

Nairn's

menu

snacks

Salted nuts 4 (V*, Gf*)

House focaccia, Scottish rapeseed oil 5 (Gf*)

Gordal olives, preserved lemon, za'atar 5.5 (V*, Gf*)

Fried Pimento de Padrons with sea salt 5 (V*)

Cashew hummus, crispy chilli & garlic oil, toasted focaccia 6

starters

Pea and asparagus velouté, cheese crouton 8 (V*, Gf*)

Risotto nero, squid, chilli and garlic 12 (Gf*)

Split pea and lentil dahl, fried cauliflower pakora, coriander, fresh naan bread 9 (Vg)

Ox tongue tonnato, smoked anchovy, capers, rocket 8 (Gf*)

Nick's hot smoked salmon pate, pickled cucumber, toasted rye bread 9 (Gf*)

Tomnah'a kalette salad, whipped feta, toasted nuts, salsa verde 8 (V*)

Triple baked mull cheddar soufflé, cheese sauce 11 (V*)

Peking duck salad, soy dressing, peanut and sesame 10 (Gf*)

mains

Fish & Chips, panko breaded haddock, tartare sauce, lemon, baby gem lettuce, pomme frites 20

Rolled belly of pork, black pudding, creamed polenta, chorizo cassoulet, mustard vinaigrette 26 (Gf*)

Hake fillet, saffron mash, pepper and onion confit, sauce vierge 24 (Gf*)

Potato gnocchi, peas, asparagus, mushrooms, wild garlic pesto 18 (V*)

Fettuccine alla Bolognese, truffle pesto, pecorino 18 (Vegetarian option available)

Market fish, peas, lettuce, new potatoes, butter sauce 23 (Gf*)

Chicken kiev, katsu butter, yakitori cauliflower, komatsuna 24

Beef bavette (served rare), smoked celeriac, pickled onion, green bean salad, pomme frites 25 (Gf*)

250g Beef Ribeye, garlic butter, portobello mushroom, pomme frites, garden salad with blue cheese dressing, peppercorn sauce 38 (Gf*)

sides

Pierre Koffman gold standard pomme frites, truffle mayonnaise 5 (V*, Gf*)

Buttered Tomnah'a greens 5 (V*, Gf*)

Tomnah'a mixed salad leaves with honey and mustard vinaigrette 5 (V*, Gf*)