

Starters

Garden Pea and Mint Soup GF, DF,

Pea and Shallot Tortellini, Mint Oil, Soured Cream £8.00

Haggis Scotch Egg

Maple, Whole Grain Arran Mustard, Whisky Sauce £9.50

Scottish Asparagus -GF, DF,

Courgette Fritter, Dill, Spring Onion, Mint, Poached Katy's Egg,

Goats Curd £8.95

House of Botanicals Gin Cured Sea trout GF, DF.

Heritage Tomato, Peach, Tomato Jelly,

Basil, Crab, Puffed Skin £8.95

Duck and Chicken Sour Cherry Terrine GF, DF

Spiced Plum Chutney, Pickled Vegetables,

Toasted Sourdough Bread £8.95

A Wee taster for two

Espresso Cups of Pea & Mint soup, Haggis Scotch Egg, Gin

Cured Trout & Duck/Chicken Sour Terrine, Sourdough. £19.95

Allergens

We take all allergens seriously and strive to provide dishes for all to enjoy.

Most of our dishes should be adaptable to meet your needs.

Please inform a member of staff with any information necessary before ordering.

GF – Gluten Free upon request DF – Dairy Free upon request

Mains

Blue Toon Haddock GF, DF

Beer Battered or Breaded Haddock, Chunky Chips, Lemon,

Tartare Sauce, Peas £16.00

No1 Brisket Burger GF, DF

Scotch Brisket Burger, Toasted Bun, Smoked Bacon, Cheese,

Tomato, Lettuce, Burger Sauce Fries £16.00 GF, DF

Dry Aged Scotch Fillet

8oz, Beef Fat Cooked Chunky Chips,

Wilted Greens, Roast Shallot £34.00

Spring Lamb's GF,DF

Grampian Lamb Loin, Crispy Shoulder, Smokey Aubergine

Purée, Courgette, Confit Tomato, Falafel £22.00

Chicken & Haggis

Roast Chicken Breast, Baked Potato Gratin, Celeriac, Fine

Beans, Haggis Boudin, Cider Jus £18.00

King of The Sea GF

North Sea Halibut Poached in Red Wine, Bourguignon, Mash

Potato, Samphire, Spinach £26.00

Blue Tattie

Blue Cheese Gnocchi, Tender stem Broccoli, Mushroom, Leek,

Lemon Dressing, Pickled Walnuts £17.00

"Fake Steak" GF,DF

Miso and Maple Aubergine "Steak, Sticky Rice, Spring Onion,

Chilli Jam, Bean Sprouts, Coconut, Pak Choi £17.00

Sides

Skinny Fries, Chunky Chips £4.00 GF, DF

Beef Dripping Chips £5.00 GF, DF

Sesame Glaze Carrots £4.00 GF

No.1 Wedge Salad £4.00 GF, DF

Mini Mac & Cheese £5.00

Sauces – Peppercorn, Red Wine or Roasted Garlic & Herb

Butter £3.50 GF

Desserts

No1 Sticky Toffee Pudding GF

Sticky Date Pudding, Toffee Sauce, Vanilla Ice Cream £8.50

Tipsy Peachy GF, DF

Poached Peach, Malibu Rum and Thyme Syrup, Raspberry,

Almond Sable, Almond & Honey Ice Cream £9.00

Chocolate Delice

Chocolate Mirror Glaze, Chocolate Soil, Berry Gel, House of

Botanicals Raspberry Gin Granita £9.00

Rhubarb Crumble Soufflé GF, DF

Rhubarb Compote, Vanilla Ice Cream £9.00

Scottish cheese board GF

Apple Celery, Chutney, Grapes Cheese Biscuits and Oatcakes

This month's Cheeses.

The Fat Cow, Blue Murder, Arran Mature Cheddar,

Connage Clava Brie £9.95

Our Wine List

White Wine by the glass and the bottle

Branco "Artolas" – Portugal, Tropical fruit and citrus notes 12% abv - £3.40 125ml £4.70 175ml £6.50 250ml **£19.00 bottle**

Pinot Grigio – Italy, Light pears and flowery nose 12% abv - £4.30 125ml £5.85 175ml £8.25 250ml **£24.00 bottle**

Verdejo "Green Fish" – Spain, Stone fruits, Almonds, and Citrus 12% abv -£4.35 125ml £5.95 175ml £8.40 250ml **£25.00 bottle**

Sauvignon Blanc "warrelwind" – South Africa, Bouquet of Pineapples and Limes 13.5% abv- £4.55 125ml 6.35 175ml £8.75 250ml **£26.00 bottle**

