PIPES OF SCOTLAND

GARLIC BREAD GRATINÉ — 99:-
HOUSE-MADE FLATBREAD WITH CREAM CHEESE AND GARLIC CRÈME, GRILLED AND TOPPED WITH ROASTED GARLIC, HERB OIL AND GARDEN GREENS

BRAISED BEEF CROQUETTES — 169:-
SLOW-BRAISED BEEF CHUCK CROQUETTES WITH CHIVE EMULSION, CRISPY SHREDDED POTATOES, CHEDDAR AND GARDEN GREENS

SWEDISH SHRIMP SANDWICH — 169/269:-
HOUSE-MADE SWEDISH RYE BREAD, CHIVE EMULSION, FRISÉE LETTUCE, HAND-PEELED SHRIMP, EGG, CUCUMBER, LUMPFISH ROE, LEMON AND DILL

STEAK 'N' FRIES — 359:-
GRILLED RIBEYE, HERB BUTTER, FRENCH FRIES AND SEASONAL BABY VEGETABLES

FISH 'N' CHIPS — 295:-
GUINNESS TEMPURA-BATTERED HADDOCK, GREEN PEA EMULSION AND HOUSE-MADE SALT & VINEGAR CHIPS, TOPPED WITH SOUR CREAM, VENDACE ROE AND CRISPY SHALLOTS

SMOKED & LINGONBERRY-GLAZED PORK RIBS — 295:-
SMOKED PORK RIBS GLAZED WITH LINGONBERRIES, SERVED WITH FRENCH FRIES, FLAME-GRILLED BABY GEM LETTUCE AND BLACK PEPPER EMULSION

CHEESESTEAK SANDWICH — 269:-
TENDER RIBEYE STEAK IN HOUSE-MADE FOCACCIA WITH DIJONNAISE, AGED CHEDDAR, CARAMELISED ONIONS AND PEPPERS

PIPES BEEF CHUCK BURGER — 236:-
POTATO BUN, CRISP LETTUCE, PICKLES, DOUBLE CHEESE, CARAMELISED ONIONS AND PEPPERS, FINISHED WITH TRUFFLE AND CHILLI MAYONNAISE

PAPPARDELLE — 245:-
PAPPARDELLE WITH CHANTERELLES, PORCINI AND WILD MUSHROOMS IN A LIGHT CREAM SAUCE, TOPPED WITH CRISPY OYSTER MUSHROOMS, WHITE TRUFFLE AND GRATED HAVGUS CHEESE

NORDIC STICKY TOFFEE — 149:-
WARM CHOCOLATE AND DATE SPONGE, BROWN BUTTER CARAMEL SAUCE, VANILLA ICE CREAM AND BROWN BUTTER CRUMBLE

VANILLA PANNA COTTA — 139:-
CARAMELISED WHITE CHOCOLATE, APPLE FOAM AND OVEN-ROASTED APPLES WITH COGNAC AND THYME

CLASSIC CRÈME BRÛLÉE — 119:-

CRÈME BRÛLÉE CHOKOCOFFEE — 149:-
COFFEE CRUMBLE AND CHOCOLATE SORBET

Please ask our staff for information about allergens or if you have any food allergies

Pipes Of Scotland

PUB AND BREWHOUSE

CHARCUTERIE & CHEESE SELECTION *A SELECTION OF CURED MEATS AND CHEESES, MELON, BACON-WRAPPED DATES, SEASONAL PRESERVE, HOUSE-MADE SEED CRACKERS AND NOCELLARA OLIVES*	359:-
STICKY PORK BITES GLAZED WITH HONEY & CHILI	99:-
CRISPY FRIED SCOTTISH CHEDDAR & DIP	109:-
CRISPY FRIED PICKLES & DIP	89:-
NACHOS, SALSA & AIOLI	99:-
MARCONA ALMONDS	69:-
NOCELLARA OLIVES	59:-
FRENCH FRIES	69:-
MIXED NUTS	39:-
BEER SAUSAGE	79:-
POTATO CRISPS	49:-
AIOLI	35:-
DIJONNAISE	35:-
CHIVE EMULSION	35:-
GREEN PEA EMULSION	35:-
BLACK PEPPER EMULSION	35:-
TRUFFLE & CHILLI MAYONNAISE	35:-



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