

### Bar snacks

Home baked focaccia with roast garlic and herb butter	4.75
Gordal olives *	4.25
House roasted nuts *	3.25
Shore seaweed crisps - ask for flavours **	2.25

### Small plates and sides

Crispy salt and pepper sprouting broccoli with spicy mayo*	8
Tomato and chipotle butter roasted mushrooms with polenta*	8.5
Spinach and feta butterbeans with olives and filo pastry **	8.5
Haggis loaded chips with peppercorn sauce, cheese and pickled onions*	8
Seasonal soup with warm house made focaccia **	7
Kale caesar salad with smoked tofu, croutons and parmesan **	7.5
Bánh mì - baguette with marinated tofu, spicy mayo & pickled veg	7.5
Bowl of hand cut chips (oregano salt +0.5)*	4.25

### Bigger plates

Doner kebab - flatbread with shaved tofu, salad and kebab sauces **	13.5
Korean fried oyster mushroom burger with kimchi slaw (add chips +2.5) **	12.5
Nooch mac & cheese (add smoked tofu +1.5)	13

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

# nooch

bar & kitchen

## Wine

**White:** Fonte de Nico, Portugal. Intense fruity and fresh aroma, soft taste with good structure (12%) 6.2/23.5

Crescendo Pinot Grigio, Italy. Juicy ripe orchard fruit with florality and bright citrus lift (12%) 6.7/26

**Red:** Languore Sangiovese, Italy. Medium bodied, juicy fresh and persistant (12.5%) 6.2/23.5

Conde de Castille Crianza, Spain. rich and full. With earthy flavour and complex layers of vanilla and nutmeg.

**Rosé :** Hangloose Zinfandel Rose, Italy. Bursting with ripe summer fruits with a fresh finish (12%) 6.7/26.5

**Sparkling:** Vitelli Prosecco, Italy. Dry with aromas of white flowers, apricot and stone fruit notes. (200ml) 8

## 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

Birds & Bees Golden Ale (Williams Bros, Scotland) 4.75

Craft Lager (Williams Bros, Scotland) 4.5

Caesar Augustus IPA/Lager Hybrid (Williams Bros, Scotland) 4.5

Joker AF - Alcohol Free (Williams Bros, Scotland) 4.5

Talking Heads American Pale Ale (Williams Bros, Scotland) 4.5

Traditional Apple Cider (Thistly Cross, Scotland) 4.7

Scottish Elderflower or Summer Fruits Cider (Thistly Cross, Scotland) 4.7



Our entire menu is 100% plant-based

**Hot Drinks**

Espresso (single/double)	2.25/2.75
Americano	3.75
Flat White	4.25
Latte	4.25
Cappuccino	4.25
Mocha	4.5
Cortado	4
Macchiato	3.75
Hot Chocolate (add whipped cream +0.5)	4.25
Chai Latte	4.25
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
- Vanilla/Caramel/Hazelnut syrup ( +0.5)

**Soft Drinks**

RapsCALLION - Dry Lime, Seasonal special	3
Karma Cola/Sugar Free Karma Cola	3.2
Irn Bru/ Diet Irn Bru	2.5
Lemonade - Paisley Drinks Co.	3.2
Ginger beer - Paisley Drinks Co.	3.2
You & I Kombucha (Various Flavours Available)	4.5
Orange/Apple Juice	2.25
Seasonal Smoothie	5

All Coffee Freshly Roasted by Pure Roasters

 Our entire menu is 100% plant-based

# nooch

bar & kitchen

## Cocktails

Espresso Martini	8
Spicy Margarita	8
Miso Whiskey Sour	9
Lemon drop martini	8



Our entire menu is 100% plant-based

# nooch

bar & kitchen

## Cocktails

Espresso Martini	8
Spicy Margarita	8
Miso Whiskey Sour	9
Lemon drop martini	8



Our entire menu is 100% plant-based



### Desserts

Homemade cheesecake of the week	6.5
Cake of the week	4
Affogato	5.5
Various Ice Creams from "Milk & Honey Ice Cream"	4.5



Our entire menu is 100% plant-based

----



### Desserts

Homemade cheesecake of the week	7
Cake of the week	4
Affogato	5.5
Various Ice Creams from "Milk & Honey Ice Cream"	4.5



Our entire menu is 100% plant-based

# nooch

bar & kitchen

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