

Robertsons Bistro & Grill

www.robertsonofbroughtyferry.co.uk

We at Robertsons take great pride in serving the freshest and highest quality of food possible.

Everyday we start out fresh, making every soup, salad dressing and sauce from scratch.

We don't cut corners and we certainly do not settle when it comes to authentic ingredients.

Our 21 day aged Scottish beef is locally produced and hung in our temperature controlled environment.

We are the only restaurant in Dundee to be supplied by our own butcher.

At Robertsons Bistro & Grill it is all about quality – and all about the food.

All our meals are cooked fresh to order, please allow 15 minutes.

If you have any food allergies and are concerned, please let us know.

Some of our dishes may contain nuts or nut traces.

V – Suitable for vegetarian, GF – Gluten Free

All prices include VAT at the current rate.

We take Cash, Visa & MasterCard

We do not automatically add a service charge for groups – gratuities are entirely at your discretion.

The waiting staff & management hope your visit to Robertsons is an enjoyable one and would appreciate any comments or suggestions that would make your next visit more enjoyable.

STARTERS

Soup of the day £3.95

Chef's freshly made soup served with Crusty Bread.

Bruschetta (V) £4.75

Grilled garlic bread with chopped Tomatoes, fresh Basil, Extra Virgin Olive Oil, topped with Mozzarella and drizzled with our own Marinara sauce.

Haggis & Black Pudding Stack £4.95

Butcher's Homemade Haggis & Black Pudding stack topped with a free range Poached Egg and napped with our own Cracked Black Pepper Sauce.

Mussels £6.25

Fresh Mussels cooked with Garlic & Onions in a Creamy White Wine Sauce.

Prawn Cocktail £5.75

Chef's Prawn Cocktail – Atlantic Prawns, smothered in our own Marie Rose Sauce.

Goat's Cheese (V) £4.95

Grilled Goat's Cheese Crouton on herb salad served with Red Onion Jam and Balsamic Glaze.

Spicy Piri Piri Prawns £6.25

Atlantic Tiger Prawns cooked in Extra Virgin Oil, Garlic and crushed Red Chillies & served with Crusty Bread.

Rack of Ribs £5.75

BBQ Spare Ribs marinated in our Chef's own Smoked Hickory BBQ sauce.

FROM THE BUTCHER'S BLOCK

At Robertson's your steak is carefully selected from the finest quality beef available, and then matured for 21 days. Dry aged in our temperature controlled environment.

All steaks are uncooked weight and can be cooked to your personal preference.

<u>Top Sirloin</u>	8oz/227gm	£18.95	10oz/283gm	£21.95
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The best cut of Sirloin named after the French meaning "Sur la Longe" or "Above the Loin".

<u>Rib eye</u>	10oz/ 283gm	£19.50	14oz/398gm	£23.95
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The Rib Eye is taken from the Primal Rib. One of the best cuts of meat, the sweetest and the juiciest.

<u>Fillet</u>	8oz/227gm	£22.50	10oz/283gm	£24.95
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This premium, juicy & tender cut of Beef is taken from the small end of the tenderloin.

<u>Medallions of Fillet</u>	£23.95
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2 x 4oz/114gm Fillets layered with our own Haggis and napped with our Cracked Black Peppercorn Sauce.

<u>T-Bone</u>	16oz/454gm (when available)	£23.95
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The Best of both worlds, tender Sirloin & Fillet Mignon.

Choose from one of the following sauces that are included in the price:-

- Cracked Black Peppercorn Cream
- Red Wine Jus
- Smoked Hickory BBQ
- Blue Cheese

All our Steaks are served with Flat Cap Mushrooms, Onions, Chef's vegetables, Roasted Vine Tomatoes with a choice of Hand Cut Chips or Dauphinoise Potatoes.

Robertson's Steaks can be cooked as follows:-

- Rare – Bloody
- Medium Rare – cooked in blood juices
- Medium – Pink
- Medium Well – Pink/brown no juices
- Well Done – Brown no juices

We char grill all our Steaks; however we will Pan Fry on request.

