

nooch

bar & kitchen

Home baked focaccia with Scottish rapeseed oil and balsamic	4.5
Gordal olives *	4
House roasted nuts *	3
Shore seaweed crisps - ask for flavours *	2.25
Crispy salt and pepper oyster mushrooms*	6.5
Butternut squash and potato gratin*	7
Roast carrots with houmous, dukkah and pickled chillies*	6.5
Haggis loaded chips with peppercorn sauce, cheese and pickled onions*	7
Bowl of hand cut chips (oregano salt +0.5) *	4
Seasonal soup with warm house made focaccia **	6.5
Kale caesar salad with smoked tofu and croutons **	7
Mushroom and red wine casserole with mashed potato *	12.5
Soft shell tacos with beer battered banana blossom, slaw and hot sauce *	12
Katsu tofu burger (add chips +2.5) **	11.5
Nooch mac (add smoked tofu +1.5)	11.5

Our kitchen uses products containing gluten, nuts, and other allergens. Please speak to staff regarding any allergies or dietary requirements you may have. * Gluten Free **Gluten Free Option

 Our entire menu is 100% plant-based



Wine

White: Crescendo Pinot Grigio, Italy. Juicy ripe orchard fruit with florality and bright citrus lift (12%)	6.2/25.5
Fonte de Nico, Portugal. Intense fruity and fresh aroma, soft taste with good structure (12%)	5.7/23
Red: Languore Sangiovese, Italy. Medium bodied, juicy fresh and persistant (12.5%)	5.7/23
Conde de Castille Crianza, Spain. Fresh	6.2/25.5
Rosé : Hangloose Zinfandel Rose, Italy. Bursting with ripe summer fruits with a fresh finish (12%)	5.7/23

Spirits

Smugglers Vodka, Scotland	4.75
Caorunn Gin, Scotland	4.75
Deanston Virgin Oak Single Malt Whiskey, Scotland	5.5
Bullet Rye Whiskey, USA	4.5
Ninefold Dormant Spiced Rum, Scotland	4.5

Beer and Cider

Craft Lager (Williams Bros)	4.75
Ceaser Augustus IPA/Lager Hybrid (Williams Bros)	4.5
Talking Heads American Pale Ale (Williams Bros)	4.5
Grapefruit Ginger Beer (Williams Bros)	4.5
Thistly Cross Traditional Apple Cider	4.7
Thistly Cross Scottish Summer Fruits Cider	4.7



Hot Drinks

Espresso (single/double)	2.25/2.75
Americano	3.75
Flat White	4
Latte	4
Cappuccino	4
Mocha	4
Cortado	3.75
Macchiato	3.5
Hot Chocolate (add whipped cream +0.5)	4
Chai Latte	4
Matcha Latte	4.5
Selection of Teas	3.5

→ Make Any Coffee Iced (+0.5)

→ Choose from Oat, Soya, Almond or Coconut Milk

→ Decaf Tea/Coffee Available

Soft Drinks

Rapscallion - Burnt Lemon, Dry Lime, Ginga Ninja	2.75
Karma Cola/ Sugar Free Karma Cola	3
Irn Bru/ Diet Irn Bru	2.5
You & I Kombucha (Various Flavours Available)	4.5
Orange/Apple Juice	2
Seasonal Smoothie	5

All Coffee Freshly Roasted by Pure Roasters

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Cocktails

Espresso Martini	8
Limoncello & Blueberry Spritz	8
Strawberry Margarita	8
Panther M*lk	7



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Desserts

Homemade Cheesecake With Scottish Strawberries

Cake of the week

Affogato

Various Ice Creams from "Milk & Honey Ice Cream"



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