

ALL·BAR·ONE

SMALL PLATES

ANY 3 FOR £17 OR 5 FOR £27

We recommend 3 dishes each, or sharing 5 dishes between two

STONEBAKED GARLIC FLATBREAD (V) 5.95
Topped with rocket and Italian hard cheese with an extra virgin olive oil and balsamic vinegar dressing

BUTTERMILK CHICKEN WINGS 7.50
Southern fried buttermilk chicken wings glazed with Korean inspired BBQ flavours of ginger, garlic and soy

CRISPY DUCK DUMPLINGS 6.95
Served with a papaya and peanut salad

SALT & PEPPER CALAMARI 6.75
Tossed in a citrus, red pepper and pink peppercorn seasoning with a sweet chilli and lime dip

PATATAS BRAVAS (VE) 6.25
Crisp potatoes in a lightly spiced tomato & roasted red pepper sauce

CHORIZO & HALLOUMI SKEWERS 6.75
Served with pico de gallo salsa

FETA & SPINACH BOUREK (V) 6.75
Crisp pastry parcels served with chilli tomato jam

PAN-FRIED KING PRAWNS 6.95
Pan-fried with tomato, chilli & paprika with baby kale & warm ciabatta

HOUMOUS DUO (V) 6.25
Beetroot and apple houmous and classic houmous. Served with flatbread, rustic breads and crudités

CRUSHED AVOCADO & TOMATO BRUSCHETTA (VE) 6.75
With Kalamata olives and red onion

GINGER TERIYAKI CHICKEN SKEWERS 7.25
Served with pickled vegetables and sesame seeds

SCOTTISH SMOKED HADDOCK CROQUETTES 6.95
A smoked haddock and mature Scottish cheddar filling served with a tartare sauce & lemon dressing

CHIPS & DIPS

TRIO OF FRIES 9.50
Three buckets of fries: Fries with smoked paprika and saffron aioli, fries with Parmesan, truffle oil and rosemary, sweet potato fries with sour cream and Cajun dusting

ALL BAR ONE NACHOS (V) 9.95
Topped with Monterey Jack cheese, salsa, sour cream, guacamole and jalapeños.
Add BBQ pulled pork with pineapple and black bean salsa 2.00

Our sharing boards

Enjoy our chef's selection of flavours from around the globe.

THE MEZZE BOARD (V) 15.00
Feta & spinach boureks, kale pakora with jackfruit chutney, grilled halloumi, smashed avocado, houmous duo, warm breads and a quinoa, spiralised carrot & pomegranate salad

THE GRAZING BOARD 16.00
Chorizo & halloumi skewers, teriyaki chicken skewers, salt & pepper calamari, piri-piri drizzled houmous, flatbread and All Bar One nachos

THE DELI BOARD 18.00
Fennel salami, Coppa ham, Parma ham, box-baked camembert, red onion chutney, Iberico ham croquetas, bread and olives, cornichons and guindilla chillies

Our burgers

All our burgers are served in a glazed brioche bun with a dill gherkin and fries.
Choose from our own recipe handmade beef burger, grilled chicken or sun-dried tomato, beetroot and mozzarella veggie burger. Try our sweet potato fries +£1

THE SMOKY 12.50
BBQ pulled pork and smoked Cheddar cheese

THE SPANISH 12.95
Manchego rarebit and chorizo

THE CALIFORNIAN 11.50
Smoked back bacon and crushed avocado

THE HIPSTER 11.50
Garlic portobello mushroom with fire-roasted peppers, beetroot chutney and houmous

THE FRENCH 11.95
Camembert and red onion chutney

THE CLASSIC 10.50
With our signature burger sauce

THE SKINNY 10.50
Half a bun, avocado and chopped salad instead of fries
550kcal or less (At least 40% fewer calories per 100g than our Classic)

THE WAGYU 15.50
Pressed 100% Wagyu beef burger with smoked Cheddar, Dijon mustard mayo and chilli tomato jam

MAKE IT YOUR OWN
Choose a burger and make it your own by adding any of the following:

Extra patty 3.00
Fried egg (V) 1.00
Beetroot (V) 1.00
Grilled halloumi (V) 2.00
Crushed avocado (V) 1.00
Caramelised onions (V) 1.00
Smoked back bacon 1.50
Camembert (V) 2.00
Pulled Pork 2.00

MAIN PLATES

SCOTTISH STEAK FRITES 18.50
21 day aged 9oz Scottish rib-eye. Served with Glenfiddich™ and mushroom sauce, watercress and fries
Tempura onion rings 1.50
Pan-fried king prawns 4.00

SCHIEHALLION BATTERED HADDOCK & CHIPS 12.95
With mushy peas, tartare sauce, lemon and 'fish & chip shop' style seasoning

