

Nairn's

menu

snacks

Sea salt, balsamic and marcona almond snack mix 5 (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*)

starters

Pea and ham soup, shredded ham hock, croutons 9 (Gf*)

Risotto nero, squid, chilli and garlic 10.5 (Gf*)

Denhead farm asparagus, Old Leckie egg sauce gribiche 9 (Vg)

Roast beef tonnato, smoked anchovy, capers, rocket 8 (Gf*)

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

Heritage beetroot, whipped feta, hazelnut dressing, apple, toasted nuts 8 (V, Gf*)

Triple baked mull cheddar soufflé, cheese sauce 10 (V*)

Peking duck salad, soy dressing, peanut and sesame 9 (Gf*)

mains

Fish & Chips, panko breaded haddock, tartare sauce, lemon, baby gem lettuce, pomme frites 19

Rolled belly of pork, black pudding, creamed polenta, chorizo cassoulet, mustard vinaigrette 24 (Gf*)

Fillet of Coley, saffron mash, pepper and onion confit, sauce vierge 22 (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 22 (Gf*)

Chicken kiev, katsu butter, roasted cauliflower, Pak choi, black garlic yakitori 24

Beef feather blade, smoked celeriac, pickled onion, green bean salad, pomme frites 25 (Gf*)

sides

Pomme frites, truffle mayonnaise 5 (V*, Gf*)

Chilli and garlic oil Tomnah'a greens 5 (V*, Gf*)

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