



# nobles

fresh, local, sustainable, responsible

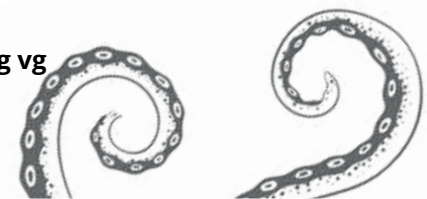


## Small Plates / Sharing

soup and sourdough vg	5
espinacas con garbanzos: chickpea, spinach, tomato, almond vg	6
pea, watercress and lemon risotto, crispy beetroot v	8
red gurnard, roast fennel, grapefruit beurre blanc	9
panko squid, smoked paprika mayo, pickled veg	8
small steamed mussels, sourdough	8.5
beer braised short rib & black bean chilli, navajo fry bread, corn salsa, queso fresco	7
confit chicken leg, crispy noodles, pak choi, yellow curry	10
seared scallops, smoked bacon, pickled celery, bloody mary ketchup	12

## Sides

sourdough and seaweed butter v	3
house pickles vg	3
marinated olives vg	4
pea hummus and sumac flatbread vg	4
rosemary chips vg	4
charred broccoli, chilli, lemon vg	4
red cabbage slaw, mustard dressing vg	3
confit garlic mash v	4



## Classics

steamed mussels, rosemary chips confit garlic white wine and cream / lemongrass, chilli and ginger or smoked bacon and cider	16.5
8oz flat iron steak, cherry tomatoes, confit portobello mushrooms, rosemary chips, béarnaise	24
beer battered haddock, pea and mint purée, house made tartare sauce, rosemary chips	15
veggie haggis, feta and beetroot burger, smoked garlic aioli, chilli jam, rosemary chips v	12.5
buffalo burger, tomato and red pepper relish, rosemary chips	12.5
stir fried rice noodles, wild mushroom, pak choi, tempura broccoli vg	15

## Sweets

affogato, vanilla ice cream, espresso, homemade shortbread v	5.5
strawberry sorbet, toasted hazelnuts, frangelico syrup vg	5.5
chocolate and marshmallow brownie, strawberry meringue, chocolate crumb, vanilla ice cream	6.5
sticky toffee pudding, pear compote, cinnamon toffee sauce, gingerbread ice cream v	7
st andrews farmhouse cheddar, pickled apple, honeycomb, candied walnuts, mini oatcakes	8

*please let us know of any allergies and we will provide a full Allergen Menu*

*\*10% discretionary service charge will be added to tables of 6 or more*