



LUNCH MENU

MONDAY-SATURDAY 12PM-4.30PM



SMALL BITES

--HAGGIS BONBON^{GFO}
SPICED IRN BRU CHUTNEY
£6

CRISPY HALLOUMI FRIES^{GFO,V}
FIRE CRACKER MAYO
£6.50

BUTTERMILK CHICKEN WINGS^{GFO,VGO}
BUFFALO SAUCE
£7

STARTERS

SOUP OF THE DAY^{GFO,VGO}
WARM BREAD & BUTTER
£6.50

CRISPY CHAR SIU DUCK
ASIAN SLAW, SESAME MAYO & CHAR SUE SAUCE
£8

NDUJA & MOZZARELLA BRUSCHETTA^{GF,VO}
TOASTED SOURDOUGH TOPPED WITH NDUJA,
BOCCONCINI MOZZARELLA, SUN BLUSH TOMATO
& PICKED BASIL
£7.50

CHICKEN & PANCETTA TERRINE^{GFO}
PISTACHIO & PANCETTA GRANOLA, APPLE,
GRAIN MUSTARD & RED ONION COMPOTE &
BRIOCHE
£8

BAKED GOATS CHEESE AND BEETROOT SALAD^{GF,VGO}
ROCKET, ENDIVE, CANDIED WALNUTS,
BEETROOT HUMMUS, TRUFFLE HONEY DRESSING
AND CROSTINIS
£8.50

SANDWICHES

--STICKY SMOKED BBQ BRISKET^{GFO}
SLOW COOKED BRISKET GLAZED WITH HICORY
BBQ SAUCE, SAUTED PEPPERS & CARAMELISED
ONIONS ON A TOASTED SOURDOUGH CIABATTA
WITH BEEF FAT CHIPS & SIDE SALAD
£18

CHICKEN CAESAR BAGEL^{GFO,VO}
CHARGRILLED CHICKEN BREAST SERVED WITH
COS LETTUCE, PARMESAN & PANCETTA
DRESSED WITH CREAMY CAESAR DRESSING ON
A TOASTED BAGEL WITH BEEF FAT CHIPS &
SIDE SALAD
£16.50

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

SALADS

CAESAR SALAD^{GFO,VGO}
CRISP COS LETTUCE, DRESSED WITH CREAMY
CAESAR DRESSING, TOPPED WITH PARMESAN,
BRIOCHE CROUTONS & PANCETTA CRISPS
£12

BAKED GOATS CHEESE AND BEETROOT SALAD^{GFO,VGO}
ROCKET, ENDIVE, CANDIED WALNUTS, TRUFFLE
HONEY DRESSING AND CROSTINIS
£13.50

SIDES & SAUCES

BEEF FAT CHIPS ^{GF}	£3.00
TRUFFLE & PARMESAN CHIPS ^{GF}	£4.00
CHARRED BROCCOLI & CHILLI ^{GF}	£4.50
BATTERED ONION RINGS	£4.50
MASH ^{GF}	£4.50
GARDEN SALAD ^{GF}	£3.00
RAINBOW SLAW ^{GF}	£3.00
BRANDY PEPPERCORN SAUCE ^{GF}	£3.00
DIANNE SAUCE ^{GF}	£3.00
RED WINE IUS SAUCE ^{GF}	£3.00
GARLIC BUTTER SAUCE ^{GF}	£2.50

LARGE PLATES

HERB CHICKEN SCHNITZEL^{GFO}
GARLIC BABY POTATOES, BUTTER ROASTED
HISPI, PANCETTA CRISPS, BURNT ROSCOFF
ONION PUREE & ROASTED CHICKEN SAUCE
£18.50

SLOW COOKED SHORT RIB^{GFO}
SLOW COOKED SHORT RIB WITH BRAISED RED
CABBAGE, ARRAN MUSTARD & POTATO
TERRINE, STOUT BRAISED CARROT & GUINNESS
SAUCE
£18

TRIPLE CHEESE MAC^V
CREAMY MAC IN A 3 CHEESE SAUCE WITH
GARLIC BREAD & PARMESAN CRUMBLE
£16.50

EAST NEUK FISH AND CHIPS^{GFO}
BATTERED EAST NEUK HADDOCK SERVED WITH
MUSHY PEAS, HOUSE TARTARE SAUCE, LEMON
AND BEEF FAT CHIPS
£18.50

