

oroocco pier

dining | drinking | dreaming

sample evening menu

starters

Soup of the day	3.95
Orocco Pier fish soup with garlic croutons and gruyère cheese.....	6.95
Pan fried west coast scallops with pea purée, crispy pancetta and truffle oil.....	7.95
Duck spring rolls with Vietnamese dressing.....	5.75
Oysters, 6 or 12 on crushed ice, shallot vinegar, tabasco and lemon.....	8.95/17.50
Grilled oysters Kilpatrick with smoked bacon.....	8.95
Ham hough and goose liver terrine with pear chutney and toasted brioche	6.75
Mussels in cream, white wine, garlic and parsley sauce	5.35
Char grilled asparagus with poached egg and shaved parmesan.....	5.85
A warm salad of wood pigeon with crispy bacon, black pudding and an apple purée	7.25
Anti pasti sharing plate for two – cured meats, buffalo mozzarella, marinated red peppers, olives, grissini sticks and sun blushed tomatoes ..	11.95

mains

Slow roast suckling pig served with haggis dumplings and herb infused polenta.....	17.50
Pan fried sea bream, crispy parma ham and sage with niçoise vegetables and a basil pesto dressing.....	15.95
Grilled split west coast langoustines with garlic and parsley butter, dressed salad and puffy chips	19.95
Boneless spring chicken with wild garlic and pea risotto	15.95
Catalan fish and chorizo stew with gruyère crouton	14.95
Braised shin of beef with dauphinoise potato, spinach, wild mushroom jus and pancetta wrapped green beans.....	15.95
Potato gnocchi with peas, broad beans and grilled halloumi	12.95
Pan fried organic salmon with taboule, chive crème fraîche and cauliflower purée	15.95

from the char grill

Scotch steak cooked just the way you like and served with puffy chips and dressed salad.	
Sirloin.....	19.95
Fillet.....	22.95

Optional accompaniments

Béarnaise sauce.....	1.75
Peppercorn sauce	1.75
Café de Paris butter	1.75
Grilled scallop and langoustine in garlic butter	4.95

sides

Garlic and thyme olives	1.95
Garlic mash	2.25
Side order of the day.....	2.35
Patatas bravas with garlic mayo	2.45
Puffy chips	2.35
Rocket and parmesan salad	2.45
Garlic bread	1.95

Please note that this is a sample menu. Our dishes change throughout the year to reflect the seasonal availability of the finest ingredients. Please let us know if you have any allergies, as not all ingredients are listed on menu descriptions. All prices are inclusive of V.A.T. at the standard rate

desserts

Dark chocolate tarte with caramelised clementine and Greek yogurt	4.95
Poached pear with gingerbread and mascarpone cream	4.75
Today's cheese plate with homemade green tomato chutney, oatcakes and walnut bread.....	5.95
Sticky toffee pudding with caramel sauce and vanilla ice cream	4.75
Treacle tart with golden syrup and chantilly cream	4.85
Homemade waffle, rum and caramelised banana sauce and vanilla ice cream.....	4.75

dessert wine

125ml/375ml/750ml

South Africa, Sémillon Sauvignon Blanc	5.15/14.95/n.a.
Liquid gold nectar in a glass. <i>Beaumont, Goutte d'or 2005</i>	
Spain, Moscatel	3.35/n.a./18.95
Delicious, fragrant & sweet. <i>Vallformosa N.V.</i>	
Spain, Pedro Ximenez	3.85/n.a./11.95
Well balanced with a smooth and sticky palate. Liquid Christmas pudding in a glass. <i>De Soto</i>	

by the glass

Prosecco di Valdobbiadene Italy (125ml)	4.60
Extremely elegant, more Ferrari than Fiat.	
G.H.Mumm Brut N.V. (125ml)	11.85
A smooth texture with apple and citrus fruit flavours, well balanced and soft with toasty aromas.	
G.H.Mumm N.V. Rosé. (125ml)	12.95
An intense clear-cut salmon pink colour with orange and yellow highlights. Light elegant bubbles create a delicate sparkling mousse. Luscious aromas are dominated by fresh summer fruits with hints of caramel and vanilla.	

port and sherry

Ruby Port	50ml	20%	2.85
First Estate Reserve Port	50ml	20%	3.05
Late bottled Vintage Port	50ml	20%	3.45
Tawny Port	50ml	20%	3.15
White Port	50ml	20%	3.55
Harveys Amontillado	50ml	17.5%	2.55
Harveys Bristol	50ml	17.5%	2.55
Tio Pepe	50ml	15%	2.55

after dinner cocktails

Mocha Martini - Bulleit bourbon swathed in Baileys and chocolate liqueur. The addition of espresso coffee makes this the perfect end to a meal.....	5.75
Mint Choc Chip - For ice-cream lovers. Stolichnaya vodka blended with crème de menthe, chocolate liqueur and cream	5.75
Banoffee Pie - The ultimate dessert in a glass. Stolichnaya vanilla vodka, Navan Madagascan vanilla liqueur, banana liqueur, maple syrup, banana and cream	6.20
Lemon Meringue Pie - Limoncello lemon liqueur. Stolichnaya vanilla vodka and Navan Madagascan vanilla liqueur combine to create a tangy, sweet cocktail	5.75
Bounty - A luxurious blend of Malibu, chocolate liqueur and Absolut vanilla vodka topped with cream – a glass of paradise	5.75

non alcoholic blends

Nectar - Passion fruit, pear, raspberry and apple juice.....	2.65
Apple virgin mojito - Apple juice, fresh mint, lime juice and ginger ale.....	2.25
Basil virgin mary - Tomato juice, tabasco, worcestershire sauce, lemon juice and basil.....	2.15
Strawberry and banana smoothie - Stawberry, banana, natural yoghurt and milk.....	2.95
Fruit Blend - Orange, cranberry and peach juice	2.85