

# Nobles

**fresh, local, responsible**

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

## STARTERS

### spiced parsnip soup

parsnip crisp & artisan bread **5.5** (vegan)  
*allergens : gluten*

### scottish salmon gravlax

crowdie, baby spinach, dill, chive,  
bloody mary gel, powdered spinach **9**  
*allergens: fish, dairy, eggs, alcohol, sulphur dioxide*

### steamed shetland mussels

cream, garlic, white wine & artisan bread **10**  
*allergens : mollusc, alcohol, gluten, dairy*

### venison & apple terrine

shallots & lemon chutney, wild mushroom, gala  
apple, toasted artisan bread **9**  
*allergens : gluten, dairy*

### house smoked duck

parsnip purée, raspberry & wasabi dressing,  
red chard **11**  
*allergens: dairy, gluten*

### cullen skink

smoked peterhead haddock, potatoes, onions,  
cream & artisan bread **8**  
*allergens: fish, dairy, gluten*

## BAR MENU

### crispy beer battered peterhead haddock

pea & mint purée, tartare sauce & rosemary  
salted chips **16**  
*allergens: gluten, sulphur dioxide, alcohol, fish,*

### veggie haggis, feta & beetroot burger

garlic aioli, pineapple & chilli jam,  
bloody mary ketchup, brioche bun & rosemary  
salted chips **13.5** (v)  
*allergens: gluten, egg, dairy, mustard, peanut, nut, celery,  
sulphur dioxide*

### the noble cheese burger

7oz scottish steak patty, chimichurri,  
bloody mary ketchup, scottish cheddar, brioche  
bun & rosemary salted chips **14**  
*allergens: gluten, egg, dairy, sulphur dioxide, celery*

## MAINS

### roast guinea fowl ballotine

roasted seasonal root vegetables, sauteed oyster  
mushrooms & boulangere potatoes **20**  
*allergens : dairy*

### poached shetland lemon sole

lemongrass beurre blanc, salsify puree, potato  
fondant, roasted salsify & salsify tuile **22**  
*allergens: fish, dairy*

### steamed shetland mussels

cream, garlic, white wine  
& rosemary salted chips **17**  
*allergens: mollusc, alcohol, dairy*

### roast saddle of venison

stuffed savoy cabbage, chestnut & smoked  
bacon, parsnip gnocchi & tonka bean jus **23**  
*allergens : nuts, gluten, egg*

### smoked tofu & pearl barley risotto

vegan parmesan cheese & rocket salad **7.5 /15**  
(vegan)  
*allergens : gluten, soy*

### maple roasted butternut squash

pearl barley, confit baby potatoes, vegan  
parmesan, roasted pecan & peanuts, sprout  
leaves **16** (vegan)  
*allergens : gluten, nuts*

### 40 days matured scottish borders ribeye steak

potato dauphinoise or rosemary salted chips,  
seasonal roasted vegetables & béarnaise **25**  
*allergens : gluten, dairy*

## SIDES

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

*allergens: gluten, dairy*

### rosemary salted chips **4.5** (v)

### potato dauphinoise **4.5** (v)

*allergens : dairy*

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