BURGERS

BUFFALO CHICKEN BURGER^{GFO}
2 CRISPY BUTTERMILK CHICKEN THIGHS
COATED IN OUR SPICE BLEND. SMOTHERED IN
BUFFALO SAUCE AND SERVED ON A BRIOCHE
BUN WITH ROCKET AND TOMATO
£17.50

SMOKED BRISKET BURGER^{GFO}
4OZ CHARGRILLED BEEF BURGER ON A BED OF
WILD MUSHROOMS & BLACKENED ONION,
FINISHED WITH STICKY BBQ BRISKET TOPPED
WITH SMOKED APPLEWOOD CHEESE AND ONION
RING
£18.50

BETROOT FALAFEL BURGER^{VG}
ROASTED FALAFEL BURGER WITH BEETROOT
HUMMUS, GREMOLATA & ROCKET ON A
BEETROOT BUN SERVED WITH OUR STEAK CUT
CHIPS WITH A SIDE OF TRUFFLE MAYO
£17.50

DESSERTS

STICKY TOFFEE PUDDING^{GFO,VGO}
TOFFEE SAUCE AND VANILLA ICE CREAM
£8.50

WHITE FOREST ROULADE
KIRSCHT CHERRY COMPOTE & BERRY CRUMB
£8

TIRAMISU
AMARETTI, CAPPUCCINO CREAM & COFFEE
SYRUP.
£8

CRANACHAN CRÈME BRULEE^{GFO}
RASPBERRY PRESERVE, DRAMBUË BRULEE &
TOASTED OAT SHORTBREAD
£9

LEMON MERINGUE PIE^{GFO}
LEMON CURD AND CARAMELISED MERINGUE
£9

SELECTION OF SORBET & ICE CREAMS^{GFO,VGO}
£6.50





DINNER MENU MONDAY-SATURDAY 5.30PM-9PM

SMALL BITES

--HAGGIS BONBON^{GFO}
SPICED IRN BRU CHUTNEY
£6

CRISPY HALLOUMI FRIES^{GFO,V}
FIRE CRACKER MAYO
£6.50

BUTTERMILK CHICKEN WINGS^{GFO,VGO}
BUFFALO SAUCE
£7

STARTERS

SOUP OF THE DAY^{GF,VGO}
WARM BREAD & BUTTER
£6.50

CRISPY CHAR SIU DUCK
ASIAN SLAW, SESAME MAYO & CHAR SUE SAUCE
£8

NDUJA & MOZZARELLA BRUSCHETTA^{GF,VO}
TOASTED SOURDOUGH TOPPED WITH NDUJA,
BOCCONCINI MOZZARELLA, SUN BLUSH TOMATO
& PICKED BASIL
£7.50

CHICKEN & PANCETTA TERRINE^{GFO}
PISTACHIO & PANCETTA GRANOLA, APPLE,
GRAIN MUSTARD & RED ONION COMPOTE &
BRIOCHE
£8

BAKED GOATS CHEESE AND BEETROOT SALAD^{GF,VGO}
ROCKET, ENDIVE, CANDIED WALNUTS,
BEETROOT HUMMUS, TRUFFLE HONEY DRESSING
AND CROSTINIS
£8.50

BURGERS

BUFFALO CHICKEN BURGER^{GFO}
2 CRISPY BUTTERMILK CHICKEN THIGHS
COATED IN OUR SPICE BLEND. SMOTHERED IN
BUFFALO SAUCE AND SERVED ON A BRIOCHE
BUN WITH ROCKET AND TOMATO
£17.50

SMOKED BRISKET BURGER^{GFO}
4OZ CHARGRILLED BEEF BURGER ON A BED OF
WILD MUSHROOMS & BLACKENED ONION.
FINISHED WITH STICKY BBQ BRISKET TOPPED
WITH SMOKED APPLEWOOD CHEESE SAUCE AND
BEEF FAT ONION RING
£18.50

BEETROOT FALAFEL BURGER^{VG}
ROASTED FALAFEL BURGER WITH BEETROOT
HUMMUS, GREMOLATA & ROCKET ON A
BEETROOT BUN SERVED WITH OUR STEAK CUT
CHIPS WITH A SIDE OF TRUFFLE MAYO
£17.50

