

SCOTTISH STEAKHOUSE

SPEY VALLEY

Our beef is prime Scotch Beef, PGI Accredited. It's traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers using time-honoured techniques, delivering the perfect flavour.

NIBBLES

MIXED OLIVES / 4

Pitted green and black olives marinated in herbs

SOURDOUGH BREAD / 5

Warm artisan sourdough bread & butter

BLACK PUDDING SCOTCH EGG / 8

Burnt onion ketchup

CRISPY DEVILLED WHITEBAIT / 6

Lemon aioli

CHICKEN LIVER PARFAIT / 8

Cornichons, sourdough bread

CHICORY SALAD / 6

Walnut, Darling Blue cheese

ASPARAGUS ON TOAST / 8

Peas, broad beans, goat cheese

BUFFALO CHICKEN WINGS / 8

Blue cheese sauce, coriander

MUSSELS & CIDER / 9

Somerset cider, bacon lardons, tarragon

SOUP OF THE DAY / 6

Please see our board for the daily special

MAINS

BEER-BATTERED HADDOCK & HAND CUT CHIPS / 16

Minted peas, tartare sauce

BEEF PIE / 18

Mash, greens, gravy

VENISON SAUSAGES / 16

Bubble & squeak, sage and onion gravy

VEGAN BURGER / 16

House sauce, pickles, lettuce with fries (add cheese £1)

FISHERMAN'S PIE / 17

Smoked haddock, prawns, potato puree, cheddar crumb

GRILLED CHICKEN / 16

Bombay style potato, coriander and mint salad

GRILL

Our beef is prime Scotch Beef, PGI Accredited. It's traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers using time-honoured techniques, delivering the perfect flavour.

SIRLOIN STEAK / 34

RIBEYE STEAK / 32

BURGER (BEEF) / 18

(add cheese £1, add bacon £1)

SIDES

FRITES / 5

BUBBLE & SQUEAK / 5

CAULIFLOWER CHEESE / 5

GARDEN SALAD / 5

TENDERSTEM BROCCOLI / 5

BUTTERED NEW POTATOES / 5

DESSERT

CHOCOLATE MOUSSE / 7

Amaretti biscuit, crème fraîche

APPLE CRUMBLE / 8

Warm vanilla custard

STICKY TOFFEE PUDDING / 8

Caramel sauce, clotted cream

KNICKERBOCKER GLORY / 7

Lemon curd, fresh berries, hazelnut

BANOFFEE POT / 8

Caramel sauce, honeycomb

ICE CREAMS & SORBETS / 6

At Scottish Steakhouse, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

SCOTTISH STEAKHOUSE

SPEY VALLEY

WINE SELECTION

PROSECCO & CHAMPAGNE

MUMM ROSÉ	70
VEUVE CLICQUOT YELLOW LABEL	80
FOLLADOR TREVISO - ITALY - 11.5%abv	125ml 7 / bottle 35

WHITE WINE

SAVINO INZOL, PINOT GRIGIO - ITALY - 12%abv	175ml 6 / 250ml 8 / bottle 24
PUNTO DE VISTA, SAUVIGNON BLANC - CHILE - 12.5%abv	175ml 7 / 250ml 9 / bottle 26
COUNTERPOINT, PINOT GRIGIO - AUSTRALIA	30
JOURNEY END, CHARDONNAY - SOUTH AFRICA	30
VINA VENTISQUERO, CHARDONNAY - CHILE	30
DOMAINE MICHEL GIRARD, SANCERRE - FRANCE	30

ROSÉ WINE

THREE PEEBLES BAY, ZINFANDEL - USA - 10.5%abv	175ml 6 / 250ml 8 / bottle 24
LA CROIX, GRENACHE-CINSAULT - FRANCE	35

RED WINE

SAVINO, MERLOT - ITALY - 11.5%abv	175ml 6 / 250ml 8 / bottle 24
ROCK HOPPER, SHIRAZ - AUSTRALIA - 13%abv	175ml 7 / 250ml 9 / bottle 26
COUNTERPOINT, SHIRAZ - AUSTRALIA	30
JOURNEY END, MERLOT/MALBEC - SOUTH AFRICA	35
VINA VENTISQUERO, CARMENERE - CHILE	50
AWATERE PASS, PINOT NOIR - NEW ZEALAND	55

SHARING COCKTAILS

All cocktails are available by the glass for 9

POMEGRANATE PIMMS / 20

Pimms, pomegranate juice, lemonade, cucumber & pomegranate seed garnish

CLASSIC MOJITO / 20

Bacardi, soda, granulated sugar, lime & mint

STRAWBERRY FIELDS / 20

Pink gin, lime juice, gomme, soda, mint leaves, strawberries

WHISKY GINGER / 20

Famous Grouse, lime juice, ginger ale