

RESTAURANT & LOUNGE

STARTERS

Edamame (v) (vg) 6.95 Olives (v) (vg) 4.50 Bread Selection (v) 5.25

Fresh Soup (v) 6.95

Chef's choice

Rock Shrimp Tempura 12.95

House Dips

Seared Diver Scallops 15.95

Minted pea puree, crispy bacon, pomegranate

Baked Field Mushroom & Avocado (v) 10.95

Melted blue cheese, parmesan & breadcrumb crust

Salt and Pepper Squid 11.95

Garlic, chilli, spring onion

Pan Fried King Prawns 13.95 Chilli, garlic beurre blanc

Fresh Wholetail Scampi 10.95

Tartar Sauce

Burrata Mozzarella (v) 12.95 Marinated Heritage tomato wedges

Hand Picked Cornish Crab 14.95

Dressed white crab, avocado cocktail (may contain shell)

SALADS

All salads can be served as a starter or main

Shredded Duck Confit 9.95/16.95

Red onion, pomegranate, light Oriental dressing

Chicken Breast Caesar 10.95/16.95 Classic dressing, croutons, Parmigiano-Reggiano King Prawn Caesar 11.95/17.95

Classic dressing, croutons, Parmigiano-Reggiano

King Prawn & White Crab Meat 15.95/20.95 Dried shallot, lemon & chilli dressing (may contain shell)

Beetroot & Goats Cheese (v) 10.95/15.95

Italian Meatballs 11.95

Tomato sauce, crispy cruton parmesan & breadcrumb crust

Walnuts, balsamic, lemon & chilli dressing

STEAKS & BURGERS

All our beef is selected and hand cut by Donald Russell, from cattle which have been fed on a natural, grass based diet. All our beef is traditionally aged for up to thirty five days which is easily identifiable through its unique succulence, tenderness and award-winning flavour. All steak sizes are subject to cooking. All steaks will include one of our home made sauces, grilled vine tomato and button mushrooms.

Rib Eye (340g) 32.95

The steak with the most marbling which releases it's juices during cooking, creating a moist full flavoured steak

Sirloin (300g) 28.95

Contains less fat than the Rib Eye the Sirloin Steak comes from the loin giving a full rounded flavour

Fillet (225g) 33.95

This fat-free steak comes from the tenderloin, making this delicate steak the tenderest, melt in your mouth steak

Surf 'n' Turf (170g) 36.95

Fillet Steak, 5 grilled king prawns in chilli, garlic, beurre blanc

Branded Mixed Meat Platter (for four) 99.95

Sirloin, Fillet, Rib Eye, British Lamb Cutlets - a selection of all of our most prime and popular cuts to share

Chateaubriand (600g) (for two) 59.95

Head of the Fillet.

Please allow 30 minutes cooking time

Côte de boeuf (750g) 44.95

This steak contains the most marbling which releases it's juices during cooking. It is served on the bone which enhances the flavour giving it a very moist, full-flavoured texture

T Bone (680g) 49.95

The best of both worlds, a Sirloin and Fillet steak joined together with a bone, steak heaven!

Sauces: Green Peppercorn, Bearnaise, Blue Cheese, Red Wine & Shallot

Branded Burger 14.95

Glazed Brioche bun, smoked streaky bacon, Monterey Jack, Branded sauce with lettuce, tomato, red onion, dill pickle and chunky chips

Chicken Burger 13.95

Char-grilled chicken breast, glazed Brioche bun, mayonnaise with lettuce, tomato, red onion, dill pickle and chunky chips

FISH & MAINS

Fresh Peterhead Haddock 19.95 Fresh Scampi 19.95

Fresh North Atlantic Halibut 29.95

All battered and served with chips, minted mushy peas, tartar sauce & lemon wedge

Fresh Dover Sole 40.95

Grilled or caper butter sauce

Grilled Fresh North Atlantic Halibut 31.95

Lobster tomato sauce, wild mushroom risotto

Fresh Scottish Salmon 19.95

Creamy mash, leaf spinach, hollandaise

Pan Seared Sea Bass 18.95

Mediterannean tomato sauce, crushed new potatoes

Marinated British Lamb Cutlets 24.95

Dry aged best end of lamb, scallion mash, minted red wine sauce

Half Roast Chicken 19.95

Part boned English farm assured chicken, sautéed potatoes, red wine sauce

PASTA

Cornish White Crab Linguine 28.95

Lobster tomato sauce, chilli, tarragon (may contain shell)

King Prawn Linguine 23.95

Chunky tomato, tarragon, chilli

Wild Mushroom & Pea Risotto (v) 16.95

Truffle oil, rocket, Parmigiano-Reggiano shavings

Slow Cooked Beef Ragu 17.95

Prime minced beef, tomato, garlic, tagliatelle

Vegetable Tagliatelle (v) (vg) 15.95 Fresh vegetables, wild mushrooms, black olives,

chunky tomato sauce

Oriental Noodle:

Egg noodles, oriental sauce, peppers, onion, chilli

With Sliced Fillet Steak (220g) 35.95 With Chicken & King Prawn 24.95

With Shredded Duck Confit 22.95

SIDE ORDERS

Sweet Potato Chips 4.95 Chunky Chips 4.25 Scallion Mash Potato 4.25 Rocket & Parmesan 4.25 Vine Tomato & Red Onion Salad 4.25 Battered Onion Rings 4.25

Grilled Field Mushrooms 4.25 Dried Shallot Leafy Spinach 4.25 Stem Broccoli, Chilli & Garlic 4.25 Honey Roasted Carrots 4.50 French Beans, Lemon & Olive Oil 4.25 Mac & Cheese 4.95 + Crab: 4.95

All major credit cards accepted. 10% service charge will be added to groups of 6 and above with thanks.

If you have any special dietary requirements, including allergies or intolerances, please speak to your server before placing your order. We cannot guarantee the total absence of allergens in our dishes.

LUNCH & EARLY EVENING SET MENU

Monday to Thursday 12 Noon - 6.00pm Friday & Saturday 12 Noon - 4.30pm 2 Course 17.95 / 3 Course 19.95 - Please ask your server for the menu NOT AVAILABLE THROUGHOUT DECEMBER & ANY OTHER SPECIAL DAYS

SUNDAY LUNCH SET MENU

12 Noon - until stocks last

2 Course 24.95 / 3 Course 27.95 - Please ask your server for the menu NOT AVAILABLE THROUGHOUT DECEMBER & ANY OTHER SPECIAL DAYS



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Donald Russell

Scotland's Finest Butcher