STEAK

ALL OF OUR STEAKS ARE DRY AGED IN HOUSE
FOR A MINIMUM OF 21 DAYS. STEAKS COME
WITH KING OYSTER MUSHROOM, SLOW COOKED
TOMATO & WATERCRESS

--10OZ DRY AGED SIRLOIN^{GF}
RECOMMENDED MEDIUM RARE
£44

--12OZ DRY AGED FLAT IRON^{GF}
RECOMMENDED MEDIUM
£38

CHOOSE ANY SIDE AND SAUCE TO ACCOMPANY
YOUR STEAK

SIDES & SAUCES

BEEF FAT CHIPS ^{GF}	£3.00
TRUFFLE & PARMESAN CHIPS ^{GF}	£4.00
CHARRED BROCCOLI & CHILLI ^{GF}	£4.50
BATTERED ONION RINGS	£4.50
MASH ^{GF}	£4.50
GARDEN SALAD ^{GF}	£3.00
RAINBOW SLAW ^{GF}	£3.00
BRANDY PEPPERCORN SAUCE ^{GF}	£3.00
DIANNE SAUCE ^{GF}	£3.00
RED WINE JUS SAUCE ^{GF}	£3.00
GARLIC BUTTER SAUCE ^{GF}	£2.50

FROM THE SEA

EAST NEUK FISH AND CHIPS^{GFO}
BATTERED OR BREADED HADDOCK WITH CRUSHED PEAS, TARTAR SAUCE, LEMON AND BEEF
FAT CHIPS
£18.50

SEA BASS
PAN ROASTED GNOCCHI IN A RICH MARINARA SAUCE WITH CAPER AND TARRAGON
GREMOLATA, BRAISED FENNEL & TEMPURA SAMPHIRE
£18

PANCETTA & CIDER SHETLAND MUSSELS
SHETLAND MUSSELS IN A RICH PANCETTA & CIDER CREAM WITH GRAIN MUSTARD SERVED
WITH TOASTED SOURDOUGH AND BEEF FAT CHIPS
£15.50

FROM THE LAND

HERB CRUSTED CHICKEN^{GF}
TRUFFLE MASH, BRAISED RED CABBAGE & PANCETTA, ROSCOFF ONION, HORSERADISH
& FRIED EGG
£19.50

SHORT RIB OF BEEF BOURGUIGNON^{GFO}
TENDER BLADE OF BEEF IN A RICH BEEF SAUCE WITH MUSHROOM, PANCETTA & PEARL
ONIONS WITH MASH, CHARRED TENDER STEM & ONION CRUMB
£24

NDUJA & CARAMELISED ONION MACARONI CHEESE
GARLIC & PARMESAN LOAF & BEEF FAT CHIPS
£17.50

PAN ROASTED GNOCCHI^{GFO,V}
WILD MUSHROOM & PESTO CREAM SAUCE WITH PARMESAN CRISPS AND CRISPY ONION
£15.00

DESSERTS

STICKY TOFFEE PUDDING^{GFO,VGO}
TOFFEE SAUCE AND VANILLA ICE CREAM
£8.50

WHITE FOREST ROULADE
KIRSCHT CHERRY COMPOTE & BERRY CRUMB
£8

TIRAMISU
AMARETTI, CAPPUCCINO CREAM & COFFEE
SYRUP.
£8

CRANACHAN CRÈME BRULEE^{GFO}
RASPBERRY PRESERVE, DRAMBUIE BRULEE &
TOASTED OAT SHORTBREAD
£9

LEMON MERINGUE^{GFO}
LEMON CURD AND CARAMELISED MERINGUE
£9

SELECTION OF SORBET & ICE CREAMS^{GFO,VGO}
£6.50





LARGE PARTY MENU

FOR PARTY SIZES 12 & OVER

MAINS

THE DUKES FISH & CHIPS^{GFO}
MUSHY PEAS, TARTAR SAUCE, CHIPS & LEMON
£18.50

HERB CHICKEN SCHNITZEL^{GFO}
GARLIC BABY POTATOES, BUTTER ROASTED HISP, PANCETTA CRISPS, BURNT ROSCOFF
ONION PUREE & ROASTED CHICKEN SAUCE
£18.50

