

# Nobles

**fresh, local, responsible**

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

## STARTERS

**salmon gravlax** horseraddish cream, pickled vegetables & red cabbage mayonnaise 8

*allergens: fish, dairy, eggs, alcohol, sulphur dioxide*

**scottish asparagus risotto** 7/16 (v)

*allergens : dairy*

**steamed mussels** with sourdough 9

*allergens : mollusc, alcohol, gluten*

**chicken liver parfait** butternut squash compote 7.5

*allergens : eggs, dairy, gluten*

**cullen skink** with sourdough 7

*allergens: fish, dairy, gluten*

## MAINS

**slow cooked rib steak** noodles, carrot & ginger purée, sesame seeds & roasted peanuts 19

*allergens : nuts, peanuts, sesame, gluten, soya, mollusc*

**hand dived king scallops** hay crusted celeriac purée, roasted baby gem salad

with apple, potato & spring onion 26

*allergens: mollusc, dairy, celeriac, celery*

**beer battered haddock** pea & mint purée, tartare sauce & rosemary chips 9 /16

*allergens: gluten, sulphur dioxide, alcohol, fish, mollusc*

**steamed mussels** garlic white wine & rosemary chips 17

*allergens: mollusc, alcohol*

**parsnip & potato gnocchi** pan fried seasonal vegetables 15 (v)

*allergens : eggs, gluten*

**veggie haggis, feta & beetroot burger** brioche bun & rosemary chips 13 (v)

*allergens: gluten, egg, dairy, mustard, peanut, nut, celery, sulphur dioxide*

**double stacked buffalo burger** brioche bun & rosemary chips 13

*allergens: gluten, egg, dairy, sulphur dioxide*

## SIDES

**crumpets & seaweed butter** 3.5 (v)

*allergens: gluten, dairy*

**rosmary chips** 4.5 (v)

**buttered mash** 4.5 (v)

*allergens : dairy*

**parsnip & potato gnocchi** 4.5 (v)

*allergens : eggs, gluten*

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

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