FROM THE LAND

Chargrilled Chicken £11.50

Chargrilled Chicken Breast on a Sun dried Tomato & Tarragon Risotto. Served with a panache of Vegetables.

Chargrilled Cajun Chicken Breast £11.95

Boneless Breast of Chicken soaked in our own Cajun and Southern Spice Rub. Grilled to perfection, napped with our own Piri Piri Sauce. Smothered in Mozzarella Cheese and Jalapeño Chillies. Served with dressed Mixed Leaves and Hand Cut Chips.

Chicken & Haggis £11.95

A tender Chicken Breast Fillet, stuffed with our own Butcher's Haggis and topped with our own Whisky Peppercorn Sauce and a medley of Chef's vegetables
Served with a choice of Hand Cut chips or Dauphinoise Potatoes.

Roast Lamb £13.50

Roast Rump of Scottish Lamb, served with Chef's Vegetables, Red Wine Jus and a choice of Hand Cut Chips or Dauphinoise Potatoes.

Medallions of Pork £10.95

Medallions of Pork Tenderloin and our own Butchers Black Pudding. Served with a panache of Vegetables and drizzled with a White Wine and Onion Cream Sauce. Choose from Hand Cut Chips or Dauphinoise Potatoes.

Rack of Ribs Full £13.75 Half £7.95

Full Rack of BBQ Spare Ribs marinated in our Chef's own Smoked Hickory BBQ sauce and succulently roasted until tender. All Ribs served with a portion of Hand Cut Chips.

FROM THE SEA

Pan Seared Fillets of Sea Bass £14.95

Fillets of Sea Bass, pan seared, rested on Wilted Greens & Sun dried Tomatoes with a Fennel Cream Sauce served with Dauphinoise Potatoes.

Thai Fishcakes £9.95

Duo of Homemade Thai Fishcakes served with Fresh Green Salad drizzled with Balsamic Oil, Red Onion Jam, Garlic Mayo and Hand Cut Chips.

West Coast Mussels (approx 1kg) £14.95

Simmered in Garlic, Onions & White Wine then finished off with a Double Cream sauce, served in a pot with Crusty Bread.

West Coast Chilli Mussels (approx 1kg) £14.95

Cooked in Green Chillies, Onions & Red Wine finished off with our own Marinara sauce and served in a pot with Crusty Bread.

Chemulla Tabouleh £16.95

Succulent pieces of Seabass, strips of Salmon, Tiger Tail Prawns, White Fish and lightly spiced Cous Cous steamed En Paupiette. Served with a Mixed Leaves Salad with a Balsamic dressing.

VEGETARIAN

Vegetable Metropole £7.95

Vegetables sautéed in chef's Creamy White Wine sauce, cooked with Garlic, Mushrooms & Onions, served over an Egg and Spinach Tagliatelle sprinkled with Mozzarella

Vegetarian Spicy Piri Piri £8.25

Vegetables sautéed with crushed Red Chillies, Bell Peppers & Onions, tossed with a Pasilla Chilli Cream sauce and served over Rigatoni Pasta

Vegetarian Pasta £8.50

Chef's choice of fresh Aubergine, Courgette, Onion, Mushroom, Tomato, sautéed in Garlic & Basil and served in a creamy Truffle sauce over Egg & Spinach Tagliatelle.

HOMEMADE 12" PIZZAS

Margherita £7.50

Simply Mozzarella and Tomato with our Chef's own Marinara Sauce on base.

Butcher's Meat Feast £9.00

A tasty selection of Local Meats and Sausage from our own Butcher & Delicatessen.

Hawaiian £8.50

Classic Home Baked Gammon & Pineapple Pizza.

Florentina (V) £9.00

Combination of Spinach, Garlic, Olives and an oven baked Egg topped with Parmesan Shavings.

Vegetarian £8.50

Onions, Mushrooms, Mixed Peppers, Olives, Sweetcorn and Fresh Garlic.

Fromaggio Caprino (V) £8.50

Goat's Cheese, Sweet Red Onions, Spinach, Sun dried Tomatoes topped with Fresh Parmesan.