TRIPLE CHEESE MAC
CREAMY MAC IN A 3 CHEESE SAUCE WITH GARLIC BREAD & PARMESAN CRUMBLE
£16.50

SMOKED BRISKET BURGER^{GFO}
4OZ CHARGRILLED BEEF BURGER ON A BED OF WILD MUSHROOMS & BLACKENED ONION.
FINISHED WITH STICKY BBQ BRISKET TOPPED WITH SMOKED APPLEWOOD CHEESE AND
ONION RING
£18.50

SEA BASS
PAN ROASTED GNOCCHI IN A RICH MARINARA SAUCE WITH CAPER AND TARRAGON
GREMOLATA, BRAISED FENNEL & TEMPURA SAMPHIRE
£18

SLOW COOKED SHORT RIB^{GFO}
SLOW COOKED SHORT RIB WITH BRAISED RED CABBAGE, ARRAN MUSTARD & POTATO
TERRINE, STOUT BRAISED CARROT & GUINNESS SAUCE
£18

STARTERS

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

CRISPY CHAR SIU DUCK
ASIAN SLAW, SESAME MAYO & CHAR SUE SAUCE
£8

NDUJA & MOZZARELLA BRUSCHETTA^{VO}
TOASTED SOURDOUGH TOPPED WITH NDUJA, BOCCONCINI
MOZZARELLA, SUN BLUSH TOMATO & PICKED BASIL
£7.50

HAGGIS BONBON^{GFO}
SPICED IRN BRU CHUTNEY
£6

BUTTERMILK CHICKEN WINGS^{GFO}
BUFFALO SAUCE
£7

DESSERTS

STICKY TOFFEE PUDDING^{GFO,VGO}
TOFFEE SAUCE AND VANILLA ICE CREAM
£8.50

WHITE FOREST ROULADE
KIRSCHT CHERRY COMPOTE & BERRY CRUMB
£8

TIRAMISU
AMARETTI, CAPPUCCINO CREAM & COFFEE SYRUP
£8

LEMON MERINGUE PIE
LEMON CURD AND CARAMELISED MERINGUE
£9

SELECTION OF SORBET & ICE CREAMS^{GFO,VGO}
£6.50



SUNDAY DINNER MENU

SUNDAY 6.30PM-9PM

STARTERS

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

CRISPY CHAR SIU DUCK
ASIAN SLAW, SESAME MAYO & CHAR SUE SAUCE
£8

NDUJA & MOZZARELLA BRUSCHETTA^{VO}
TOASTED SOURDOUGH TOPPED WITH NDUJA, BOCCONCINI
MOZZARELLA, SUN BLUSH TOMATO & PICKED BASIL
£7.50

HAGGIS BONBON^{GFO}
SPICED IRN BRU CHUTNEY
£6

BUTTERMILK CHICKEN WINGS^{GFO}
BUFFALO SAUCE
£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
£18.50

HERB CHICKEN SCHNITZEL^{GFO}
GARLIC BABY POTATOES, BUTTER ROASTED HISP1, PANCETTA CRISPS, BURNT ROSCOFF
ONION PUREE & ROASTED CHICKEN SAUCE
£18.50

TRIPLE CHEESE MAC
CREAMY MAC IN A 3 CHEESE SAUCE WITH GARLIC BREAD & PARMESAN CRUMBLE
£16.50

ROAST OF THE DAY^{GFO}
ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING, RED WINE GRAVY
£18

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

MIXED GRILL^{GFO}
FLAT IRON, BACON, CHARGRILLED CHICKEN, CHIPOLATAS, MUSHROOM, ROASTED TOMATO,
CHIPS & FRIED EGG
£22

DESSERTS

STICKY TOFFEE PUDDING^{GFO,VGO}
TOFFEE SAUCE AND VANILLA ICE CREAM
£8.50

WHITE FOREST ROULADE
KIRSCHT CHERRY COMPOTE & BERRY CRUMB
£8

TIRAMISU
AMARETTI, CAPPUCCINO CREAM & COFFEE SYRUP
£8

LEMON MERINGUE PIE
LEMON CURD AND CARAMELISED MERINGUE
£9

SELECTION OF SORBET & ICE CREAMS^{GFO,VGO}
£6.50

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