ÒRAN MÓR

MORE THAN JUST A GREAT BAR

NIBBLES

Artisan Breads, Scottish Butter *[vg available]*
- £5.50 -

Gordal Olives, Paprika & Thyme *[vg]*
- £5.00 -

Truffle & Pecorino Nuts *[v]*
- £6.50 -

Apple & Black Pudding Sausage Roll, Brown Sauce
- £7.50 -

STARTERS

Spiced Fragrant Parsnip Soup Cranberry & Pumpkin Seeds, Sage Oil, Sourdough *[vg]*
- £6.50 -

Duck & Orange Parfait Melba Toast, Burnt Lemon Gel
- £10.00 -

Aperol & Cinnamon Cured Salmon Pickled Mooli, Stem Ginger, Crème Fraiche
- £11.50 -

Haggis Truffles, Crispy Haggis, Whisky Sauce, Pickled Shallots
- £9.50 -

Cullen Skink, Haddock Chowder, Sourdough, Whipped Scottish Butter
- £9.50 -

Beetroot & Whipped Crowdie, Roasted & Pickled Beets, Whipped Crowdies Apple, Candied Walnut's *[v] [vg available]*
- £8.00 -

MAINS

Prosciutto Wrapped Turkey Roulade Cranberry & Parsley Stuffing, Chipolatas, Goose Fat Roast Potatoes, Mapel Roast Roots, Creamed Sprouts
- £21.00 -

Spiced Ale Braised Featherblade Haggis Bonbon, Mapel Roast Winter Vegetables, Potato Fondant, Stout Jus
- £19.00 -

Beer Battered Haddock, Triple Cooked Chips, Crushed Peas, Curry Tartar Sauce
- £19.75 -

Steak Burger, Grilled Beef Burger, Smokey Bacon Jam, Melted Cheddar Cheese, Fries
- £19.00 -

Salmon Wellington Spätzle, Sauteed Kale, Beurre Blanc
- £22.50 -

Nut Roast, Roast Potatoes, Vegetables, Vegan Jus *[vg]*
- £14.00 -

Mac & Cheese, Bechamel, IJ Melis Cheese *[v]*
- £13.50 -

SIDES

Hand Cut Chips *[vg]*
- £4.50 -

Seasoned Fries *[vg]*
- £4.50 -

Buttered Vegetables *[v]*
- £5.00 -

Roast Potatoes *[vg]*
- £4.50 -

Pigs & Blankets *[v]*
- £5.50 -

Creamed Sprouts *[v]*
- £5.00 -

DESSERTS

Dark Chocolate & Ginger Tart, Spiced Berry Compote *[v]*
- £7.00 -

Christmas Pudding, Brandy Cream, Red Currants *[v]*
- £7.00 -

Glazed Banana Toffee Pudding, Butter Scotch Sauce, Tipsy Cream *[v]*
- £7.00 -

Scottish Cheese Selection, Oatcakes, Grapes, Quince, Apple *[v]*
- £12.50 -

[v] vegetarian *[vg]* vegan

A discretionary service charge will be added to your bill, with 100% of this optional amount going directly to our team.

We prepare and serve food and drinks that may contain food allergens. In conjunction with our food suppliers take every care in preparing your meal and drinks. Our kitchen and bar operations involve shared cooking and preparation areas. Food and drink variations may occur due to ingredient substitutions, recipe revisions, and/or preparation methods. For these reasons, we cannot guarantee that food and drink menu items will be completely free of allergens. If you have a food allergy or intolerance or Coeliac disease, please speak to one of our managers about the specific ingredients before you order.