NO 1 BISTRO DINNER MENU

IN THE BEGINNING

SOUP OF THE MOMENT	£7
Homemade bread	
CULLEN SKINK	£8
Homemade bread	
BLACK PUDDING SCOTCH EGG	£9
Celeriac remoulade - Apple - Mustard	
TORCHED MACKEREL FILLET	£10
Cucumber - Dill - Buttermilk	
DUCK LIVER PARFAIT	£9
Rhubarb compote - Orange - Brioche	
CHADDED ACDADA CHE	07
CHARRED ASPARAGUS Smoked eag wolk - Wild agrlic - Shallot	£7

For guests with food allergies and Intolerancesbefore ordering, please speak to our staff about your requirements



NO 1 BISTRO DINNER MENU

THE MAIN EVENT

MACKAYS CHAMPION BURGER GF DOUBLE £18 Crispy bacon, caramelised red onion, cheddar cheese, secret burger sauce, served with red cabbage slaw and hand cut chips SCRABSTER HADDOCK DF £18 Hand cut chips, mushy peas and tartare sauce CHAMPION SIRLOIN OR RIBEYE STEAKS £32 Onion rings, grilled tomato, mushrooms and hand cut chips £2.50 Peppercorn sauce, red wine sauce, garlic butter LAMB RUMP GF £22 Asparagus - Wild Garlic - Creamed potatoes £24 MONKFISH TAIL GF DF Mussels - New potato - Coconut curry veloute £18 CAULIFLOWER STEAK VG GF Kimchi - Chickpea - Salsa Verde £18 PEARL BARLEY RISOTTO V Spring vegetables - Feta - Crispy kale

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NO 1 BISTRO DINNER MENU

SIDES	·
CREAMED POTATO	£4
TRUFFLE AND PARMESAN FRIES	£4
FRIES	£4
TRIPLE COOKED HAND CUT CHIPS	£4
SIDE SALAD	£3.50
RED CABBAGE SLAW	£3

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O 1 BISTRO DINNER MENU

TO FINISH

APPLE AND TREACLE SPONGE	£9
Custard - vanilla ice cream	
POACHED RHUBARB	£9
Vanilla creme patisserie - Blood orange - Caramelised puff p	astry
CHOCOLATE TORTE	£9
Caramel - Hazelnut - Honeycomb ice cream	
SELECTION OF HIGHLAND FINE CHEESE	£12
Chutney - Grapes - Crackers	
SELECTION OF ICE CREAM AND SORBET	£7

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