



JUNIPER

BAR FOOD

SERVED 12 TIL 4

SANDWICHES

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

Grilled chicken breast 19
house potato roll, grilled tenderstem broccoli, sundried tomato mayonnaise

Smoked salmon 14
malted bread, crowdie cheese, avocado

Bacon cheeseburger 20 (available all day)
8oz beef patty, Connage gouda cheese, streaky bacon, lettuce, tomato, burger sauce, house potato roll, chips

BAKING

Choice of pastries 4 each (v)
almond croissant | pain au chocolat | pan aux raisins

Blueberry crumble muffin 4.50 (v)

Plain or fruit scone 4.50 (v)

DESSERTS available all day

Dundee tart 9 (vg)
almond and orange tart, orange curd, maple and almond ice cream

Sticky toffee pudding 9 (v)
salted butterscotch, popcorn brittle, vanilla ice cream

Hot chocolate cake 9 (v)
dulce de leche, hazelnut crumble, toasted mallow ice cream

Raspberry pavlova 9 (v)
raspberry and white chocolate mousse, raspberry ice cream, whisky syrup, honey granola

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.



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SERVED ALL DAY

NUTS AND NIBBLES

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

Olives 4.50 (vg)
marinated Kalamata and Nocellara
olives

Tube of Smarties 2.40 (v)

Tub of Pringles 2.50 (v)
ready salted | sour cream & chive | salt
& vinegar

Nobby's Nuts 2 (v)
sweet chilli | dry roasted | salted

SMALL PLATES

Spinach and plant ricotta bridies 8 (vg)
smoked romesco

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

Haggis bon bons 10
whisky peppercorn sauce

Garlic butter prawns 10

Spiced Carrot Soup 9 (v, vg*)
house bread, butter

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

Braised wild mushrooms 11 (vg)
creavmy polenta, herb vinaigrette

SALADS

Chicken Caesar small 12 | large 18
lettuce, pancetta, Mull cheddar, Caesar
dressing, garlic butter croutons, Jospet
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 choi, 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)

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