

The Grill

Breed: Aberdeen Black Angus,

Dry Aged: 28 - 35 Days

All Steaks Accompanied with Salad & Dressing, Hand-Cut Chips & Choice of Sauce

250g Bavette

(Very Tender & Flavorful, cut from the lower sirloin cap Recommended Medium)

27

500g Cote de Boeuf

(Ribeye on The Bone for Superior Succulence & Flavor, Recommended Medium)

39

400g Sirloin

(Thick Cut from The Mid-Striploin, Recommended Medium Rare)

38

300g Fillet Steak

(The Most Exceedingly Tender & Lean Cut, Melt in Mouth Texture, Recommended Rare)

39

Sharing Steaks

For two people, Cuts Served with Herb Roasted Tomato & Mushroom, Dressed Salad, Choice of 2 sides & 2 sauces

600g Chateaubriand

(Cut from the Tenderloin Fillet)

(Recommended Rare)

82

1200g Tomahawk Steak

(RibEye served on the largest rib bone)

(Recommended Medium)

88

Sides

Isle of Barra Scallops (12)

Sea-Salted Chips (4) (V)

Caprese Topped Portobello Mushrooms (5)

Rosemary Roast Potatoes (5)

Seasonal Veg (5) (V)

Macaroni Cheese (6) (D)(G)(V)

Beer Battered Onion Rings(5) (G)(V)

Chicken-Salted Parmesan & Thyme Fries (6)

Haggis Stuffed Yorkshire Pudding (5) (D)

*Scallop supplement £10

Sauces (3)

Red Wine Bone Marrow Jus

Béarnaise (D)(V)

Chimichurri (V)

Roquefort Blue Cheese (D)(V)

Peppercorn(D)