

## STARTERS / SHARING

### Southern Fried Oyster Mushrooms(v)

canarian mojo, pickled radish £8  
*allergens; gluten, sulphur dioxide, dairy*

### Scottish Smoked Salmon

crème fraîche, pickled golden  
beetroot & chive oil £9.5  
*allergens; fish, dairy, sulphur dioxide*

### Roasted Spiced Heritage Carrots

ailo verde, crispy chorizo, garlic  
tahini dressing £9  
*allergens; gluten, dairy, sesame*

### Autumnal Burrata (v)

walnuts, honey, oregano & chilli  
oil w/ sourdough £13  
*allergens; dairy, nuts, gluten*

### Hot Smoked Mackerel Panzanella

fine bean & heritage tomato, feta,  
croutons, olives, pickled onions,  
oregano & basil oil £14  
*allergens; fish, sulphur dioxide, gluten, dairy*

## SIDES / SHARING

### Garlic & Rosemary Smashed Baby

Potatoes w/ jalapeno butter,  
salsa verde £8  
*allergens; gluten, dairy*

### Peppercorn Sauce &

**Parmesan Fries (v)** £7  
*Allergens: dairy, gluten*

**Rosemary Fries (vg)** £4.5  
*allergens; gluten*

**Truffle & Parmesan Fries (v)** £5  
*allergens; dairy, gluten*

**Marinated Olives (vg)** £4.5

# Nobles

\*If you have any food allergies  
please let us know,

## THE CLASSICS

### Beer Battered Peterhead

#### Haddock & Chips

chunky chips, pea purée, tartar  
sauce & peashoot salad £19  
*allergens; fish, gluten, sulphur dioxide,  
dairy, soya, alcohol*

### Highland Venison Burger

caramelised red onions, haggis,  
applewood smoked cheddar, peppercorn  
sauce & rosemary fries £18  
*allergens; dairy, gluten, sulphur dioxide, egg*

### Nobles Burger

double beef brisket patty, emmental  
cheese, beef tomato, pickles, gem  
lettuce & house burger sauce with  
rosemary fries £15  
add bacon £3  
*allergens; gluten, dairy*

## MAINS

### French Pumpkin Risotto (v)

chestnut mushrooms, confit garlic,  
jerusalem artichoke crisps,  
parmesan & fried sage £18.5  
(made vegan on request)  
*allergens; celery, soy, dairy, gluten*

### Seasonal Warm Salad (vg)

pearl barley, roasted french  
pumpkin, cavolo nero, charred  
aubergine, crispy chickpeas, tahini  
date & cashew dressing £16  
*allergens; sulphur dioxide, peanuts, nuts,  
mustard, celery, gluten, sesame*

### Catalonian Pan Fried Sea Bass

cherry tomatoes, olive, crushed  
baby potatoes, chorizo fricassee,  
charred fennel, romesco sauce &  
fried sage £23  
*allergens; nuts, fish, dairy, gluten,  
sulphur dioxide*

### Steak Frites

aberdeen flat iron steak, bourbon  
peppercorn cream, salad &  
french fries £29  
*allergens; dairy, alcohol, sulphur dioxide, soya*

### Slow Roast Crispy Pork Belly

brown butter cauliflower purée,  
stornoway black pudding bon bon,  
pomme purée, cavolo nero  
& apricot jus £26  
*allergens; dairy, gluten, sulphur dioxide, soya*