

Breakfast & Brunch

Full Scottish Breakfast

Pork and black pudding sausages, Ayrshire bacon, haggis, Stornaway black pudding, flat cap mushroom, confit tomato, fried or poached free range eggs, potato scone and baked beans.

Vegetarian Breakfast

Veggie Sausages, confit tomato and flat cap mushroom, potato scones and baked beans. (v)

French Toast

Crispy bacon and maple syrup.

Spanish Omelette

Sun blazed tomato, new herb potato, red pepper and paprika. (v)

Avocado on Toast

Smashed avocado and poached free range eggs on toast. (v)

Breakfast & lunch served until 5pm

Warm flatbreads, Toasted Wraps & Ciabattas

9.9	Harissa Marinated Chicken Juicy chorizo, avocado, crème fraiche and crispy baby gem lettuce.	8.95
7.5	Hangar Cheese Steak 6oz Cracked black pepper mayonnaise, melted creamy cheddar cheese, rocket, sweet shallot rings and mustard frills.	9.5
5.5	Melting Isle of Arran Brie Cranberry jam, crispy baby gem lettuce.	5.95
	Tuna mayonnaise & spring onion.	5.5
6.5	Ploughmans Cured ham, emmental cheese & pickle.	6.5
5.5	The Noose & Monkey Club Thyme marinated chicken breast chargrilled, bacon, sun blazed tomato, mayonnaise, crispy baby gem & a soft free range fried egg.	8.95
	Cajun Chicken Melt Marinated chunks of chicken cooked in Cajun cream & finished with melted cheddar cheese.	7.5

Desserts 5.5

All desserts made in house.

Noose Sticky Toffee pudding, dripping in toffee sauce & butter scotch ice cream.

Andy's daily changing cheesecake.

Assiette of chocolate, warm chocolate brownie, white chocolate mousse and dark chocolate tart, served with orange chocolate ice cream.

Selection of ice cream, vanilla, butter scotch, chocolate orange.

Cheeseboard 6.5

Selection of Scottish cheeses & miller damsel crackers, served with spicy apple chutney.

Liqueur Coffees 4.95

Why not finish your meal with one of our amazing Liqueur coffees.

Irish Coffee (Jameson's Whiskey)

Highland Coffee (Glenmorangie)

Almond Hot Chocolate (Rum)

Parisian Coffee (Brandy)

Russian Coffee (Vodka)

Calypso Coffee (Tia Maria)

French Coffee (Cointreau)

Smoothies 3.45

Banana Crunch

The Cure

Chocolate Peanut Butter

Strawberry & Mango

Raspberry & Pear

Caramel Frappucino

Nibbles & Sides Make your own boards - tapas style

Salt and Pepper Squid.	5.95	Sweet potato fries.	3.95
Tempura haggis croquettes.	5.95	Monkfish scampi bits.	7.5
Brie and cranberry bonbons. (v)	4.95	Beer battered onion rings.	3.5
Hand cut rooster chips.	3.5	Steamed new potatoes. (gf)	2.95
Selection of fresh vegetables.	2.95	House slaw. (gf)	2.95
Deep fried tempura pickles.	2.95	Spicy Tortillas & House Guacamole.	4.95
Spicy Mozzarella sticks.	3.95	Salt and Pepper Prawns.	5.95
Selection of house dips; Saffron Aioli, Smokey Paprika BBQ, Coriander Crème Fraiche, Garlic Mayonnaise, Tartar sauce, Guacamole.			0.75

Light & Crispy Baked Jacket Potatoes

6.5

Spicy Harrisa marinated chicken bound in crème fraiche

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Melted Scottish Brie & cranberry

-

Aaron cheddar & baked beans

-

Tuna mayonnaise & spring onion

-

Creamy Cajun chicken

The Noose & Monkey

Starters

Chef's Soup of the day, with house baked bread & butter.	3.9
Lamb and cumin skewers, dill crème fraiche, warm flat bread and served with hummus.	5.9
Thai crab cakes, spicy chilli & coriander house salsa, & pickled cucumber.	5.9
Heritage tomato & spinach salad, roasted hazel nuts & pomegranate seeds with brie & cranberry bonbons. (v)	5.5
Seared Scallops and shallot infused potato scone with black pudding puree and finished with apple gel.	7.5
Tempura Haggis croquettes, with creamy parsnip puree & wild mushroom salad.	5.95
Bread & Olives	3.95
Selection of house made warm breads & olives, olive oil and sherry vinaigrette zingy humus & fresh pesto. (v)	

