

SHARING BOARDS

VEGETARIAN (V) (min 2 people)

Vegan Pastrami Sliders
Tatties Bravas
Padron Peppers (VE)
Veggie Haggis Bon Bons
Black Truffle & Mushroom Croquette

15/pp

SURF & TURF (min 2 people)

Pulled Pork Sliders
Cullen Skink Croquette
Tatties Bravas
The Bonnie Haggis
Black Truffle & Mushroom Croquette

17.50/pp

BURGERS

All Served with chips. Add cheese or bacon for £1 each.

BEEF

21 Day Matured British Beef Burger on a brioche bun with pickled onion, tomato and lettuce

14.50

CHICKEN

Marinated chicken breast on a brioche bun with pickled onion, tomato & lettuce

14.50

VEGGIE (V)

Homemade veggie haggis patties and crowdie cheese on a brioche bun, with pickled onion, tomato & lettuce

14.50

VEGAN & VEGGIE TAPAS

TATTIES BRAVAS (V/VE)

Triple cooked tatties with a bravas sauce & aioli

6.50

PADRON PEPPERS (VE)

Blistered peppers with red wine salt

5.50

ROASTED CAULIFLOWER (VE)

With vegan cheese sauce

8

VEGGIE HAGGIS BON BONS (V)

Homemade bon bons with veggie haggis, beetroot and crowdie cheese, served with a marinara sauce and topped with courgette spaghetti

9

BEETROOT & ARRAN CHEESE

ARANCINI (V)

Served with Arrabiata sauce (medium spice)

8.50

BLACK TRUFFLE & SCOTTISH

MUSHROOM CROQUETTES (V)

Served on a base of creamy leek sauce with a crispy seasonal veg

8

VEGAN DIPPING BOARD (VE)

Vegan board with 3 chef's choice dips and crostini

10

SANDWICHES

All Served with chips.

PULLED PORK

Slow cooked and smoked pork shoulder, with mustard & pickles

14.50

RED RYE CALAMARI

24 hour Barney's Red Rye-marinated calamari, with our house alioli, scattered with parsley & a squeeze of lemon

14

VEGGIE HAGGIS (V)

Homemade bon bons with veggie haggis, beetroot and crowdie cheese.

13.50

VEGAN PASTRAMI (VE)

Homemade vegan pastrami made with triple cooked neeps, marinated in our special pastrami-like mix & served with mustard and vegan cheese

13.50

SURF & TURF TAPAS

CULLEN SKINK CROQUETTE

Served with a creamy leek sauce and crispy seasonal vegetables

8.50

BLACK PUDDING CROQUETTE

Stornaway black pudding with ariabatta sauce, crispy veg, caramelised onion puree and a Barney's Volcano IPA glaze

9

COCK-A-LEEKIE ARANCINI

Arancini made from a traditional Scottish soup with Barney's Volcano IPA sauce

8

RED RYE CALAMARI

24 hour Barney's Red Rye-marinated calamari, with our house garlic alioli

8

POUTINE

Chips, cheese curds & gravy

8

THE BONNIE HAGGIS

Gnocchi stuffed with haggis & whisky sauce, served on a bed of neeps sauce with a whisky glaze

9

Please talk to a member of staff for allergy or additional dietary requirements.