

## Sharing Platters

Fish | £16.50

Popcorn Shrimp, Prawn and Crayfish cocktail, Smoked Salmon, Squid, Seared Scallop, Tartar Sauce & Fresh Bread  
**DF**

Starter Platter | £16.50

Haggis Scotch Egg, Chicken Liver Pate, Espresso Cup of Soup, Homemade Brown Sauce & Homemade Bread

Bread & Olives | £4.95  
**GF DF**

## Starters

Haggis Scotch Egg

| £7.95

No.1 Homemade Brown Sauce  
**DF**

Crayfish, Prawn & Smoked Salmon

Cocktail

| £7.95

Marie Rose Sauce,  
Home-made Bread & Lemon **GF DF**

Soup of the Day

| £4.95

Please Ask Your Server **GF DF**

Chicken Liver Pate | £6.50

Red Onion Jam, Mini Oaties, Dressed Leaves  
**GF**

Cauliflower Steak |

£5.95

Cauliflower Puree, Golden Raisin Dressing, Parmesan Crisp **GF**

Warm Goats Cheese Salad | £6.95

Smoked Beets, Red Onion, Herb Crumb, Mixed Leaves

Shetland Scallops |

£11.95

Roasted Black Pudding, Textures of Pea **GF**



## From The Grill

No.1 Beef Burger | £13.95 **DF**

Lemon & Herb Chicken Breast Burger | £13.95 **DF**

Veggie Burger | £12.95 **DF**

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

Choose Between Hand-Cut Chips or Skinny Fries

**Add a Topping** | £1 each

Goats Cheese	Fried Egg
Blue Cheese	Haggis
Fried Onions	Black Pudding
Cheddar	Smoked Bacon

6oz Fillet Steak | £29.95

8oz Ribeye Steak | £26.50

Chicken Breast | £14.95

All Served With Field Mushroom, Tomato, And Onion Jam With Your Choice Between 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 Cauliflower Cheese

Sauces | £2.50

Red Wine Jus | Blue Cheese | Peppercorn | Café de Paris Butter



## Mains

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**Sticky Glazed Pork Chop | £14.95**

Pancetta, Cauliflower Cheese, Mash, Calvados Sauce **GF, DF**

**Pan Roasted Chicken Supreme | £14.95**

Haggis Mash, Neep Puree, Seasonal Vegetables, Honey Whiskey Cream

**Lightly Spiced Duck | £20.95**

Sticky Red Cabbage, Celeriac Puree, Fondant Potato, Plum Jus **GF DF**

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**Beer-Battered or Breaded Haddock & Chips**  
**£13.95**

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

**Roasted Whole Sole | £18.95**

Buttered New Potatoes, Samphire, White Grape, Pea, White wine cream Sauce **GF**

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**Warm Fruit & Nut Salad | £14.95**

Roasted Vegetable, Toasted Nuts, Golden Raisin, Charred Gem Hearts, Maple Glaze **GF DF**

**Beetroot Risotto | £14.95**

Roasted Butternut Squash, Cranberry, Kale, Spinach, Crispy Onions & Leek **GF**



### Burns Supper

Thinking of celebrating Burns Night with family, friends or colleagues.

25<sup>th</sup> January 2019

We can host most size parties

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 11.5% service charge added to the bill.

## Desserts

£6.95

### Frangipan Tart

Cherry Anglaise

### Sticky Toffee Pudding

With Vanilla Ice Cream &  
Butterscotch Sauce **GF**

### Chocolate Torte

Tonka Bean, Sea Buckthorne,  
Brittle & White Chocolate Sorbet

### Rhubarb & Apple Fool

Ginger Crumb **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  
**Calypso** – Coffee Liqueur - Tia Maria  
**Caribbean** – Rum- Havana Especial

