



Starters

Seared Shetland Scallops GF £12

Apple, Elderflower, Bacon, Walnut, Beurre Noisette

Butternut Squash & Saffron Soup GF, DF £8.50

Pumpkin and Sage Tortellini, Creme Fraiche

Chicken & Apricot Terrine GF, DF £9.95

Coronation Mayo, Golden Raisin, Rice Cracker

Twice Baked Cheddar Cheese Souffle £9.95

Beetroot, Apple, Pickled Walnut Salad

Sticky Chilli Pork Belly GF, DF £10.95

Carrot and Coffee Puree, Roasted Cauliflower, Pak Choi

Garlic and Herb King Prawn and Chorizo Salad £10.95

Mixed leaves, Roasted Red Pepper and Tomato Salsa

A Wee Taster for 2 £21.00

Espresso Cup of Butternut Squash & Saffron Soup,
Chicken & Apricot Terrine, Garlic King Prawns and
Chorizo, Sticky Chilli Pork Belly, 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

Soya Glazed Maple Duck Breast GF, DF £23.95

Chilli and Lime Quinoa, Pomegranate, Confit Duck
Croquette, Pak Choi

Roast Breast of Chicken GF, DF £20.95

Cauliflower Cheese, Mash Potato, Seasonal Vegetable,
Pan Jus

Monkfish Tail GF £24.95

Roasted Monkfish Tail, Scampi Cheek, Braised Leek,
Purple Potato, Prosecco & Caviar Sauce

Pan Roasted Shetland Salmon GF £24.95

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

Highland Venison £24.95

(Served Pink unless requested)

Venison Loin, Haggis Neep Tattie Terrine, Pickled Red
Cabbage, Whisky Sauce

Smoked Watermelon "Fake Steak" GF, DF £18.95

Peanut, King Oyster Mushroom, Kohlrabi

Blue Toon Haddock GF, DF £17.50

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

No.1 Brisket Burger GF, DF £17.50

Scotch Brisket and Fillet 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, Seasonal Vegetables, 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

Seasonal Vegetables DF GF £4.50

Bread & Olives, Oil & Balsamic Vinegar 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 - Espresso Martini £9.50

Pistachio Souffle (15 mins cooking time) GF £10.50

Peanut Butter and Jam Ice Cream, Nut Brittle, Salted
Caramel Sauce

Drink Pairing - The Harvest £9.50

Chocolate Orange Cheesecake GF £9.95

Caramel Popcorn, Espresso and Tequila Granita

Drink Pairing – Yealand Estate Dessert Wine £5.50

Black Forrest Eton Mess GF £9.50

Brambles, Blueberries & Cherries Marinated in Kirsch,
Dark Chocolate Chard, Meringue, Vanilla Cream

Drink Pairing – Devilish Bramble £9.50

Apple and Blueberry Crumble GF £9.95

Vanilla Crème Anglaise

Drink Pairing – Ginger Spice £9.50

Sharing Dessert for two £21.00

Sticky Toffee Pudding, Chocolate Orange Cheesecake,
Apple & Blueberry Crumble, Black Forrest Eton Mess

Scottish Cheese Board GF £10.95

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

Drink Pairing - Quinta Do Crasto LBV Port £5.50



Cocktail List

Autumn Newbies

- Devilish Bramble** – Bramble Gin, Blackberry Liquor, Vanilla Syrup, Lemon, Prosecco £9.50
Ginger Spice – Woodford Reserve Bourbon, Ginger Liquor, Maple Syrup, Bitters £9.50
Pear & Rosemary Smash – Spiced Pear Vodka, Elderflower Liquor, Rosemary Syrup, Lemon Juice, Pears, £9.50
The Harvest – Apple Cider, Cointreau, White Wine, Cinnamon Stick £9.50

All the Martinis

- Porn Star Martini** - Absolut Vanilla, Passionfruit Puree, Pineapple, Vanilla Sugar £9.50
Espresso Martini - Patron XO Café, Absolute Vanilla, Espresso, Caramel Syrup £9.50
French Martini - Absolut Vanilla, Chambord, Pineapple Juice, Crème De Cassis £9.50
Classic Gin/Vodka Martini £9.50

The Usual Suspects

- Kir Royal**- Laurent Perrier Brut & Crème de Cassis £12.50
Old Fashioned –Bourbon or Whisky, Angostura Bitters, Orange Peel & Sugar £9.50
Negroni- Porters Gin, Campari & Sweet vermouth £9.50
Bloody Mary – Double shot of Absolut Citron, Big Tom, Lemon Juice, Tabasco, pepper £9.50
Margarita - Tequila Blanco, Cointreau, Agave Syrup & Lime £9.50
Kraken Daiquiri - Kraken Spiced Rum, Crème De Mure, Fresh. Raspberries, Lime, Sugar £9.50

After Dinner

- Tipsy Apple Pie** – Rum Chata, Apple Brandy, Apple Juice, Vanilla Syrup £9.50
The Black Forrest – Mozart Dark, Cherry Liquor, Fresh Raspberries, Sugar, Double Cream £9.50

Winter Warmers

- Hot Toddy** – Your choice of Bourbon or Whisky, Honey, Lemon Juice, Hot water £8.95
Liquor Coffee– Your Choice of Spirit Topped with Coffee & Cream £8.95

Mocktails, Soft Drinks & Beers

Mocktails – £4.95

- Drivers Punch** - Cranberry Juice, Lime, Sugar, Fresh Raspberries, Topped with Ginger Beer
Shirley Temple – Lemonade & Grenadine
Apples & Pears – Muddled Pears, Apple Juice, Elderflower, Topped with Soda

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, Irn Bru (330ml) Slim Line Irn Bru (330ml) £2.80
Fever Tree Tonic, Light or Mediterranean, Ginger Ale or Bitter Lemon £2.60
Big Tom Tomato Juice £2.60, Pineapple Juice £2.40, Apple juice £2.40
Coke (330ml) 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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