



JUNIPER

BAR FOOD

SERVED 12 TIL 4

SANDWICHES

Grilled cheddar and bacon 10

mustard mayo, tomato, house oat bread

Soy and lemon glazed chicken 10

horseradish cream, grilled tenderstem broccoli, house potato roll

Prawn cocktail 11

avocado, lettuce, marie rose, toasted sourdough

BAKING

Choice of pastries 4 each (v)

Almond croissant | Pain au chocolat | Pain aux raisins

Blueberry crumble muffin 4.50 (v)

Plain or fruit scone 4.50 (v)

with clotted cream and jam

Cake or traybake 4.50 (v)

please ask your server for today's flavour



JUNIPER

BAR FOOD

SERVED ALL DAY

NUTS AND NIBBLES

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

Olives 4.50 (vg)
marinated Kalamata and
Nocellara olives

Honey roasted cashews 4 (v)

Smoked almonds 4 (vg)

Masala roasted chickpeas 4 (vg)

Spiced peanuts 4 (vg)

SMALL BITES

Cumbrae oysters 4.50 each
with mignonette and hot sauce

Spinach and plant ricotta bridies 8 (vg)
smoked romesco

**Josper-grilled chicken
balmoral skewers 9**
Drambuie glaze, cured egg yolk

Steamed pulled beef bun 8
truffled cream

Fire and smoke salmon 10
grilled salmon skewers, smoked salmon
sauce

Haggis bon bons 10
whisky peppercorn sauce

Salt and pepper coley 9
smashed cucumber salad, sweet soy sauce

Garlic butter prawns 10

SALADS

Chicken Caesar small 12 | large 18
lettuce, pancetta, Mull cheddar, Caesar
dressing, garlic butter croutons, Josper
grilled chicken

Hot smoked salmon small 14 | large 20
mixed leaves, boiled egg, new potatoes,
grilled mangetout, confit tomato,
mustard dressing

Superfood (vg) small 12 | large 18
avocado, pink grapefruit, spelt, toasted
walnuts, five seeds, shredded spinach,
napa, pok choy, radish and spring onion,
olive oil, chilli, ginger, tamarind and
lime dressing

SIDES & EXTRAS

Triple-cooked chips 5 (vg)

Truffle parmesan chips 6

Mac'n'cheese 6 (v)

Garlic mushrooms 5.50 (v)

House salad 4 (vg)

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% is applied to all tables.