From the Grill

Classic Noose Burger

6oz handmade steak burger with crisp baby gem & tomato, toasted floured bun, sweet tomato house relish, red cabbage slaw & rooster fries. 10

Chilli & Cheddar	11.95	Black & Blue	11.95
Bacon & Brie	12.95	Pork & Black Pudding	12.95

Sweet Potato & Chilli Burger

With coriander crème fraiche and chilli relish, with tempura shallot rings & hand cut rooster fries. (v) 10.5

Chef's Selection

Seared monk fish with chorizo, minted pea puree, fondant potatoes finished with citrus harissa emulsion.	15.95
Pan seared chicken breast infused with scotch bonnet chilli and topped with chilli cheddar cheese, sticky coconut rice and cooling coriander crème fraiche. (gf)	13.5
Grilled Lemon sole, soft quails eggs, nicoise salad and salsa Verdi. (gf)	13.95
Penne pasta, chicken white wine & coriander cream served with garlic bread. (gf)	10.95
Wild garlic and ricotta ravioli, smooth chorizo paint and sweet chilli tender stem broccoli.	12.5
Lemon and thyme Halloumi kebabs served with sweet potato and paprika ragu, finished with tempura shallot rings and lemon oil. (v)	10.95
Seared duck breast, golden fondant potatoes, carrot puree and five spice jus.	15.95
Wild mushroom and crispy Kale Risotto served with shaved parmesan. (v)	10.95
Lemon & thyme chicken breast, wilted leeks, tender stem broccoli, steamed midi potatoes & thyme jus.	12.95
Tandoori style monkfish, with coriander and chilli infused rice, deep fried capers and mini poppadoms with dill crème fraiche.	13.95

Aged Scottish Steaks

6oz Hanger steak, rolled in sea salt & chilli flakes, pan seared to your liking served with sautéed spinach, wild mushroom & finished with crispy shallot rings.	15.95
6oz Fillet steak, served with confit tomato, flat cut mushroom, beer battered shallot rings and handcut rooster fries.	23.95
8oz Rib eye steak, served with confit tomato, flat cut mushroom, caramel shallot rings and handcut rooster fries.	17.95

Choose your sauce;
Pepper, Whisky, Mushroom or Blue cheese.

Sharing is Caring (Boards)

Seaboard - Crispy salt & pepper squid, golden monkfish scampi, caramelised Scallops, haddock bites & garlic tiger prawns served with house tartare sauce	15.95
Classic Nachos dripping with melted mozzarella, jalapenos, house guacamole & salsa. (v)	7
Cajun Chicken or chilli.	8.95
Charcuterie & Cheese board	12.95
Selection of cured meats, local cheeses, artisanal bread, house piccalilli & spicy apple chutney.	

Classics

Bubbly Beer Battered Haddock, served with hand cut rooster fries minted peas and house tartare sauce.	12.95
Isles of Aaron mull cheddar Macaroni, rich and creamy served with garlic ciabatta. (v)	9.95
Top with cured ham, Black pudding or haggis.	11
Rorie Pie of the day, served with seasonal vegetables and hand cut rooster fries or pomme puree.	11.95
Breaded scampi, hand cut rooster fries, minted peas and house tartare sauce.	10.5
Chilli with a kick, basmati rice melted chilli cheddar and homemade nachos finished with crème fraiche.	10.95
Beef olives, beef skirt stuffed with oatmeal pudding, served with mash or hand cut rooster fries and fresh seasonal vegetables.	11.95
Crisp and golden Chicken fillets, with garlic alioli, hand cut rooster fries & side salad.	10.95
Chicken or King prawn Caesar Salad, crisp baby gem lettuce, golden croutons & shaved parmesan.	12.95

FOOD ALLERGIES AND INTOLERANCES: Please speak to our staff about the ingredients in your meal, when making your order.
This menu is subject to change without notice. Some dishes may contain traces of nuts.

(v) Vegetarian (gf) Gluten Free (df) Dairy Free