

Nobles

Café Bar & Restaurant

Working with the best Artisan suppliers & serving the pick of Scotland's larder

If you have any food allergies please let us know, and we will provide you with our full Allergen Menu

To Start

pea, watercress and lemon risotto, crispy beetroot (v) 8

panko squid, smoked paprika mayo, pickled veg 8

small steamed mussels, sourdough 8.5

duck rillettes, charred sourdough, spiced plum chutney 7

Mains

steamed mussels and rosemary chips 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

double stacked buffalo burger, tomato and red pepper relish, rosemary chips 12.5

stir fried rice noodles, wild mushroom, pak choi, tempura broccoli (vg) 15

Sides

sourdough and seaweed butter (v) 3
house pickles (vg) 3
rosemary chips (vg) 4
charred broccoli, chilli, lemon (vg) 4
confit garlic mash (v) 4

Sweets

affogato, vanilla ice cream, espresso, homemade shortbread (v) 5.5

strawberry sorbet, almond crumble, amaretto syrup (vg) 5.5

sticky toffee pudding, pear compote, cinnamon toffee sauce,
earl grey ice cream (v) 7

st andrews farmhouse cheddar, pickled apple,
honeycomb, candied walnuts, mini oatcakes 8

**Please note that whilst every care will be taken to avoid any cross contamination when preparing your food, our kitchen does not have a specific allergy free zone. Wheat and gluten free ingredients that are deep fried will use the same fryers in the kitchen as dishes containing these ingredients. Therefore, there may be a risk of cross contamination for extremely sensitive sufferers. We are able to inform you of each ingredient for your selected dish.*

*please let us know if you have any food allergies

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