

# Nobles

**fresh, local, responsible**

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

## STARTERS

**soup of the day** with artisan bread **5.5 (vg)**

*allergens : gluten & please ask your server*

**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*

**goats cheese parfait**

dried black olive, spinach, lemon gel,

spring onion, chive, juniper crackers **8.5 (v)**

*allergens : gluten, dairy*

**house smoked duck**

parsnip purée, raspberry & wasabi dressing **11**

*allergens: dairy, gluten*

**cullen skink**

smoked peterhead haddock, potatoes,

leek crisps, cream, artisan bread **8**

*allergens: fish, dairy, gluten*

## BAR MENU

**crispy beer battered peterhead haddock**

pea & mint purée, tartare sauce, rosemary

salted chips **17.5**

*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

**rolled saddle of rabbit**

stuffed with confit leg, w/ thyme polenta,

honey roasted baby carrots & jus **21**

*allergens : dairy, egg, celery,*

**north sea coley tagine**

corriander broth, olives, seasonal vegetables &

chickpeas **20**

*allergens: fish*

**steamed shetland mussels**

cream, garlic, white wine & rosemary

salted chips **18**

*allergens: mollusc, alcohol, dairy*

**braised beef cheeks**

8-hour slow cooked beef cheek, crushed potatoes

& parsley, honey glazed baby carrots & jus **22**

*allergens : gluten*

**maple roasted butternut squash**

smoked tofu, seasonal vegetables, roasted

pumpkin seeds

rocket salad **17.5 (vg)**

*allergens : gluten, nuts*

**house made spinach tagliatelle**

ricotta, sundried tomatoes, pine nuts, lemon &

wilted spinach **16.5 (v)**

*allergens : dairy, egg, nuts, gluten*

**40 days matured borders ribeye steak**

potato dauphinoise or rosemary salted chips,

seasonal roasted vegetables & béarnaise **28**

*allergens : gluten, dairy*

## SIDES

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

*allergens: gluten, dairy*

**rosemary salted chips 4.5 (vg)**

**potato dauphinoise 4.5 (v)**

*allergens : dairy*

**marinated olives 4.5 (vg)**

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