

# SMALL PLATES

## lettuce wedge salad • 4

iceberg lettuce / blue cheese dressing / smoked bacon / pickled red onion / cherry tomato

## deep-fried pickles • 4.5 v

blue cheese dip

## mac and cheese / truffle oil • 5 v

with haggis ?

## korean style cauliflower popcorn • 5.5 v n

spring onion / fresh chilli / sriracha mayo

## haggis bon bons • 6.5

pepper dipping sauce

## crunchy cheese croquettes • 6.5 v

5 cheeses / basil mayo / tomato powder

## bbq chicken wings • 7

choice of meat bar bbq / salt & chilli

## classic king prawn cocktail • 9

shredded lettuce / marie rose sauce / lemon / smoked paprika

## garlic and chilli prawns • 9

with smoked paprika, parsley, lemon & ciabatta toast

# 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 • 9.5

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 • 9.5

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

## french dip sandwich • 11

brisket beef / swiss cheese / grilled onions / mustard mayo / horseradish / silky gravy / custom ciabatta roll

## salt and chilli chicken • 11.5

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

## dirty • 12.5

beef patty / pulled pork / american cheese / pickle / burger sauce / brioche

## filthy • 12.5

beef patty / beef brisket / mature white cheddar / fresh chilli / jalapeños / sriracha hot sauce / french's mustard / brioche

## trailer trash • 12.5

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

## the double dip • 13

beef patty / thinly sliced beef brisket in gravy / smoked cheddar / caramelised onion / pickle / french's mustard / brioche + extra boat of pouring gravy

## steak sandwich • 12.5

30 day dry-aged rump steak / caramelised onions / watercress / mustard and horseradish dressing / custom ciabatta roll / add blue cheese 1.5

# SALADS

## chargrilled chicken caesar salad • 10

romaine lettuce / parmesan / anchovies / caeser dressing / croutons

## steak and blue cheese salad • 15

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

# 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 v

v suitable for vegetarians

n contains nuts

# 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.

## HOUSE CUTS

**rib-eye** • considered one of the tastiest with a rich marbling of fat to give guaranteed flavour and succulence / **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**

**bone in ribeye** • 45 day matured 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**

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

## add...

**butters • 1.5**  
smoked garlic & herb  
truffle  
blue cheese

**sauces • 2.5**  
house gravy  
bourbon peppercorn sauce  
brandy, mushroom & cream  
chimichurri

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

# FRIES / POTATOES

**skinny fries • 3.5**

**mash • 3.5**

**rosemary garlic sautéed potato • 4**

**triple-cooked fries • 4** + cheese / + truffle & parsley • **4.5**

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

**halloumi fries** / sweet chilli sauce • **5**

**chilli cheese fries** / brisket / BBQ beans / mature white cheddar / fresh chilli / scallions • **7.5**

**swine fries** / pulled pork / grilled cheese / chipotle sour cream / spring onion / sliced jalapeños / lime salsa • **7.5**

# SIDES / SNACKS

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

garlic mushrooms • **3.5**

garlic bread • **3.5** | add cheese • **0.5**

crispy dry rub onion rings • **4**

rocket and parmesan salad • **4**

cauliflower cheese • **4.5**

deep-fried pickles / blue cheese dip • **4.5**

caesar salad • **5**

mac and cheese / truffle oil • **5**

seasonal veg • **4**

food allergy and intolerance - please ask a member of staff for our menu allergen information sheet