

## SHARING PLATTERS

FOR TWO

### FISH PLATTER G D 17<sup>50</sup>

breaded langoustine tails, seared scallops, prawn Marie Rose, smoked salmon, espresso cup of crab + shellfish bisque, tartare sauce + toasted bread

### CHARCUTERIE PLATTER G 16<sup>95</sup>

selection of Scottish cured meats, grilled halloumi, olives, sundried tomatoes, pickled onions, chutney + toasted bread

### BREAD + OLIVES V G D 4<sup>00</sup>

### TAPENADE + BREAD V G D 4<sup>00</sup>

## STARTERS

### SOUP OF THE DAY G D 4<sup>95</sup>

please ask your server for details.  
served with bread + butter

### BREADED LANGOUSTINE TAIL SCAMPI G D 8<sup>95</sup>

truffle + garden pea gel, potato crisps, dressed leaves + caviar mayo

### WELSH RAREBIT SOUFFLÉ V 8<sup>50</sup>

pickled grapes + baby onion, fresh apple + celery, sun dried tomato

### FIG & MOZZARELLA SALAD G V 7<sup>50</sup>

tomato, dressed leaves, crispy shallot, rocket, honey + aged balsamic dressing

### ROAST PUMPKIN SALAD G V 7<sup>50</sup>

crispy chickpeas + kale, toasted pumpkin seed, pomegranate, mint yoghurt dressing + mixed leaves

### PAN SEARED SHETLAND SCALLOPS G D 11<sup>95</sup>

bourbon barbecue corn, chorizo, apple, pine nut + crispy chicken skin

### BLACK + BLUE CHICKEN WING G 7<sup>50</sup>

black pepper coating, blue cheese dressing, leaves, tomato, crispy onions

### HAM HOCK + PEA TERRINE G D 7<sup>50</sup>

pickled vegetables, mushroom ketchup, toasted brioche

## SIDES

2<sup>95</sup>  
EACH

### SKINNY FRIES HAND-CUT CHIPS

### ONION RINGS MASHED POTATOES

### NO.1 HOUSE SALAD SEASONAL VEGETABLES

### BUTTERED NEW POTATOES

### No.1 TRUFFLE + PARMESAN FRIES 4<sup>50</sup>

## SAUCES

2<sup>50</sup>  
EACH

### RED WINE JUS BLUE CHEESE

### PEPPERCORN GARLIC + HERB BUTTER

## MAIN DISHES

### ROASTED CHICKEN SUPREME D 15<sup>50</sup>

honey herb roasted parsnip purée, spiced apple + cranberry polenta presse, kale, pomegranate, jus-gras

### HIGHLAND VENISON LOIN D 20<sup>95</sup>

venison + black pudding sausage roll, fruity brown sauce, sticky red cabbage purée + berry mash

### THREE LITTLE PIGS D 16<sup>95</sup>

crispy braised pork belly, sticky pork cheek, bacon + cabbage, pomme dauphine, apple jus

### BRAISED BEEF G 17<sup>95</sup>

bone marrow + parmesan mash, roast carrot, neep + shallot, vegetable crisps + braising jus

### FILLET OF SEABREAM G 18<sup>95</sup>

potato fondant, seasonal vegetables, crab + shellfish bisque

### CATCH OF THE DAY G D MARKET PRICE

please ask your server

### BEER-BATTERED OR BREADED HADDOCK G D 13<sup>95</sup>

garden peas, tartare sauce, fresh lemon + your choice of hand-cut chips or skinny fries

### MISO ROASTED CAULIFLOWER V G D 14<sup>95</sup>

sweet potato, chilli broth, green beans, tofu, sesame seeds + coconut rice

### HALLOUMI VEGETABLE KEBAB V G D 14<sup>95</sup>

halloumi, aubergine, sweetcorn, onion, courgette + beetroot kebab on a bed of pomegranate, avocado, mint, cous cous in a flatbread with roasted red pepper hummus

### CANNELLONI V D 14<sup>95</sup>

stuffed with mushroom, tomato, peppers, spinach finished with a spicy tomato sauce

## FROM THE GRILL

### No.1 BEEF BURGER G D 13<sup>95</sup>

two 4oz patties, toasted bun, iceberg lettuce, beef tomato with a choice of chips add truffle fries for +1.<sup>50</sup>

### CRISPY CAJUN CHICKEN BURGER G D 13<sup>95</sup>

coated chicken burger toasted bun, iceberg lettuce, beef tomato with a choice of chips add truffle fries for +1.<sup>50</sup>

#### TOPPINGS • 1<sup>00</sup> EACH

black pudding • fried egg • blue cheese • avocado  
• cheddar • smoked bacon • haggis

### 8oz FILLET STEAK G D 30<sup>00</sup>

wilted greens + a choice of hand-cut chips, skinny fries or buttered new potatoes add truffle fries for +1.<sup>50</sup>

### 10oz SIRLOIN STEAK G D 27<sup>00</sup>

wilted greens + a choice of hand-cut chips, skinny fries or buttered new potatoes add truffle fries for +1.<sup>50</sup>

### 10oz GAMMON STEAK G D 14<sup>95</sup>

fried egg, peas + your choice of chips

### NO.1 MIXED GRILL D 18<sup>95</sup>

chicken fillet, sausage, 5oz gammon steak, haggis, black pudding + seasonal vegetables

**Nº 1**  
BAR / GRILL

**MAIN MENU**