By The Bottle only

Chablis – French- Medium bodied, pure fruits flavour of peaches and pears, dry finish 12.5% abv **£39.50 bottle**

Cloudy Bay "Sauvignon Blanc" – Fresh Crisp, Bursting with notes of Gooseberry, Elderflower & Orange Zest **£45.00 bottle**

Red Wine by the glass and the bottle

Primitivo Salento – Italy, Notes of Plums and Strawberry Jam £3.40 125ml £4.70 175ml £6.50 250ml **£19.00 bottle**

Pinot Noir – France, Black Cherries & Raspberry with a silky long finish £4.30 125ml £5.75 175ml £8.10 250ml **£24.00 bottle**

Rioja Crianza – Spain, Medium intense aromas with fresh dark fruits. £4.95 125ml £6.75 175ml £9.55 250ml **£28.50 bottle**

Malbec "Estacion" – Argentina, Ripe Plums Cherries and a touch of sweet spice, £4.95 125ml £6.75 175ml £9.55 250ml **£28.50 bottle**

By The Bottle only

Shiraz Grenache "Renegade" Ken Forrester – South Africa, Hints of nutmeg and salty black olive on the finish 14%abv **£30.00 bottle**

The Dead Arm Shiraz, d'Arenberg – Australian, Brooding and alluring, plum, blackberry, liquorice and spice entwine with a raft of dark, earthy notes. 14.5% abv **£60.00 bottle**

Rose Wine

White Zinfandel – USA, Delightful aromas of strawberries and cream. 10.5%abv £4.25 125ml £5.70 175ml £7.90 250ml **£23.00 bottle**

Rosé, Planeta – Italy, Opulent, floral with fine fruit. 12.5%abv £4.95 125ml £6.75 175ml £9.95 250ml **£28.50 bottle**

By The Bottle only

"Symphonie" Cotes de Provence Rose - floral and delicate with aromas of white flowers and passion fruit. **£45.00 bottle**

Sparkling & Champagne

Prosecco Brut "Argeo", Ruggeri – Italy, Fresh green apple and zesty citrus flavours. 11%abv £7.95 125ml **£31.00 bottle**

Laurent Perrier Brut "La Cuvee"- France, lovely lightness, and delicate stream of bubbles. 12%abv £10.95 125ml **£59.00 bottle**

Our Cocktails

No.1 Espresso Martini - Patron XO café, Absolut Vanilla, Espresso & Caramel Syrup £9.50

French Martini - Absolut Vanilla, Chambord, Pineapple juice & a touch of Crème De Cassis £9.00

Cosmopolitan - Absolut Citron, Cointreau, Lime & Cranberry Juice £9.00

Kraken Daiquiri - Kraken Spiced Rum, Crème De Mure, Fresh. Raspberries, Lime & Gomme £9.00

Margarita - El Jimador Tequila Blanco, Cointreau, Agave Syrup & Lime £8.50

Mojito - Havana Especial, Lime, Gomme, Soda & Fresh Mint £8.50

Victorian Mojito – Old Tom Raspberry Gin, Lemon, Gomme, Soda & Fresh Mint £8.50

Old Fashioned - Choice of Bourbon, Whiskey or Cognac, Angostura Bitters, Orange Peel & Sugar £9.00

Negroni - Porters Gin, Campari & Sweet Vermouth £9.00

Kir Royale - classic combination of Crème De Cassis & Laurent Perrier Brut £11.00

French 75 - Boe Gin, Cointreau & Lemon Juice topped with & Laurent Perrier Brut £12.50

Porn star Martini - Absolute Vanilla, Passion fruit Briottet, Orange, Pineapple, Lime & Vanilla Gomme

Mocktails

APPLE MOJITO - Apple Juice, Lime, elderflower cordial, Gomme, Mint & Lemonade

RASPBERRY ROONEY - Cranberry Juice, Lime, Gomme, Fresh Raspberries topped with Ginger Beer.

On Draft

Staropramen - ½ Pint £2.30 Pint £4.50

Tennents - ½ Pint £2.00 Pint £3.90

Brewtoon Loose cannon IPA - ½ Pint £2.10 Pint £4.20

Sharps cold River Cider - ½ Pint £2.05 Pint £4.00

Please ask to know what's we have in bottles.

Check yourself in

Wi- Fi Name – No1 Bar & Grill

Wi- Fi Password – EnjoyNumbers

Instagram – No1bargrill Facebook – No.1 Bar & Grill