

Sharing Platters

Ploughman's | £12.95

Cheddar Cheese, Crispy Egg, Apple, Pickle, Onions & Fresh Bread **GF**
Add Home Cooked Ham for £2.00

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Fish | £15.00

Popcorn Shrimp, Prawn and Crab Remoulade, Squid, Seared Scallop, Tartar Sauce & Fresh Bread

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Charcuterie | £15.50

Mixed Cold Meats, Cheese, Sun-Blushed Tomatoes, Olives & Fresh Bread **DF**

From The Grill

No.1 Beef Burger | £13.95 **DF**

Spiced Chicken

Burger | £13.95 **GF DF**

Veggie Burger | £12.95 **GF DF**

All Served with Lettuce, Tomato, Onion Relish & Sliced Gherkin on a Toasted Bun.

Choose between Hand-Cut Chips or Skinny Fries

Add a Topping | £0.95 each

Goats Cheese	Fried Egg
Swiss Cheese	Haggis
Blue Cheese	Mushroom
Cheddar	Smoked Bacon

Starters

Ham Hock Terrine

| £7.95

Pickled Vegetables, Apple & Cranberry Gel & Haggis Bon Bon **GF**

Crab & Prawn

Fishcake | £7.95

Chilli, Red Onion, Herbs, Panko Bread, Seafood Bisque **GF DF**

Soup of the Day

| £4.50

Please Ask Your Server **GF DF**

Wild Mushroom

Fricassee | £5.95

Garlic, Tarragon, White Wine Cream, Toasted Bread **GF DF**

Pumpkin & Sage

Tortellini | £6.95

Toasted Pumpkin Seeds, Maple Roasted Chestnut, Sage Beurre Noisette **DF**

Shetland Scallops |

£11.95

Textures of Corn, Smoked Bacon Crumb **GF DF**

Dirty Mac & Cheese | £6.50

With Black Pudding, Crispy Bacon, Garlic Crouton & Tomato Topping



7oz Fillet Steak | £29.50

8oz Sirloin Steak | £24.95

Gammon Steak | £15.95

With Fried Egg

Chicken Breast | £14.95

All Served With Field Mushroom, Tomato, And Onion Jam With Your Choice Of

Hand-Cut Chips, Skinny Fries or Mashed Potatoes

All Steaks Are Gluten And Dairy Free

Side Dishes | £2.95

Skinny Fries | Hand-Cut Chips | Onion Rings | Seasonal Vegetables | No.1 House Salad | Mashed Potatoes

Sauces | £2.50

Red Wine Jus | Blue Cheese | Peppercorn | Garlic & Herb Butter



Mains

No.1 Ale Braised Highland Beef | £17.95

Roasted Carrot, Wilted Greens, Shallots, Cheddar Mash & Jus **GF**

Roasted Chicken Breast | £14.95

Haggis Bon Bon, Pressed Potato, Roasted Neep Puree, Seasonal Vegetables & Whisky Sauce **GF**

Deeside Venison | £20.95

Fondant Potato, Roasted Beetroot, Parsnip Puree, Bacon Crispy Greens & Sloe Gin Jus **GF DF**

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Beer-Battered Haddock & Chips | £13.95

Buttered Garden Peas, Home-Made Tartare Sauce, Charred Lemon & Your Choice of Hand-Cut or Skinny Fries **DF**

Catch of The Day | Market Price

Please Ask Your Server

Blue Toon Landed Sea Trout | £16.95

Courgette Spaghetti, Tomato, Peas, Sweetcorn, Chorizo & Basil Cream **GF DF**

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Maple Roasted Warm Salad | 14.95

Roasted Root Veg, Pearl Onion, Fennel, Toasted Pumpkin Seeds, Kale, Goats Cheese, Charred Gem Heart, Crispy Egg & Maple Dressing **GF DF**

Gnocchi | £14.95

Red Onion, Tomato, Basil, Spinach, Courgette, Garden Peas & Root Vegetable Crisps **GF**



Festive Season

Thinking of celebrating over the festive period with family, friends or colleagues.

Our festive menu will launch 28th November and will run through December.

We can host parties up to 75 people.

Please pick up a copy of the menu from the host station.



Allergens

We take all allergens seriously and strive to provide dishes for all to enjoy.

Most of our dishes should be adaptable to meet your needs.

Please inform a member of staff with any information necessary before ordering.

GF – Gluten Free upon request

DF – Dairy Free upon request

Service Charge

Please note for all tables of eight or more will have a discretionary

Desserts

£6.95

Banoffee Cheesecake

Caramelised Banana, Rum
Chocolate Sauce & Peanut Butter
Ice Cream

Sticky Toffee Pudding

With Vanilla Ice Cream &
Butterscotch Sauce

Chocolate Torte

Chocolate , Brittle & Salted
Caramel Sauce

Lemon Posset

Candied Fennel, Meringue
& Berry Gel **GF**

Scottish

Cheese Board | £7.95

Selection of Cheese, Oatcakes,
Celery, Apple, Grapes & Chutney

GF

Selection Of Ice Cream & Sorbet |

£5.50

Please Ask Your Server

Perfect Pairs

Noble Mud Pie Viognier Arneis, d'Arenberg

Superbly Indulgent, Wonderfully Rich &
Complex

Jura 7 Wood

Shaped by Seven Separate Oak
Woods: First-Fill Ex-Bourbon
American White Oak, Limousin,
Tronçais, Allier, Vosges, Jupilles & Les
Bertranges barrels

Le Maury Rouge De Saint Roch

Rich & Opulent On The Palate, With
Flavours Of Strawberry Grenache. Full
Bodied With A Long, Velvety Finish.

Limoncello Bepitosolini

All Natural, Made From Lemons
Harvested From The Amalfi Coast,
Considered To Be The Best Area For
The Lemons.

Aleatico di Puglia Candido

Broad & Rich With A Medium Sweet
Velvety Palate Supported By Good
Acidity.

Liquer Coffee

French – Cognac – Martell VS
Irish – Irish Whiskey – Jameson
Gaelic – Scottish Whisky – Famous Grouse
Calypto – Coffee Liqueur - Tia Maria
Caribbean – Rum- Havana Especial

