£15

STEAK

ALL OF OUR STEAKS ARE DRY AGED IN HOUSE
FOR A MINIMUM OF 21 DAYS. STEAKS COME
WITH ROASTED SUPER SWEET VINE CHERRY
TOMATO, DRESSED ROCKET

--10OZ DRY AGED SIRLOIN^{GF}
RECOMMENDED MEDIUM RARE
38

--12OZ DRY AGED PICANHA^{GF}
RECOMMENDED MEDIUM
32

CHOOSE ANY SIDE AND SAUCE TO ACCOMPANY
YOUR STEAK

SIDES & SAUCES

BROWN BUTTER MASH £4

BEEF FAT CHIPS £3

TRUFFLE CHIPS £4

CHARGRILLED KING PRAWNS £6

SALT & PEPPER POTATO POPCORN £5

SUPER CRISPY ONION RINGS £5

RAINBOW SLAW £4

HOUSE SALAD £4

GREEN PEPPER SAUCE £3

SALSA VERDE £3

GARLIC BUTTER £3

RED WINE SAUCE £3

FROM THE SEA

DEAN PARK FISH AND CHIPS^{GFO}
BATTERED HADDOCK WITH CRUSHED PEAS, TARTAR SAUCE, LEMON AND BEEF FAT CHIPS.
£15

EAST NEUK CRAB & KING PRAWN ALFREDO^{GFO}
CAPER AND LEMON PESTO, PICKLED FENNEL, PARMESAN AND BROWN SHRIMP BUTTER
£20

SEA BREAM
LENTIL AND CHICKPEA CURRY, SAMPHIRE AND BOMBAY POTATO SAMOSA.
£18

FROM THE LAND

CHICKEN AND BACON^{GFO}
RICH CHICKEN & PANCETTA PIE WITH FLAKY PUFF PASTRY, BROWN BUTTER MASH, ROAST BABY
CARROTS, AND TENDER STEM BROCCOLI
£17

STOUT BRAISED JACOBS LADDER
JACOBS LADDER SLOW COOKED IN STOUT FOR 24 HOURS, CRISPY CELERIAC, ROAST ONION
PUREE, CARAMELISED ONION AND POTATO ROSTI, RED WINE SAUCE
£19

TRUFFLED 3 CHEESE MACARONI
ISLE OF MULL, GRUYERE, GRANO PADANO, BLACK TRUFFLE, GARLIC BREAD & TRUFFLE CHIPS
ADD: CHORIZO £2.50 | CHICKEN £3.00
£16

WARM TABOULEH SALAD^{GF,VGO}
QUINOA, CHICKPEAS, CUCUMBER AND SUN BLUSH TOMATO
ADD: CHICKEN £3 | KING PRAWN £5 | HALLOUMI £2.50
£12

DESSERTS

APPLE CRUMBLE^{GFO,V}
SPICED APPLE & BLACKBERRIES TOPPED WITH SWEET AND BUTTERY CRUMBLE. SERVED WITH
HOT CUSTARD OR ICE CREAM
£7

STICKY TOFFEE PUDDING^{GFO,V}
STEAMED DATE PUDDING WITH HONEYCOMB GANACHE, TOFFEE SAUCE AND VANILLA ICE CREAM
£8

WINTER BERRY BRULEE^{GF}
CLASSIC VANILLA CRÈME BRULEE, SERVED WITH WINTER BERRY COMPOTE, LEMON VERBENA AND
CHARRED ITALIAN MERINGUE
£8

BANOFFEE TART^{GF,VG}
HOME MADE SHORTCRUST TART FILLED BANOFFEE CREAM AND CARAMELISED BANANA, SERVED
WITH SALTED CARAMEL ICE CREAM
£8

CHERRY & PISTACHIO MOUSSE^{GF}
CHERRY MOUSSE WITH A PISTACHIO CREME AND PISTACHIO TUILLE
£8

TRIO OF HOUSE MADE SORBET^{GF,VG}
SELECTION OF HOUSE MADE MANGO, PLUM OR RASPBERRY SORBETS
£6



LARGE PARTY MENU

FOR PARTY SIZES 12 & OVER

STARTERS

^{GFO, VGO}
SOUP OF THE DAY
WARM CRUSTY BREAD AND BUTTER
£6

^{GF}
HAGGIS BHAJI
CORIANDER SALAD & LIME MAYO
£6

^{GF, V}
SALT AND PEPPER POTATO POPCORN
STEVIES HOT SAUCE
£6

^{GFO}
LOCH DUART TROUT GRAVLAX
TEXTURES OF DILL, CRISPY CAPERS & PICKLED MUSTARD SEEDS
£9

STICKY HOISIN CHICKEN WINGS
CRISPY AND SPRING ONIONS & BLACK SESAME
£7

PLEASE ASK OUR TEAM FOR ALLERGEN ADVICE
V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'

