



# *Lunch Menu*



## To Begin...

**Homemade Soup of the Day**  
Served with warm bread and whipped butter  
£5.50

**Spicy Buffalo Chicken Wings**  
Slow roasted wings coated in our spicy buffalo  
sauce with blue cheese and celery mayo  
£6.50

**Fillet Steak Satay**  
Hand cut strips of Aberdeen Angus Black Gold fillet steak bound in a  
gently spiced creamy peanut sauce, served with warm flatbread  
£8.50

**Scottish Smoked Salmon**  
Fresh Scottish salmon smoked over oak and beech wood  
and served with capers, lemon and oatcakes  
£7.00

**Sweet Potato and Goats Cheese Bon Bons**  
Golden panko coated bon bons set on a sun blushed tomato sauce  
£6.00



## From the Grill...

All our steaks are local Aberdeen Angus Black Gold, travelling no further than a 25 mile radius from farm to fork. The world-renowned breed is native to our area and is renowned for its high level of marbling, giving tender, juicy and flavoursome beef. Only cattle from fully traceable herds and of genuine Scottish origin are eligible for the dry aging process.

8oz Ribeye £21.00  
8oz Fillet £25.00  
8oz Sirloin £22.00

All served with chips and salad.





## Mains...

### Golden Breaded Scampi Tails

Served with Porterhouse slaw, lemon,  
homemade tartare sauce and chips  
£12.00

### Peterhead Battered Haddock Fillet

Beer battered North Sea haddock served with chips, peas,  
fresh lemon and homemade tartare sauce  
£14.00

### Sweet Chilli Chicken

Strips of chicken battered then tossed in a sweet chilli  
and sesame sauce served with salad and chips  
£12.00

### Ribeye Stroganoff

Hand cut strips of Aberdeen Angus Black Gold ribeye, pan fried and  
bound in a creamy stroganoff sauce served with red pepper  
rice, wild mushrooms and gherkins  
£15.00

### Hand Pressed 8oz Black Gold Burger

Served in a sesame bun with lettuce and tomato topped with a  
smoky bacon mayo and cheese, served with skinny fries and salad  
£14.00

### Spicy Porterhouse Chicken Breast Burger

Spicy panko coated chicken breast in a sesame bun with lettuce  
and tomato topped with smoked garlic and chilli mayo, served  
with skinny fries and salad  
£13.00

### Porterhouse Pepper Steak and Cheese

Hand cut strips of Aberdeen Angus Black Gold ribeye, pan fried and mixed  
with sharp cheddar topped with caramelised onions and  
pepper sauce, served in a sub roll with chips  
£14.00

### Spinach, Ricotta and Wild Mushroom Pappardelle

Flat pappardelle pasta bound in a spinach cream sauce  
with sauté wild mushrooms and fresh ricotta,  
served with garlic bread  
£12.00



## Sides...

Macaroni cheese £3.50 | Onion rings £3.50 | Chunky chips £3.50

Fresh vegetables £3.00 | Side salad £3.00 | Truffle and parmesan fries £3.50

Garlic bread £3.00 | BBQ pulled brisket £3.00 | Peppercorn sauce £3.00 | Blue cheese sauce £3.00





## Salads...

### Caesar Salad

Romaine, parmesan, bacon, anchovies, croutons, quails  
eggs and homemade dressing

Caesar salad £9.00 - with chicken £12.00

### Asian Style Ribeye Salad

Warm sliced steak over an Asian style noodle salad  
£14.00

### Vegan Feta Greek Salad

Vegan feta, red onion, tomato, black olives and greens with  
an agave truffle dressing

£9.00



## Sandwiches...

Honey roast ham and wholegrain mustard mayonnaise

Smoked salmon and cream cheese

Roast sirloin beef and horseradish

Egg and mayonnaise

Cheddar cheese and chutney

All served with salad, coleslaw and sweet potato fries

£8.95

Homemade soup of the day and sandwich

£8.95



## To Finish...

Cheesecake of the Day

£6.00

Sticky Toffee Pudding

With vanilla bean ice cream and butterscotch sauce

£6.00

Selection of Scottish Cheese

With homemade fruit loaf, oatcakes and Porterhouse Chutney

£7.00

If you have any food allergy or special dietary requirement, please tell your  
waiter who can discuss suitable choices with you.

