



## Starters

### **Haggis Scotch Egg £9.95**

Maple, Whole Grain Arran Mustard, Whisky Sauce

### **Ham Hock Terrine GF DF £9.95**

Minted Melon & Cucumber, Summer Leaves, Toasted Brioche Bread

### **Torched Mackerel Fillet GF, DF £9.95**

Apple Compote, Fennel, Orange, Smoked Mayo

### **Broccoli Satay GF, DF £9.50**

Tender Stem Broccoli, Toasted Cashew Nuts, Satay Sauce, Lime, Rice Cracker

### **Spinach & Water Cress Soup GF, DF £8.50**

Cured egg yolk, Toasted Almonds, Feta Cheese

### **A Wee Taster for Two GF, DF £20.00**

Espresso Cup of Spinach & Water Cress Soup, Ham Hock Terrine, Torched Mackerel, Tender Stem Broccoli & Satay Sauce, Toasted Bread

## 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 £17.50**

Beer Battered or Breaded Haddock, Chunky Chips, Lemon, Tartare Sauce, Peas

### **No1 Brisket Burger GF, DF £17.50**

Scotch Brisket and Chuck Burger, Toasted Bun, Smoked Bacon, Cheese, Tomato, Lettuce, Burger Sauce, Fries

### **Dry Aged Scotch Fillet GF, DF £35.00**

8oz, Chunky Chips, Wilted Greens, Roast Shallot

### **Add a sauce.**

Red Wine Jus, Pepper Corn, Roasted Garlic & Herb Butter **GF £4.00**

### **Grampian Lamb GF, DF £25.00**

Lamb Loin, Ragout Shoulder, Heritage Carrot, Apricot and Cumin Puree, Lamb Jus

### **Chicken and Black Pudding DF £20.00**

Roasted Chicken Breast, Pea and Black Pudding Fricassee, Pea Puree, Celeriac Rosti, Jus Gras

### **Blue Flag Hake GF £21.95**

Hake Fillet, Shetland Mussels, Jersey Royal Potatoes, Broad Beans, Spinach, Mussel Cider Cream Sauce

### **Blue Tattie £18.50**

Blue Cheese Gnocchi, Courgette, Tomato, Tender Stem Broccoli, Golden Raisins, Pickled Walnuts, Spinach

### **Curry To Night GF DF £18.50**

Crispy Tofu, Katsu Curry, Rice, Sesame Stir Fried Vegetables. Pickled Red Cabbage

## Sides

**Mini Mac & Cheese £5.50**

**Side Salad with Pesto Dressing GF £4.50**

**Skinny Fries GF, DF £4.50**

**Chunky Chips GF, DF £5.00**

**Wilted Summer Greens GF £4.50**

**Bread Board, Rapeseed Oil, Butter, Balsamic Vinegar GF, DF £5.00**

**Onion Rings GF, DF £5.00**

## Desserts

**No1 Sticky Toffee Pudding GF, DF £9.50**

Sticky Date Pudding, Toffee Sauce, Vanilla Ice Cream

**Drink pairing – The Noble Mud Pie” Viognier Arneis, d’Arenberg (75ml) £5.50 (375ml) £24.50**

**Strawberry Cloud GF, £9.95**

Strawberry Souffle, Crumble, Pimm’s Compote, Strawberry Mascarpone Ice cream

**Drink Pairing – Sorbet Solstice £10.00**

**White Chocolate Delice GF, £9.50**

Chocolate Glaze, Scottish Raspberries, House of Botanicals Raspberry Gin Granita, Raspberry Gel

**Drink pairing – Just Peachy £10.50**

**Lime and Lemon Posset £9.50**

Blackberry and Coconut Jam, Basil Shortbread

**Drink pairing – Classic Mojito £9.00**

**Sharing Dessert for two £21.00**

No1 Sticky Toffee Pudding, White Chocolate Delice, Lemon & Lime Posset, Basil Shortbread, Vanilla Ice Cream

**Scottish Cheese Board GF £10.95**

Apple, Celery, Chutney, Grapes, Cheese Biscuits & Oatcakes

**Drink Pairing - Quinta Do Crasto LBV Port £5.50**



## Cocktail List

### The Fruity Ones

**French Martini** – Absolut Vanilla, Chambord, Pineapple Juice, Crème De Cassis £9.50

**Strawberry & Mint Daiquiri** – Bacardi, Mint, Strawberry Puree, Lime £9.50

**Mojito** – Havana Especial, Lime Juice, Sugar, Soda & Fresh Mint £9.00

**Victorian Mojito**- Old Tom Raspberry Gin, Lemon Juice, Sugar, Soda, fresh Mint & Raspberries £9.00

**Lady Marmalade** – Tequila, Grapefruit juice, Cointreau, Marmalade £9.50

**Porn Star Martini** – Absolut Vanilla, Passionfruit Puree, Orange, Pineapple, Lime, Vanilla Sugar £9.50

### With fizz

**Aperol Spritz** – Aperol, Prosecco, Soda £9.00

**Kir Royal**- Laurent Perrier Brut & Crème de Cassis £12.00

**Just Peachy** – Archers, Crème De Peche, lillet, Basil infused Sugar, Prosecco £10.50

### Classics

**Old Fashioned** –Bourbon or Whisky, Angostura Bitters, Orange Peel & Sugar £9.00

**Negroni**- Porters Gin, Campari & Sweet vermouth £9.00

**Bloody Mary** – Double shot of Absolut Citron, Big Tom, Lemon Juice, tabasco, pepper £9.50

### Carafe for 4 Glasses

**Pimms & Lemonade** – Pimms, Fresh Fruit topped with Lemonade £21.00

**Raspberry Cooler** – Rose Liqueur, House of Botanicals Raspberry Gin, Lemon Juice, Sugar topped with Lemonade £21.00

### After Dinner

**Espresso Martini** – Patron XO Café, Absolute Vanilla, Espresso, Caramel Syrup £9.50

**Limoncello Collins** – Old Tom Gin, Limoncello, Lemon Juice, Sugar £9.50

**Sorbet Solstice** – Porters Tropical Gin, Lemon Sorbet, Pink Grapefruit Juice, Sugar & Rosemary £9.50

### Mocktails – £4.95

**Drivers Punch** - Cranberry Juice, Lime, Sugar, Fresh Raspberries topped with Orange San Pellegrino

**Shirley Temple** – Lemonade & Grenadine

**Strawberry & Elderflower Crush** – Strawberry Puree, Elderflower Cordial, Mint, Lime, Soda

## Beers & Soft Drinks

### On Draft

**Staropramen** - ½ Pint £2.30 Pint £4.60

**Tennents** - ½ Pint £2.00 Pint £4.00

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

**Sharps cold River Cider** - ½ Pint £2.00 Pint £4.00

### Bottled Beers

Peroni £4.00

Corona £4.00

Guinness 500ml £5.95

McEwans 500ml £4.95

Doom Bar 500ml £4.95

### Soft Drinks in Bottles

Appletiser £2.60

San Pellegrino Orange £2.95

J20 £2.60

Fever Tree Tonic, Light or Mediterranean £2.60

Fever Tree Ginger Ale £2.60

Fever Tree Bitter lemon £2.60

Big Tom Tomato Juice £2.60

Pineapple Juice £2.40

Apple juice £2.40

Coke (330ml) £2.80

Diet Coke (330ml) £2.80

### Soft Drinks on Draft

Ginger Beer, Orange Juice, Coke, Diet Coke, Cranberry Juice



Check yourself in

Wi- Fi Name – No1 Bar & Grill

Wi- Fi Password – EnjoyNumber1

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