



JUNIPER BAR FOOD

SERVED DAILY 11 'TIL 4

Plain or fruit scone 5

Tea/Coffee & Pastry 6

SANDWICHES

Bacon Roll 6

Smoked cheddar, ham and tomato
toastie 10
sourdough bread, mustard mayo

Grilled chicken breast 12
house potato roll, rocket, sundried
tomato mayonnaise

Smoked salmon 14

malted bread, crowdie cheese, avocado

Highland burger 22 (available 12 til 9pm)
8oz beef patty, haggis, smoked cheddar,
lettuce, tomato, burger sauce house
potato roll, chips, whisky sauce (vegan
option available*)

SERVED DAILY FROM 12 'TIL 9

SALADS

Chicken Caesar 19

lettuce, pancetta, Mull cheddar, Caesar
dressing, garlic butter croutons, grilled
chicken

Superfood salad small 19 (vg)

avocado, pink grapefruit, quinoa, toasted
walnuts, five seeds, shredded spinach,
napa, pak choi, radish, spring onions,
olive oil, chilli, ginger, tamarind and
lime dressing

DESSERTS

Sticky toffee pudding 10 (v)

butterscotch sauce, popcorn brittle,
vanilla ice cream

Deconstructed cranachan 10 (v)

honey, cream, raspberry, whisky, brandy
snap, oats

Dolcé cheesecake 10

caramel crèmeux, chocolate popping
candy, honeycomb

Blood orange baked Alaska 15

iced parfait, blood orange jelly,
meringue

Dundee tart 10 (vg)

almond and orange tart, orange curd,
maple and almond ice cream

v = vegetarian | vg = vegan | * = can be modified to accommodate respective diets (vg* = can be modified to cater for vegan diets) Many of our dishes are available as Gluten Free & / or Dairy Free versions - ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present & our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. All meat weights are uncooked. Prices are in GBP & include VAT. A discretionary service charge of 12.5% is applied to all tables.



JUNIPER BAR FOOD

SERVED DAILY FROM 12 'TIL 9

NUTS AND NIBBLES

Olives 4.50 (vg)
marinated kalmata and nocellera olives

Crisps 2.50 (v)

House bread selection 9 (v, vg*)
trio of butters

Nuts 2 (v)

SMALL PLATES

**Butternut squash, chilli and coconut
soup 9 (v, vg*)**
house bread, butter

Garlic prawns 10

Braised wild mushroom 13 (v, vg*)
artichoke purée, artichoke crisp, herb
vinaigrette

Cajun salmon bites 11
chunky chips, tartar sauce, house salad

Cumbræ oyster 4 each
mignonette and lemon

Haggis bon bons 11
whisky sauce

Three sliders 16
choose any 3: beef, chicken, jackfruit (vg)
Additional items 6

TO SHARE

Scottish cheeseboard 13
Isle of Mull cheddar, Blue Monday, Clava
brie, oatcakes, candied walnuts, chutney

Charcuterie 16
salami, Parma ham, chorizo, burrata,
gherkin, sun blushed tomatoes,
chutney, sourdough bread, olives

SIDES

Triple cooked chips 6 (vg)

Truffle parmesan chips 7

Mac and cheese 7 (v)

Chilli and garlic spinach 6 (v, vg*)

Sautéed greens 6 (v, vg*)

Garlic mushroom 6 (v)

Mac and cheese 7 (v)

House salad 4 (vg)

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