

oroocco pier

dining | drinking | dreaming

sample lunch menu

breakfast

Saturday and Sunday, 9am to Noon

Full Scottish breakfast - bacon, sausage, egg, haggis, black pudding, fried potatoes, tomato, potato scone and mushrooms 7.25

Vegetarian breakfast - fruit dumpling, vegetarian sausage, egg, vegetarian haggis, fried potatoes, tomato, potato scone, bean ragout and mushrooms 6.85

Both breakfasts are served with fresh orange juice, tea or coffee, toast, homemade strawberry preserve and marmalade.

Eggs cooked your way, served with wholemeal toast 3.45

Filled breakfast roll with any of the full breakfast items:
1 filling 1.95
2 fillings 2.20

French toast with bacon and maple syrup 3.75

Granola with Greek yoghurt and berry compote 1.75

Homemade waffle topped with blueberries, strawberries and cr me fra che 3.95

G.H.Mumm Champagne breakfast

Saturday and Sunday, 9am to Noon

Glass of G.H.Mumm Brut Champagne and strawberries with your choice of full Scottish or vegetarian breakfast. Served with fresh orange juice, tea or coffee, toast, homemade strawberry preserve and marmalade 15.50

afternoon tea

Available Saturday & Sunday, 3pm to 5.30pm

Our afternoon teas include your choice of the following exquisite whole-leaf teas blended with rough cut herbs:

English Breakfast, Earl Grey Organic, Earl Grey Decaf, Chamomile Citron, Green Tea Passion, Ginger Twist, Verbena Mint

Cream Tea 5.95
Fruit scones, home-made strawberry preserve and whipped cream.
Choice of whole-leaf teas blended with rough cut herbs.

Afternoon Tea 9.95
Assorted sandwiches:
- Scottish smoked salmon on brioche
- Port Salut, roasted tomato and red pepper on basil ciabatta
- Chargrilled cajun chicken, dijon mustard mayo and plum tomatoes on focaccia

Fruit scones, home-made strawberry preserve and whipped cream.

Iced carrot cake and strawberry shortcake.

Choice of whole-leaf teas blended with rough cut herbs.

With a glass of G.H.Mumm Champagne 19.95

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 - Strawberry, banana, natural yoghurt and milk 2.95

Fruit Blend - Orange, cranberry and peach juice 2.85

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

starters

Home smoked Barbary duck breast with blood orange and hazelnut salad 5.95

Soup of the day 3.25

Ham hough and goose liver terrine with apple chutney and toasted brioche 4.25

Mussels in a cream, white wine, garlic and parsley sauce 5.15

Char grilled asparagus with poached egg and shaved parmesan 4.75

Beetroot cured salmon with salsa Verdi and toasted sour dough 5.65

Grilled halloumi with citrus marinade, cous cous, mint, peppers and tomatoes 4.35

mains

Pan fried sea bream, basil mash and spicy tomato coulis 9.95

Sweet and sour duck leg with a Chinese vegetable and noodle broth. 9.95

Fillet stroganoff with steamed rice 13.95

Roast suckling pig rubbed with Italian seasoning, served with a tomato and red onion salsa on toasted ciabatta 6.35

Char grilled fillet steak sandwich on olive focaccia with Dijon mayo, puffy chips, salad and beetroot coleslaw 13.95

Chicken Kiev, puffy chips, dressed salad and coleslaw 7.95

Crab linguine with garlic, chilli, rocket and parmesan 8.75

Grilled split west coast langoustine with garlic and parsley butter, dressed salad and puffy chips 14.95

Potato gnocchi with peas, broad beans and wild garlic 7.95

Pear, toasted walnuts and blue cheese salad 8.75

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

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

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. Ros . (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.