

Uisge

Please inform your server of any allergies or dietary requirements before ordering, thank you.

Uisge Tapas

Olives	4
Bread	4
Bread & Olives (GF, DF, V, VE)	6
Soup Of The Day Sourdough Bread and Butter (GF)	7
Aubergine Wrapped Koftas Tomato, Roast Pepper, Chilli Sauce, Garlic Bread Sourdough (GF)	9
Panko Breaded Brie Wedges Sweet Chilli Jam, Salad (GF, V)	9
Cauliflower and Cumin Fritters Served with Lime Yoghurt dip (V, VG)	8
Prawn Patatas Bravas Crispy Diced Potatoes, Tomato and Smoked Paprika Sauce, Aioli (Garlic Mayo) (GF, DF)	10
Salt and Pepper Squid Salad Served with Chilli Dipping Sauce	9
Charcuterie & Cheese Sharing Platter Cured Meats, St Andrews Cheddar, Fruit and Apple Chutney with Warm Sourdough Baguette	19
Mezé Sharing Platter Mixed Olives, Butterbean Mash, Muhammara, Baba Ghanoush Baked Feta with Honey and Thyme, Marinated Cherry Tomatoes and Flat Bread (GF)	18

Sides

Dirty Fries - choose from the following toppings 9
Pulled Pork/Spring Onion/BBQ sauce; or
Spring Onion/Cheddar & Sweet Chili

Garlic Bread; or
Cheesy Garlic Bread
6
(GF, V)

Cajun Hash Brown Bites
(GF, DF, V, VE)

Crispy Battered Onion Rings
(GF, DF, VE)

Tossed Salad
(GF, DF, VE)

Fresh Seasonal Vegetables
(GF, DF, V, VE)

Skin on Chips
(GF, DF, V, VE)

DF - Dairy Free version available, **PLEASE ASK**
GF - Gluten Free version available, **PLEASE ASK**
V - Vegetarian
VE - Vegan version available, **PLEASE ASK**

Mains

Hot Smoked Salmon, Avocado & Egg Ceasar Salad Little Gem, Crispy Croutons, Cherry Tomato, Ceasar Dressing vinaigrette (GF, V, VE)	17
Haddock & Chips Crispy Battered or Breaded Haddock, Chips, house dressed salad, tartare sauce. (GF, DF)	19 / 14 (small)
Hake, Roast Pepper & Chickpea Tagine Lemon and Herb Cous Cous (GF, DF)	22
Corn Fed Chicken Breast Kiev Panko Crust, Roast Garlic & Herb Butter, Creamy Mash (GF) Served with Seasonal Vegetables	20
Baked Seabass with King Prawns Wrapped in Filo Pastry, Stir Fried Vegetables, Red Thai Curry Sauce (GF)	22
Courgette Linguine Pasta With Peas, Asparagus and Parmesan	16
Barbecue Pork Chop Sweet Potato and Ginger Mash, Baked Apple, Charred Greens (GF, DF)	19
Steak of the Day Onion Rings, Baked Tomato, Chunky Chips (Please see Specials Board)	MARKET PRICE
Braised Featherblade of Beef Smoked Bacon, Baby Onion, Creamy Mash, Roast Vegetables (GF)	22

5 Uisge Burgers

All served with chunky chips and house slaw
Add cheese or bacon to any burger for £1.50 each

Steak Burger Homemade Steak Patty, Gem Lettuce, Tomato, Mayo. (GF, DF)	18
Green Lentil, Potato and Oyster Mushroom Burger Hand Pressed Burger, Herb Mayo, Gem Lettuce, Tomato (GF, V, VE)	18
Pork and Chorizo Burger Served with Manchego Cheese	18

Uisge

Light Lunch Sandwiches

The following sandwiches are served between 12 - 5pm

Pulled Pork Flatbread	10
Parsley Mayonnaise, Mango Avocado Salsa, Little Gem Lettuce, Pickled Red Onions. (GF)	
Smoked Chicken, Egg & Avocado Ciabatta Roll	9
Caesar Dressing and Little Gem Lettuce (GF)	
Ham & Cheddar Sourdough Baguette	9
Red Onion Marmalade, Mustard Mayonnaise (GF)	
Garlic Mushroom Toasted Bloomer (Toastie)	9
Cheddar and Mozzarella Cheese (GF)	

Uisge Ploughman's Lunch 15

Homemade Pork Pie, Roast Ham, Apple Chutney, Boiled Egg, Pickles, Crusty Sourdough Bread, St Andrews Cheddar

Soup and sandwich deal - add a mug to the above sandwiches for only £4 extra.

Sunday Roasts (12pm to 6pm every Sunday)

Please see blackboard for today's choices

Roasts may include Topside, Leg of Lamb, Pork, Turkey, Venison or Baked Gammon

PLEASE SEE SPECIALS BOARD FOR MARKET PRICE

All served with Yorkshire Pudding, mashed potato, seasonal veg, roast potatoes and gravy

Children's Menu

Special offer; Children aged 10 and under may choose a soft drink from the list below and a double scoop of ice cream free of charge!

Mini Burger	9
Macaroni Cheese (V)	9
Garlic Bread, Salad	
Margherita Pizza (V)	9
Chicken Fillets	9
With Chips and Salad	

Ice cream choices.

Chocolate, Vanilla, Strawberry

Drink choices.

Fruit Shoot, Milk, Orange Juice, Apple Juice, Orange squash.

Dessert

Selection of Scottish Ice Cream 7
(GF, V, Vegan choice available)

Scottish Cheese 10
St Andrews Farmhouse Cheddar, Apple Chutney, Grapes, Millers Crackers (GF, V)

Vanilla and Banana Crème Brûlée 8
With Rum and Raisin Ice Cream (GF,V)

Double Chocolate Tart 10
White and Dark Chocolate, Strawberry Balsamic and Black Pepper Compote with Raspberry Sorbet (GF, V)

Sticky Toffee Pudding 9
Butterscotch Sauce, Vanilla Ice Cream (GF, V)

Coffee & Mini Dessert 8
Coffee, Mini Dessert of the Day (GF, V)

Coffee Shop

Amaretto Affogato	£6.00
Liqueur Coffees from	£5.50
Suki Teas	£2.95 / £3.25
Latte	£2.95 / £3.25
Flat White	£3.45
Americano	£2.75 / £3.25
Cappuccino	£2.95 / £3.55
Espresso	£2.50 / £2.95
Mocha	£3.90
Hot Chocolate	£3.45
Luxury Hot Chocolate	£4.45
Scone	£3.00

Served with butter and jam

Try our delicious brunch menu!
10.30am – 11.30am

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V – Vegetarian
VG – Vegan version available, please ask