SMOKED HADDOCK AND MUSTARD FISHCAKES 10.50
With Bloody Mary sauce and coleslaw. Served with fries or house salad

CHICKEN BURRITO 9.95
With black beans, spiced rice, peppers, Monterey Jack cheese, crushed avocado and sour cream. Served with fries or house salad

PIRI-PIRI HALF CHICKEN 11.95
Marinated with lemon and garlic, with coleslaw. Served with fries or house salad

BBQ SMOKED RIBS 14.95
Cornish kiln smoked ribs glazed with BBQ sauce. Served with fries and coleslaw

CHICKEN KATSU 12.50
Firecracker chicken with steamed sticky rice in a Caribbean inspired curry sauce

PAD THAI (V) 8.95
With rice noodles, peppers, broccoli, free range egg, pak choi, sugar snaps, sweet chilli and peanuts
Chicken breast 3.00
Pan-fried king prawns 4.00
Sliced beef fillet 4.50

SUPERFOOD SALAD (VE) 8.95
Baby kale with quinoa, chickpeas, spiced cauliflower, spiralised carrot, mint, coriander, pomegranate and pineapple and ginger dressing and Omega seed sprinkles
1848kJ/440kcal
Garlic and lemon marinated halloumi 2.00
Chicken breast 3.00
Pan-fried king prawns 4.00

PORK & HAGGIS SAUSAGE AND MASH 11.50
Topped with crispy shallots in a bordelaise sauce

MISO RICE BOWL (VE) 9.95
With pak choi, broccoli, peppers and sugar snaps. Topped with a carrot, pea shoots and sesame salad. Served with sriracha and soy
1992kJ/474kcal
Chicken breast 3.00
Pan-fried king prawns 4.00
Sliced beef fillet 4.50

£8 LUNCH

Served until 4pm. All sandwiches are served with a choice of salad, fries or a mug of vegetable Scotch broth (try our sweet potato fries +£1)

FILLET STEAK SANDWICH
+ £2.50 supplement

With crispy shallots, onion chutney, watercress and Dijon mayonnaise on the side

CHARGRILLED CHICKEN AND AVOCADO SALAD
With cherry tomatoes, cucumber, gem lettuce and Omega seed sprinkle. Served with honey and mustard dressing on the side

KALE & HOUMOUS FLATBREAD (V)
Warm flatbread with kale pakora, jackfruit chutney, pomegranate & baby kale leaf drizzled with red & pink peppercorn yoghurt

SCOTTISH SCAMPI BASKET
With fries and tartare sauce

CHICKEN QUESADILLA
Chargrilled tortilla with pulled chicken, black beans, peppers, lime and mozzarella. Served with pineapple and habanero ketchup

GRILLED CHICKEN FOCACCIA
With crushed avocado, roasted red pepper, rocket, SunBlush® tomato and basil dressing

FETA, CARROT AND QUINOA SALAD (V)
Baby kale, spiralised carrot, quinoa, Kalamata olives and beetroot houmous with a pineapple and ginger dressing

FISH FINGER WRAP
Two lightly battered cod goujons in a flour tortilla with gem lettuce and tartare sauce on the side

SIDES

Rustic bread and oil (V) 2.50
Fries (V) 3.00
Sweet potato fries (V) 3.75
Tempura onion rings (V) 3.00

Pan-fried hash with spinach and onion (V) 2.00
House salad with giant couscous, pomegranate and lentil tabbouleh (VE) 3.50
Grilled tattie scones (V) 1.00

There's always
room for dessert!

Turn over for our tempting
DESSERTS & COFFEES

Too early for all this?

Turn over for our
BREAKFAST & BRUNCH
MENU

Breakfast & Brunch

Relax we serve breakfast until midday weekdays and 1pm at the weekend

COLD PRESSED JUICES

COLDPRESS PUMPKIN POWER 3.50
Pumpkin, Ginger, Cinnamon, Carrot,
Pineapple, Apple, Lemon

COLDPRESS MEAN GREENS 3.50
Celery, Cucumber, Lemon, Lettuce,
Spinach, Pear, Pineapple

COLDPRESS JUICY ROOTS 3.50
Beetroot, Carrot, Lemon,
Ginger, Apple

FULL SCOTTISH BREAKFAST 8.95
Pork & haggis sausages, smoked back bacon,
free range eggs, portobello mushroom, plum
tomato, baked beans and grilled tattie scone
Vegetarian option available (V)
Add pan-fried spinach and onion potato
hash 2.00

HUEVOS RANCHEROS (V) 7.50
A traditional Mexican breakfast. Grilled
tortilla topped with pico de gallo & black bean
salsa, two fried free range eggs, avocado,
spring onion & red chilli