Quattro Fromaggio (V) £8.50

Mozzarella, Gorgonzola, Goat's Cheese and Parmesan.

Chicken Piri Piri (Extra Hot) £9.00

Piri Piri Chicken, Onions, Jalapeño Peppers and Fresh Chillies.

Pepperoni Plus £9.00

Double Pepperoni, Mushrooms and Onions.

The Masterpiece £9.50

Pepperoni, Homemade Baked Gammon, Piri Piri Chicken, Green Peppers, Onions, Sweetcorn & Fresh Garlic.

Additional Toppings All £1.00 each

Pepperoni	Jalapeño Peppers	Fresh Chillies	Onions	Sweetcorn
Olives	Mushrooms	Cheese	Pineapple	Peppers

All Pizzas made fresh to order, please allow 15 minutes.

PASTA

Chicken Metropole £8.95

Strips of Chicken Breast sautéed in Chef's Creamy White Wine sauce, cooked with Garlic, Mushrooms & Onions, served over an Egg and Spinach Tagliatelle sprinkled with Mozzarella.

Spicy Piri Piri Chicken £9.25

Strips of Chicken Fillet, sautéed with crushed Red Chillies, Bell Peppers & Onions, tossed with a Pasilla Chilli Cream sauce and served over Rigatoni Pasta.

Beef Tips in Oyster Sauce £9.50

Ribbons of Prime Scottish Fillet Steak, sautéed with Mushrooms, Onions, Bell Peppers & Green Chillies, finished off in a Cracked Black Pepper and Oyster sauce and tossed with Rigatoni Pasta.

Italian Handmade Meatballs £8.95

Chef's pan-fried Italian Meatballs, simmered in our Homemade Marinara Sauce served over Rigatoni Pasta.

Fish Marinara £9.50

Tiger Tail Shrimp, Chunks of Salmon, White Fish & Mussels sautéed in our own Homemade Marinara Sauce and served over Egg and Spinach Tagliatelle.

All of the above can be served with Gluten Free Pasta

SIDE ORDERS

Hand Cut Chips	Mixed Olives
Garlic Bread	Garlic & Cheese Bread
Green Salad	Tossed Mixed Salad

All £2.95 each

CHEF'S HOMEMADE DESSERTS

Sticky Toffee Pudding £5.25

Chef's own Homemade Sticky Toffee Pudding with Butterscotch sauce and served with Vanilla Ice Cream.

Crème Brulee £5.25

Baked Vanilla Custard with a crunchy Caramel Topping served with Shortbread Biscuits.

Chocolate Fudge Cake £4.95

Warm Chocolate Fudge Cake served with Chocolate Mint Ice-Cream and a pot of Pouring Cream

Chocolate Profiteroles – £5.25

Choux Pastry filled with Chantilly Cream, smothered in warm Belgian Chocolate and served with Vanilla Ice-Cream

Ice Cream Selection £3.95 for any 2 scoops £4.95 for any 3 scoops

Choose from our selection of Italian recipe Ice Creams: - Toffee Ripple, Chocolate Chip, Strawberry, Vanilla or Mint Chocolate chip. Served with Raspberry Coulis and Wafer.

Ice Cream Sundaes £5.25

Banoffee Surprise - Toffee Ripple Ice-Cream, Bananas, Amoretti Biscuits, Chocolate Sauce, Chocolate Shavings and Whipped Cream

Strawberry Delight – Strawberry Ice-Cream, Fresh Local Strawberries, Strawberry Syrup, Whipped Cream. Topped with Mini Marshmallows and Chocolate Shavings

Death by Chocolate - Chocolate Chip Ice-Cream, Chocolate Mint Ice-Cream, Chocolate Sauce, and Whipped Cream. Topped with Chocolate and Honeycomb shavings

Cheeseboard Selection £6.50

A selection of 3 Cheeses accompanied with Quince, Grape Chutney and Oatcakes.
We recommend a glass of Warres Otima Port to compliment the cheeses - £3.50 a glass.
