SMALL PLATES

deep-fried pickles • 5 v

blue cheese dip

mac and cheese / truffle oil • 6 v

with haggis 8

haggis bon bons • 7

pepper dipping sauce

bbq chicken wings • 7.5

choice of meat bar bbq / salt & chilli

classic king prawn cocktail • 9.5

shredded lettuce / marie rose sauce lemon / smoked paprika

garlic and chilli prawns • 9.5

with smoked paprika, parsley, lemon & ciabatta toast

SALADS

chargrilled chicken caesar salad • 12

romaine lettuce / parmesan / anchovies caeser dressing / croutons

steak and blue cheese salad • 16

dry aged cut of the day served pink blue cheese / onions / tomato / rosemary garlic potatoes / house leaves / creamy blue cheese dressing

BURGERS & SANDWICHES

all our special recipe beef patties are created from 3 different cuts of the finest Scottish beef. all our burgers are available naked (i.e. no bun). gluten free buns available on request.

classic beef • 10

beef patty / tomato jam / mustard mayo / pickle / brioche

- add smoked cheddar 1
- add blue cheese 1.5
- add candied bacon 1.5
- add pulled pork 2

classic chicken • 10

southern fried buttermilk chicken breast / lettuce / tomato / mayo / brioche

- add smoked cheddar 1
- add candied bacon 1.5
- add blue cheese 1.5
- add hot sauce 0.5

salt and chilli chicken • 12

salt & chilli spiced fried buttermilk chicken breast / asian slaw / sriracha mayo / spring onion fresh chilli / coriander / brioche

trailer trash • 12.5

beef patty / cheddar / candied bacon straw fries / pepper sauce / brioche

VEGETARIAN

nae meat • 9.5 (vegetarian burger)

flat cap mushroom / blue cheese / caramelised red onion / balsamic reduction / brioche v

cauliflower steak • 10

chimichurri sauce / roasted mushrooms balsamic glazed tomato ${f v}$

STEAKS

At Meat Bar we work closely with our master butcher Tom Rodgers and use only the finest, 30 day dry-aged Scottish beef supplied by MacDuff, who rear their grass-fed cattle naturally in the glens of Scotland.

steaks are charged according to market price, weight and cut (see board for details) and served with roasted mushroom, balsamic glazed tomato and salad garnish

HOUSE CUTS

 ${f rib}$ -eye • considered one of the tastiest with a rich marbling of fat to give guaranteed flavour and succulence / ${f recommended\ medium}$

sirloin • a bigger beefier flavour than rib-eye or fillet with a firmer texture / recommended medium rare

rump • a firm texture and rich flavour / recommended medium

fillet • the most lean and tender of steaks / recommended rare

CUTS ON THE BONE

t bone • the best of both worlds - on one side a tender fillet, on the other a flavoursome sirloin / recommended medium rare

côte de boeuf • 45 day matured rib-eye on the bone. With a rich marbling of fat resulting in a exceptionally flavourful steak. In our opinion the tastiest and best of cuts / recommended medium

SHARING STEAKS FOR TWO

chateaubriand • a melt in the mouth thick cut of tenderloin fillet / recommended medium rare

steak platter • a variety of flavours and cuts including fillet, rib-eye and rump / recommended as above

add...

butters • 1.5

- smoked garlic & herb
 - truffle
 - blue cheese

sauces • 2.5

- house gravy
- bourbon peppercorn
- brandy, mushroom & cream

accompaniments

- haggis bon bons 4
- garlic prawns **6**

FRIES / POTATOES

skinny fries • 3.5 / triple-cooked fries • 4 add truffle oil & parsley • 0.5 add parmesan & chilli flakes • 1

mash • 3.5

rosemary garlic sautéed potato • 4

sweet potato fries chilli mayo • **4.5** add maple bacon • **1**

halloumi fries / sweet chilli sauce • 5

swine fries • 7.5

bbq pulled pork / grilled cheese chipotle soured cream / spring onion sliced jalapeños / lime salsa

SIDES / SNACKS

deep-fried jalapeños • **4** chipotle mayo

garlic mushrooms • 3.5

crispy dry rub onion rings • 4

rocket and parmesan salad • 4

cauliflower cheese • 4.5

deep-fried pickles • 5

blue cheese dip

caesar salad • 5

mac and cheese • 5

truffle oil