



Starters

Monkfish Cheek DF, GF £10.95

Curried Aubergine, Carrot and Coriander Bhaji

Pressed Smoked Ham & Parsley Terrine £9.95

Minted Melon & Cucumber, Summer Leaves,
Toasted Brioche Bread DF, GF

Twice Baked Goat Cheese Souffle £9.95

Fig Beetroot Apple Pickled Walnut Salad

Broccoli Satay GF, DF £9.50

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

Wild Mushroom Soup GF, DF £8.50

Wild Mushroom, Crumbled Blue Cheese,
Toasted Bread

A Wee Taster for Two GF, DF £21.00

Espresso Cup of Wild Mushroom Soup, Ham &
Parsley Terrine, Monkfish Cheek, 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 on request

Mains

Highland Roe Deer GF DF £21.95

Soft Parmesan Polenta, Kale, Confit Onion,
Blue Berry Jus

Crispy Tofu Katsu Curry GF DF £18.50

Rice, Sesame Stir Fried Vegetables.
Pickled Red Cabbage

Fillet of Stone Bass £25.95

Blue Shell Mussels, Creamed Tagliatelle,
Bacon, Broad Beans

Spiced Chicken Breast GF DF £19.95

Lemon and Garlic Quinoa, Baby Gem,
Plum Tomato, Toasted Almond

Pan Roasted Shetland Salmon GF £24.95

Jersey Royal Potato, Spinach,
Poached Katy's Hens' Egg, Hollandaise

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

Campbells Gold 28 Day Dry Aged

Fillet Steak GF, DF £35.00

8oz, Chunky Chips, Wilted Greens, Roast Shallot

Add a sauce.

Blue Cheese, Pepper Corn, Roasted Garlic & Herb

Butter GF £4.00

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 & Olives GF, DF £6.00

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**

Peach Souffle (15 mins cooking time) GF £9.95

Vanilla Ice Cream, Raspberry, Crumble, Toasted Peach

Drink Pairing – Limoncello Collins £9.50

Chocolate and Cherry Cheesecake £9.50

Almond and Honey Ice Cream, Topsy Cherries

Drink pairing – French Martini £9.50

Summer Berry Eton Mess GF £9.50

Raspberry, Strawberry & Cherries marinated in Pimm's,
Basil Meringue, Vanilla Cream

Drink pairing – Sorbet Solstice £10.00

Sharing Dessert for two £21.00

No1 Sticky Toffee Pudding, Chocolate & Cherry
Cheesecake Summer Berry Eton Mess,
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

Slow Jito- Sloe Gin, Lemon Juice, Sugar, Bitter Lemon, Fresh Mint £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 vermouht £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

Appetiser £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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