

# 189 BAR

## NIBBLES

Puffed Pork Skin,  
Honey Dijon

6

Smoked Almonds <sup>v/vg</sup>

5

Sourdough  
<sup>with</sup> Whipped  
Butter,  
Maldon Salt <sup>v</sup>

6

Mixed Olives <sup>v/vg</sup>

6

Truffle Salami <sup>v/vg</sup>

6

3 for £14

## SMALL PLATES

French Onion Soup <sup>with</sup> Gruyere & Roquefort Croutons	8
Roasted Red Pepper & Tomato Soup <sup>with</sup> Sourdough <sup>vg</sup>	8
Balvenie Smoked Salmon <sup>with</sup> Toasted Sourdough, Sauce Gribiche, Lemon & Watercress	12
Duck confit bonbon <sup>with</sup> Beetroot Puree	12
Polenta <sup>with</sup> Ratatouille, Sauce Entrecote <sup>v/vg*</sup>	9
Tuna Nicoise <sup>with</sup> Green Beans, Baby Potatoes, Cherry Tomato, Black Olive, Boiled Free Range Egg	10
Baby Gem <sup>with</sup> Bacon, Garlic, Pecorino and Sourdough Crumb <sup>vg*</sup>	10

## SANDWICHES

Croque Monsieur Jambon de Bayonne, Comte, Bechamel, Green Salad & French Dressing	12
Tartine Warm Goats' Cheese & Truffle Honey, Green Salad & French Dressing <sup>v</sup>	12

## BOARDS

Cheese Board Selection of Scottish Cheeses, Chestnut Leaf Fermented Figs, Quince paste, Grapes, Biscuits and Sourdough Crisps <sup>v</sup>	24
Charcuterie Board Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons, Toasted Sourdough	24
Charcuterie & Cheese Board Selection of Scottish Cheeses with Chestnut Leaf Fermented Figs, Quince paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons, Toasted Sourdough	30

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.  
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.  
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

<sup>v/vg</sup> : Vegetarian/Vegan

<sup>v\*/vg\*</sup> : Vegetarian/Vegan available on request