MAINS

^{GFO}
THE DUKES FISH & CHIPS
MUSHY PEAS, TARTAR SAUCE, CHIPS & LEMON
£15

3 CHEESE MAC
PARMESAN AND BRIOCHE CRUMB, GARLIC BREAD
ADD: CHORIZO £2.50 | CHICKEN £3.00
£13.50

^{GF}
PEPPERED GARLIC & HERB CHICKEN
CHICKEN BREAST BRAISED WITH GARLIC, GREEN PEPPERCORNS & THYME, SERVED WITH
ROASTED GARLIC MASH, TENDERSTEM, SLOW COOKED LEEK
£17

^{GFO}
STEAK AND CHEESE BURGER
4OZ BEEF BURGER WITH ONION RINGS, CRISPY STEAK, ISLE OF MULL CHEESE SAUCE
£16.50

TABOULEH SALAD
QUINOA, CHICKPEAS, CUCUMBER AND SUN BLUSH TOMATO
ADD: CHICKEN £3 | KING PRAWNS £5
£12

^{GFO}
12OZ DRY AGED PICANHA
BEEF FAT CHIPS, DRESSED ROCKET, VINE CHERRY TOMATO & PEPPERCORN SAUCE
£32

DESSERTS

^{GFO, V}
STICKY TOFFEE PUDDING
BOURBON SPICED DATE PUDDING WITH HONEYCOMB GANACHE, TOFFEE SAUCE AND WHITE
CHOCOLATE
£7

CARROT CAKE ROULADE
DELICATE CARROT CAKE SPONGE FILLED WITH A CREAM CHEESE FROSTING, SERVED WITH
CAPPUCCINO ICE CREAM
£7

PUMPKIN CHEESECAKE
CREAMY PUMPKIN SPICED CHEESECAKE ON A WINTER SPICED BISCUIT BASE, SERVED WITH A
TOFFEE APPLE COMPOTE
£7

^{GFO}
CHERRY & PISTACHIO MOUSSE
CHERRY MOUSSE WITH A PISTACHIO CREME AND PISTACHIO TUILLE
£8

DOUBLE CHOCOLATE BROWNIE
SPICED ORANGE CREAM, ORANGE GEL & CONFIT
£7

PLEASE ASK OUR TEAM FOR ALLERGEN ADVICE
V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'



SUNDAY DINNER MENU

SUNDAY 6.30PM-9PM

STARTERS

SOUP OF THE DAY^{GFO,VGO}
WARM CRUSTY BREAD AND BUTTER
£6

HAGGIS BHAJI^{GF}
CORIANDER SALAD & LIME MAYO
£6

SALT AND PEPPER POTATO POPCORN^{GF,V}
STEVIES HOT SAUCE
£6

LOCH DUART TROUT GRAVLAX^{GFO}
TEXTURES OF DILL, CRISPY CAPERS & PICKLED MUSTARD SEEDS
£9

STICKY HOISIN CHICKEN WINGS
CRISPY AND SPRING ONIONS & BLACK SESAME
£7

PLEASE ASK OUR TEAM FOR ALLERGEN ADVICE
V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'

MAINS

THE DUKES FISH & CHIPS^{GFO}
MUSHY PEAS, TARTAR SAUCE, CHIPS & LEMON
£15

3 CHEESE MAC
PARMESAN AND BRIOCHE CRUMB, GARLIC BREAD
ADD: CHORIZO £2.50 | CHICKEN £3.00
£13.50

PEPPERED GARLIC & HERB CHICKEN^{GF}
CHICKEN BREAST BRAISED WITH GARLIC, GREEN PEPPERCORNS & THYME, SERVED WITH
ROASTED GARLIC MASH, TENDERSTEM
£17

ROAST OF THE DAY^{GFO}
TODAYS TRIMINGS
£16

CEASER SALAD^{GFO}
COS LETTUCE, CREAMY CEASER DRESSING, BACON CRISPS, BRIOCHE CRUMB
ADD: CHICKEN £3 | KING PRAWNS £5
£12

MIXED GRILL^{GFO}
4OZ FLAT PICANHA STEAK, BACON, SAUSAGE, FRIED EGG, MUSHROOM, ROAST CHERRY
TOMATO & BEEF FAT CHIPS
£19

DESSERTS

STICKY TOFFEE PUDDING^{GFO,V}
BOURBON SPICED DATE PUDDING WITH HONEYCOMB GANACHE, TOFFEE SAUCE AND WHITE
CHOCOLATE
£7

CARROT CAKE ROULADE
DELICATE CARROT CAKE SPONGE FILLED WITH A CREAM CHEESE FROSTING, SERVED WITH
CAPPUCCINO ICE CREAM
£7

PUMPKIN CHEESECAKE
CREAMY PUMPKIN SPICED CHEESECAKE ON A WINTER SPICED BISCUIT BASE, SERVED WITH A
TOFFEE APPLE COMPOTE
£7

CHERRY & PISTACHIO MOUSSE^{GFO}
CHERRY MOUSSE WITH A PISTACHIO CREME AND PISTACHIO TUILLE
£8

DOUBLE CHOCOLATE BROWNIE
SPICED ORANGE CREAM, ORANGE GEL & CONFIT
£7

PLEASE ASK OUR TEAM FOR ALLERGEN ADVICE
V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'