SKILLET

Wednesday to Saturday from 4pm - 9pm
Sunday from 12noon - 8pm

SNACKS

House Rosemary Focaccia:
E.V.O.O & Balsamic Glaze (vg) **5**
Whipped Goats Cheese, Honey, Walnuts v, n **7**

XL Mozzarella stick 7.5
Aioli, Sweet Chilli (v)

SMALL PLATES/ STARTERS

Lamb Kofta 11
Minted Labneh, Crispy Onions, Chilli (gf,df(a))

Beef Tataki 13
Yuzu Ponzu, Ginger, Garlic (gf,df)

Roasted Beetroot & Poached Pear 11
Whipped Goats Cheese, Walnuts (v,gf,vg(a),n)

Glazed Pork Belly 12
Kimchi Glaze, Honeycomb (df)

Tempura Prawn Tacos 14
Asian Slaw, Corriander, Bang Bang Mayo (gf,df)

Braised Beef Croquettes 14
Aioli, Pecorino

DESSERTS

Amaretto Affogato 9
Vanilla Bean Ice Cream, Crushed Almonds, Espresso (v,vg(a),gf,n)

Skillet Toffee Pudding 7.5
Brandy Toffee Sauce & Vanilla Ice Cream (v)

Chocolate Crémeux 7.5
Yoghurt Sorbet, Brownie Crumb, Honeycomb (v,gf)

GRILL

All our Scottish beef comes from the renowned Rodgers Butchers, specialists in dry-aged meats, delivering exceptional depth of flavour, richness, and tenderness.

All steaks come with our signature Burnt Onion Purée & Chive Oil

HOUSE CUTS

10oz / 300g Sirloin	**34**
10oz / 300g Ribeye	**34**
8oz / 225g Fillet	**39**
For Two 18oz / 500g Sirloin	**50**
Add Garlic & Herb King Prawns To Your Steak (gf)	**6**

SAUCES

Peppercorn (gf)	**3**
Chimichurri (v,vg,df,gf)	**3**
Garlic & Herb Butter (v,gf)	**3**
Red Wine Jus (df,gf)	**3**

MAINS

Steak Frites **24**
8oz Flat Iron Steak, Fries, Peppercorn Sauce
(Served Pink or Well Done) (gf)

Chicken Supreme **22**
Wild Mushrooms, Crispy Potato Cake, Tarragon Cream (gf)

Pan Fried Cod **24**
Smoked Haddock Pomme Puree, Tenderstem Broccoli, Lemon Caper Butter, Dill (gf)

King Prawn Linguine **18.5**
Fresh Egg Linguine, Garlic, Chilli, Spring Onion (gf(a))

Skillet Smash Burger **18.5**
Garlic Aioli, Balsamic Caramelised Onions, Brie, Fries (gf(a))
upgrade to truffle & parmesan fries (gf) ***2***

Roast Pumpkin **17**
Bean Purée, Maple Glazed Shallots, Pumpkin Seed Crumble (vg, gf, df)

SIDES

Fries (v,vg,df,gf) **5**
Truffle & Parmesan Fries (gf) **6**
Miso Glazed Carrots **5.5**
Pistachio Crumb (v,vg,df,gf,n)
Kale Salad **5.5**
Chilli, Sesame (v,vg,df,gf)
Onion Rings (v,vg,df,gf) **5**
Potato Cake Bites **7**
Aioli, Spring Onion, Pecorino (v,gf)

SUNDAY ROAST

Available Sundays 12 noon until sold out.

Roasted dry-aged Scottish Beef or Chicken Supreme seasonal vegetables, Yorkshire pudding, roast potatoes, rich red wine gravy.

£24
Upgrades available

STEAK NIGHTS

Available Wednesdays & Thursdays from 4:30pm-9pm.

225g/8oz Flat Iron Steak each, your choice of two sides & two sauces, plus a bottle of wine to share!

£55 per couple!
Upgrades available

v = vegetarian vg = vegan gf = gluten free df = dairy free (a) = available n = contains nuts

Please let our staff know about any allergens or dietary requirements.
A discretionary 10% service charge will be added to all tables who are dining.

LUNCH

Wednesday - Saturday
12noon - 4pm

main course £15, two courses £21, three courses £27

SNACKS

House Rosemary Foccacia:
E.V.O.O & Balsamic Glaze (vg) **5**
Whipped Goats Cheese, Honey, Walnuts (v,n) **7**

XL Mozzarella Stick
Aioli, Sweet Chilli (v) **7.5**

SMALL PLATES / STARTERS

Lamb Kofta Minted Labneh, Crispy Onions, Chilli (gf,df(a)) **11**

Beef Tataki Yuzu Ponzu, Ginger, Garlic (gf,df) **13**

Roasted Beetroot & Poached Pear
Whipped Goats Cheese, Walnuts (v,gf,vg(a),n) **11**

Glazed Pork Belly
Kimchi Glaze, Honeycomb (df) **12**

Tempura Prawn Tacos Asian Slaw, Corriander, Bang Bang Mayo **14**

Braised Beef Croquettes Aioli, Pecorino **14**

DESSERTS

Amaretto Affogato Vanilla Bean Ice Cream, Crushed Almonds, Espresso (v,vg(a),gf,n) **9**

Skillet Toffee Pudding
Brandy Toffee Sauce & Vanilla Ice Cream (v) **7.5**

Chocolate Crémeux Yoghurt Sorbet, Brownie Crumb, Honeycomb (v,gf) **7.5**

MAINS (ALL JUST £15 EACH)

Steak Frites 8oz Flat Iron Steak, Peppercorn Sauce, Fries **(Served Pink or Well Done)** (gf)

Skillet Smash Burger Garlic Aioli, Balsamic Caramelised Onions, Brie, Fries (gf(a))
(upgrade to truffle & parmesan fries *gf **2**)*

King Prawn Linguine
Garlic, Chilli, Spring Onion (gf(a))

Roast Pumpkin Bean Purée**,**
Maple Glazed Shallots,
Pumpkin Seed Crumble (vg, gf, df)

GRILL

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All steaks come with your signature Burnt Onion Purée & Chive Oil

HOUSE CUTS

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10oz / 300g Ribeye	**34**
8oz / 225g Fillet	**39**
For Two 18oz / 500g Sirloin	**50**
Add Garlic & Herb King Prawns To Your Steak (gf)	**6**

SAUCES

Peppercorn (gf)	**3**
Chimichurri (v,vg,df,gf)	**3**
Garlic & Herb Butter (v,gf)	**3**
Red Wine Jus (df,gf)	**3**

SIDES

Fries (v,vg,df,gf)	**5**
Truffle & Parmesan Fries gf	**6.5**
Miso Glazed Carrots Pistachio Crumb (v,vg,df,gf,n)	**5.5**
Kale Chilli, Sesame (v,vg,df,gf)	**5.5**
Onion Rings (v,vg,df,gf)	**5**
Crispy Potato Bites Garlic Aioli, Spring Onion, Pecorino (v,gf)	**7**

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WEDNESDAY & THURSDAY STEAK NIGHTS

4:30pm-9pm
8oz Flat Iron Steak Each,
Choice of Two Sauces & Two Sides
Plus A Bottle Of Wine.

Upgrades available!

Just £55 Per Couple!

SUNDAY ROAST

12noon until sold out.
Roast Dry-Aged Scottish Beef or Chicken Supreme
Seasonal Vegetables, Rosemary Roasted Potatoes,
Beef Fat Yorkshire Pudding, Red Wine Gravy.

Upgrades available!

All For Just £24!