

# SCOTTS

## STARTERS

### CHICKEN LIVER & BRANDY PARFAIT — 7.45

Wrapped in Serrano ham, pear & plum chutney, crisp fruit toast

### FINE GOATS CHEESE TART — 7.25 V

Beetroot chutney, pickled beets & tomato salad, red wine vinaigrette

### FRESHLY PREPARED SOUP — 5.25 V

Sourdough & salted butter

### KING PRAWN PIL PIL — 8.95

King prawns, chilli oil, fresh parsley & lemon, garlic bread

### CAULIFLOWER BITES — 6.45 VV

Spiced tempura batter, red pepper & smoky salt crust, chilli dip

### PRAWN & BLOODY MARY COCKTAIL — 8.95

Atlantic lemon-scented prawns, plump king prawns, Bloody Mary mayo, pickled celery, confit tomato & sourdough wafer

### AROMATIC DUCK — 8.95

Bao buns, pickled cucumber & spring onion, hoisin sauce

### PAN-FRIED SCALLOPS — 11.45

Fresh apple purée, shaved apple & lemon salad, Stornoway black pudding

### PANKO-CRUSTED HAGGIS — 7.95

Straw potato, bashed neeps, drambuie sauce

### CRISPY TEMPURA (STARTER | MAIN)

Black Sesame & chilli crusted tempura with tentsuyu & sweet chilli dip

### VEGETABLE — 6.95 | 12.95 VV

### CHICKEN — 7.95 | 14.50

### KING PRAWN — 8.50 | 14.95

### CAESAR SALAD — 9.95

Split romaine lettuce, sea salt & rosemary croûtons, anchovies, Parmesan shavings, creamy caesar dressing

#### ADD ON:

Chicken — 3.00 | Prawns — 4.00

#### FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

#### V VEGETARIAN VV VEGAN

We apply a discretionary optional 8% service charge to your bill. 100% of all service charge goes to our staff.



## SHARING SPECIALITIES

### SIGNATURE SEAFOOD — 60.00

Selection of market fish, langoustines, scallops, garlic & chilli prawns, mussels, choice of any two sides

#### CHOICE OF SAUCE:

Chimichurri butter | Citrus hollandaise | Bearnaise

### PORTERHOUSE STEAK — 65.00

21oz Porterhouse steak, bone marrow butter, short rib nuggets, choice of any two sides

#### CHOICE OF SAUCE:

Pepper & Brandy | Bordelaise & Smoked Garlic Jus | Bearnaise

## SEAFOOD

### STEAMED SHETLAND MUSSELS — 8.45 | 13.95

Garlic & herb cream, warm sourdough, fries

### CITRUS COD — 18.95

Lemon parsley butter, herb potatoes, garlic greens

### PAN-FRIED SEABASS — 17.95

Pea & lemon orzotto, mascarpone herb cream

### MOQUECA DE PEIXE — 18.95

Monkfish, king prawns & market fish stew, coconut milk, fresh chilli, warm sourdough

### SCOTTISH LOBSTER — 29.95 | 47.95

Grilled half or whole lobster, watercress salad, thick-cut chips

#### CHOICE OF SAUCE:

Garlic Herb Butter | Thermidor Sauce

### SEAFOOD LINGUINE — 19.95

Mixed seafood, lemon cream & herb sauce

## STEAKS

Seasoned with smoked sea salt & seared to seal in the maximum flavour & juiciness of each cut. Served with roasted plum tomato, garlic mushrooms & your choice of side

### RIBEYE 8oz — 25.95

### SIRLOIN 10oz — 28.95

### FILLET 8oz — 30.95

#### CHOOSE A SIDE:

Thick-cut Chips | Fries | Rich Butter Mash | Truffle & Parmesan Fries |

#### ADD A SAUCE — 2.95

Bordelaise & Smoked Garlic Jus | Béarnaise | Pepper & Brandy

#### STEAK TOPPERS

Haggis — 3.25

Garlic king prawns — 4.95

Lobster Mac & Cheese — 8.95

## MAINS

### CRAFT BEER- BATTERED FISH & CHIPS — 14.95

Beer-battered fish, minted pea purée, fries & tartar sauce

### CHAR SUI PORK BELLY — 16.95

Slow-roasted pork belly, radish & peanut salad, sticky rice, star anise jus

### LEMON & THYME

### ROASTED CHICKEN BREAST — 15.95

Peas & pancetta, smoked garlic potato purée, light chicken jus

### CRISPY DUCK BAO BUNS — 16.95

Pickled cucumber, miso mayo & Togorashi fries

### CAULIFLOWER TEMPURA — 13.95 VV

Red pepper smoky salt crusted cauliflower, Asian greens, sticky rice, soy & ginger sauce

### SLOW COOKED SCOTTISH BEEF — 15.45

Spale bone of beef with creamed potatoes, roasted root vegetables, red wine jus

### WILD MUSHROOM PAPPARDELLE — 12.95 V

Fresh pappardelle pasta, roasted mushrooms, soft herb emulsion, aged Parmesan

## BURGERS

### WAGYU BEEF BURGER — 20.95

Crisp gem lettuce, crispy onions, ranch dressing & pretzel bun, thick-cut chips

### CALIFORNIAN CHICKEN BUN — 14.45

Creamy avocado, tomato & chipotle mayo, brioche bun & fries

### PRIME BEEF BURGER — 14.95

Prime beef burger, dill pickle, crispy onion, home-smoked tomato relish, brioche bun & fries

### BEYOND MEAT BURGER — 15.45 VV

Chipotle Mayo, crispy onions crunchy slaw, vegan bun & fries

#### ADD A TOPPING — 2.00

Aged Cheddar | Treacle Bacon | Blue Cheese

## SIDES

### FRIES — 3.25 VV

### CAJUN / CHILLI & PARMESAN FRIES — 3.45 V

### TRUFFLE & PARMESAN FRIES — 3.45 V

### TOGARASHI FRIES — 3.95 VV

### NEW POTATOES & MARA SEAWEED BUTTER — 3.55 V

### GARLIC & HERB BUTTERED CIABATTA — 3.25 V

### CAESAR SALAD — 3.45 V

### ROSEMARY SEA SALT BATTERED V

### ONION RINGS — 3.25 VV

### BUZZWORKS FAMOUS THAI SAUCE — 3.45 V

### INVISIBLE FRIES — 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)



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