Uisge

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

Uisge Tapas

Olives 5
Bread 4
Bread & Olives 6

Soup Of The Day 7
Sourdough Bread, Butter

Pulled Pork and Ham Hock Bonbon 10
Compote, Uisge Barbeque sauce

Stuffed Tempura Jalapeno Peppers 9
Chilli Mince, Roast Pepper sauce, Lime Mayonnaise

Indian Prawn Skewers, Cucumber, Red Onion, Tomato Salad 11

Uisge Gin Smoked Salmon
Potato, Pea Tortilla Guacamole, Tarragon. Mayonnaise 13

Miso Charred Aubergine, Pickled Cucumber Salad 9

Charcuterie & Cheese Sharing Platter 21
Serrano Ham, Salchicon, Chorizo, Crispy Sesame Breaded Brie Wedges, Uisge Apple Fig Chutney, Sourdough Baguette, Homemade Rosemary Sea Salt Crackers

Mezé Sharing Platter 21
Mixed Olives, Marinated Cherry Tomatoes, Halloumi Saganki, Pomegranate, Sumac Chicken Skewers, Harissa Hummus, Warm Flat Bread

Sides

Dirty Fries - choose from the following toppings
Pulled Chicken Shawarma Dirty Fries/Spring Onion/BBQ sauce, OR Spring Onion/Chedder/Sweet Chilli 10
Garlic Bread; or Cheesy Garlic Bread 5/6

Cajun Hash Brown Bites 5

Crispy Battered Onion Rings 5

Tossed Salad 4

Fresh Seasonal Vegetables 5

Skin on Chips 4

Dairy Free, Gluten Free, Vegetarian and Vegan versions maybe available. PLEASE ASK

Mains

Grilled Chicken and Feta Nicoise Salad 20
Green Beans, Tomatoes, Roast New Potatoes, Boiled Egg, Red Onion, Olives

Haddock & Chips 20 / 15 (small)
Crispy Battered or Breaded Haddock, Chips, House Dressed Salad, Tartare Sauce

Herb Crusted Fillet of Sea Trout 24
Crushed New Potatoes, Buttered Green Beans, Capers, Tomato Tarragon Bearnaise Sauce

Stuffed Roast Breast of Corn Fed Chicken 24
Mozzarella, Basil, Roasted Pepper Compote, Tomato, Basil Sauce

Beef Massaman Curry 20
Coconut Rice, Garlic Naan Bread

Linguine Pesto Genovese 18
Pesto Green Beans, Potato, Grated Parmesan

Macaroni Al Ragout Salssiccia 18
Italian Sausage, White Wine, Tomato Ragout

Slow Braised Feather Blade Steak 26
Red Wine, Bacon Lardon, Baby Onion, Creamed Potatoes

Steak of the Day MARKET PRICE
Onion Rings, Baked Tomato, Chunky Chips
(Please see Specials Board)

Uisge Burgers

All served with chunky chips and house slaw

Steak Burger 19
Add: cheddar cheese and grilled bacon for £1.50 each
Homemade Steak Patty, Gem Lettuce, Tomato, Mayo.

Uisge Green Lentil, Cumin Courgette Burger 18
Add: cheddar cheese and grilled bacon for £1.50 each
Hand Pressed Vegetable Burger, Mayo, Gem Lettuce, Tomato
(Vegan Version available)

Chicken Balmoral Burger 19
Grilled Chicken Fillet, Crispy Breaded Haggis, Crispy Bacon, Smoked Cheddar Cheese, Pink Peppercorn, Dipping Sauce

Uisge

Light Lunch

Sandwiches

The following sandwiches are served between 12 - 5pm

Sumac & Pomegranate Chicken Skewer Flatbread
Little Gem Lettuce, Roast Red Pepper Mayonnaise, Marinated. Cherry Tomatoes and Red Onion Marmalade. 11

Pork Schnitzel Sourdough Baguette
Caesar dressing, Rocket, Gherkin, Tomato 12

Aubergine Schnitzel Sourdough Baguette
Caesar dressing, Rocket, Gherkin, Tomato 12

Khobez Shawarma Chicken Wrap
Sweet Chilli Mayo, Roast Peppers, Little Gem Lettuce, Cherry Tomatoes 12

Vegan Chicken Wrap
Sweet Chilli Mayo, Roast Peppers, Little Gem Lettuce, Cherry Tomatoes 12

Haddock Hotdog 13
Brioche Hotdog Roll, Harissa Lime Mayo Iceberg Lettuce, Roast Cherry Tomatoes, Pepper Relish

Uisge Ploughman's Lunch 16
Homemade Pork and quail egg Gala Pie, Roast Ham, Apple, Chutney, Pickles, Crusty Sourdough Bread, St Andrews Chedder

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 of Beef, Leg of Lamb, Pork, Turkey, Venison or Baked Gammon
PLEASE SEE SPECIALS BOARD FOR MARKET PRICE
All served with Yorkshire Pudding, mashed potato, seasonal vea, roast potatoes and gravy

Special offer; Children aged 10 and under may choose from the separate children's menu – please ask a member of staff for a copy.

Buy 2 Tapas, Get 1 Free

Available Monday – Wednesday from 4pm

Order any 3 eligible tapas and the cheapest is free!

Offer excludes Soup, Meze Sharing Platter, and Charcuterie & Cheese Sharing Platter.

Dessert

Selection of Scottish Ice Cream 8

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

Chocolate Pavlova 10
Cherries, Summer Berries

Sea Buckthorn Crème Brulee 10
Vanilla Ice Cream, Ginger and White Chocolate Shortbread

Sticky Toffee Pudding 9
Butterscotch Sauce, Vanilla Ice Cream

Coffee & Mini Dessert 9
Coffee, Mini Dessert of the Day

Dessert Wine rather than coffee: add 2

Coffee Shop

Amaretto Affogato	£6.00
Add Liqueur £3.00	
Liqueur Coffees from	£7.15
Suki Teas	£3.10 / £3.25
Latte	£3.40 / £3.85
Flat White	£3.40 / £3.85
Americano	£3.20 / £3.60
Cappuccino	£3.40 / £3.85
Espresso	£3.00 / £3.50
Mocha	£4.15
Hot Chocolate	£4.00
Luxury Hot Chocolate	£5.00
Scone	£3.25

Try our delicious brunch menu!
10.00am – 11.30am
Afternoon Tea Available Monday to Saturday 2pm – 5pm

Dairy Free, Gluten Free, Vegetarian and Vegan versions maybe available. PLEASE ASK