BLUEBERRY BIRCHER (V) 5.50
Oats, Greek-style yogurt , with blueberry
compote served with banana, blueberries
and Omega seed sprinkle

PROTEIN POWER-UP 8.25
Scottish smoked salmon, poached free range
egg, avocado, pink grapefruit served with a
watercress and breakfast radish salad topped
with Omega seed sprinkle
This dish is high in protein, 1564kJ/372kcal

BUTTERMILK PANCAKES (V) 6.95
Served with maple syrup, banana,
blueberries, raspberries and strawberries
Top with smoked back bacon 1.50

SMOKED BACON RUSTIC ROLL 6.50
With sour cream, chilli tomato jam and
fresh coriander
Add pan-fried potato hash with spinach
and onion 2.00

EGGS BENEDICT 7.75
Toasted English muffin topped with ham
and poached free range eggs. Served with
Omega seed sprinkle and lemon hollandaise
Add half a sliced avocado 1.00

EGGS ROYALE 8.25
Toasted English muffin topped
with Scottish smoked salmon and
poached free range eggs. Served with
Omega seed sprinkle and lemon hollandaise
Add half a sliced avocado 1.00

EGGS FLORENTINE (V) 7.75
Toasted English muffin topped with sautéed
spinach, grilled portobello mushrooms and
poached free range eggs. Served with
Omega seed sprinkle and lemon hollandaise
Add half a sliced avocado 1.00

SCOTTISH SMOKED SALMON
AND FREE RANGE SCRAMBLED
EGGS 7.95
Served on toasted sourdough

SMASHED AVOCADO WITH
CRUMBLLED FETA (V) 5.50
Served on toasted sourdough

POACHED FREE RANGE EGGS WITH
SEASONAL MUSHROOMS (V) 5.50
Sautéed in garlic & parsley butter, served on
toasted sourdough

TOASTED SOURDOUGH (V) 5.50
Add two toppings of your choice:
Smashed avocado (V), crumbled feta (V),
grilled halloumi (V), beetroot houmous (V),
seasonal mushrooms (V), smoked back bacon,
chorizo, free range poached eggs (V),
free range scrambled eggs (V)

BRUNCH BOARD 15.00

For two to share

Scottish smoked salmon and scrambled eggs,
toasted sourdough with smashed avocado, beetroot houmous,
grilled feta, seasonal mushrooms sautéed in garlic & parsley butter,
poached free range eggs and a choice of cold pressed juice

BRUNCH COCKTAILS

After all, a brunch without a cocktail is just a sad, late breakfast

MIMOSA ! 5.95
Prosecco and orange juice

BLOODY MARY ! 7.50
Ciroc vodka, tomato juice. Spiced the way you like it.

Licensing hours apply

Espresso
ALL·BAR·ONE

CHOOSE ANY HOT DRINK & A PATISSERIE ITEM FOR £3.95

Available until midday on weekdays

PATISSERIE

CROISSANT (V) 2.75
Served with butter and jam
PAIN AU CHOCOLAT (V) 2.75
With a chocolate hazelnut filling
MUFFIN (V) 2.75
Ask a member of our team for today's flavours
RASPBERRY & PISTACHIO
TRAYBAKE (V) 2.75

COFFEE

Available to take away
ESPRESSO 2.50 / 2.95
AMERICANO 2.50
FLAT WHITE 2.95
CAPPUCCINO 2.95
Add extra espresso shot 40p
Add flavoured syrup 40p
(Choose from: hazelnut, caramel or vanilla)

TEAS

Available to take away
TEAS 2.50
Breakfast
Earl Grey
Rooibos
Camomile
Peppermint
Green

DESSERTS

CHURROS (V) 6.50
Dusted with cinnamon sugar and served
with Dulce de Leche. Enough to share.
BELGIAN CHOCOLATE
BROWNIE (V) 5.00
Served with bourbon vanilla ice cream

BAKED SICILIAN LEMON
CHEESECAKE (V) 5.50
Served with blueberry compote
CHOCOLATE, ORANGE &
MASCARPONE FLAVOUR
MOUSSE CAKE (V) 4.75
1050kJ/250kcal

SALTED CARAMEL
CHOCOLATE TORTE (V) 5.50
With hazelnut ice cream
BOURBON PECAN PIE (V) 5.95
Served with cinnamon ice cream

RASPBERRY SORBET (VE) 3.00
Three scoops
TRIO OF ICE CREAMS (V) 3.75
Your choice of cinnamon, hazelnut and
bourbon vanilla scoops
CRANACHAN SUNDAE 4.95
Whipped cream whisky, honey, crushed
raspberries and toasted oats with vanilla
ice cream