

Nobles

fresh, local, responsible

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

STARTERS

soup of the day w/ 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

goats cheese parfait

dried black olive, spinach, lemon gel,

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

allergens : gluten, dairy

all about maize

corn on the cob, salted popcorn, cornmeal bread,

corn ice cream, toasted kernals **8**

allergens: dairy, egg, mustard

cullen skink

smoked peterhead haddock, potatoes,

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

allergens: fish, dairy, gluten

THE NOBLE BURGER

all served on a company bakery brioche bun w/
cornichon, rosemary salted chips & bloody mary
ketchup

buttermilk chicken bun

seasoned & fried free range buttermilk chicken

thigh, tomato & chilli jam, aioli **14**

allergens: dairy, gluten, egg, celery

veggie haggis, feta & beetroot burger

pineapple & chilli jam, aioli **14 (v)**

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

cheese burger

7oz scottish steak patty, cheddar,

chimichurri & aioli **14**

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

hoisin pork burger

spiced pork & apple patty, hoisin glaze,

jus-mayo & onion marmalade **14**

allergens: gluten, egg, dairy, celery

MAINS

braised beef cheeks

8-hour slow cooked beef cheek, crushed potatoes
& parsley, honey glazed baby carrots & jus **22**

allergens : gluten

steamed shetland mussels

white wine, garlic & cream

starter w/ sourdough 10

large w/ rosemary salted chips 18

allergens: mollusc, alcohol, dairy

crispy beer battered peterhead haddock

pea & mint purée, tartare sauce, rosemary

salted chips **17.5**

allergens: gluten, sulphur dioxide, alcohol, fish

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