



Nàdarra

DRINKS MENU

COCKTAILS

Thyme Whisky Sour £9.75

Woodford Reserve, lemon, thyme & honey syrup, bitters

Carajillo £9.75

El Rayo Reposado, espresso, Licor 43

Lavender Gin Sour £9.75

House of Botanicals gin, lemon, lavender syrup, aquafaba

Autumn Mule £9.75

Discarded Chardonnay Vodka, apple cider, lime, ginger beer

Pear Spritz £9.75

Frizzante Bianco, pear syrup, triple sec, soda

Sloe Spritz £9.75

Frizzante Rose, Sloe gin, St Germain, soda

Prefer a classic? Just ask! If we have the ingredients, we'll happily mix it up for you.

MOCKTAILS

Autumn Spritz £6.50

Feragai, apple cider, pear syrup, soda

Pink Grapefruit & Basil

Mojito £6.50

Ferargai, grapefruit, basil, lime, soda

GIN

Arbikie Nàdar £4.20

Caorunn £4.20

Isle of Harris £4.75

House of Botanicals Old Tom £4.20

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Raspberry

RUM

Dark Matter £4.75

Ninefold spiced rum £4.35

Angostura 3y £4.35

Wester Pineapple £4.35

VODKA

Arbikie Nàdar £4.20

Discarded Chardonnay £4.20

WHISKY

Balvenie Caribbean Rum Cask £7.00

Fettercairn £6.00

LIQUEURS

Americano Cocchi Rosa £4.10

Campari £4.10

Kahlua £4.10

Licor 43 £4.10

Pietro Nicola Limoncello £5.00

Pietro Nicola Caffè Margeaux £5.00

NON ALCOHOLIC

Feragia £3.00

BEER

Draught - Nàdarra Lager

Pint £6.20

Half £3.10

BOTTLE/CAN

6DN Omnium Session IPA £5.50

Burnside Wayfinder 0.5% £5.00

Burnside Right to Roam 0.5% £5.00

SOFT DRINKS

Walter Gregor Tonic £2.80

Summerhouse Ginger Beer £3.30

Summerhouse St Clements £3.30

Rapscallion Burnt Lemon £4

Rapscallion Dry Lime £4

Rapscallion Cranachan £4

Coke £3.40

Diet Coke £3.40

Coke Zero £3.40

Apple Juice £3.00

Orange Juice £3.00



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M E N U

BAR SNACKS

Gnocchi Fritti	£4.50
Gordal Olives (picante)	£4.25
Panko Olives	£4.75
Mixed Nuts	£2.50

BOARDS

Cheese	For 1	£11
<i>Selection of cheeses, oatcakes, chutney, grapes, dried fruit</i>	For 2	£21
Mixed Deli	For 1	£12.50
<i>Selection of delicatessen meats, cheese, oatcakes, focaccia, olives, cornichons, chutney, grapes, dried fruit</i>	For 2	£24
Meze	For 1	£10
<i>Tapenade, tumeric white bean hummus, olives, cucumber, cornichons, guindillas chillies</i> ⑤	For 2	£19

SMALL PLATES

Arancini	£10
<i>Pumpkin & mozzarella, sage aioli</i>	
Scallops	£12
<i>Creamy corn purée, Teriyaki baby corn, Piquillo peppers, spring onion</i>	
Burrata	£12
<i>Honey roast squash, rocket, maple syrup dressing</i>	
Pork Belly	£10
<i>Cider glazed pork belly, smoked apple purée, pickled apple</i>	
Farinata	£8
<i>Chickpea pancake, aubergine purée, red onion, black onion seeds</i> ⑤	
Haggis Bon Bons	£8
<i>Peppercorn sauce</i>	
Focaccia	£5.50
<i>Phoenix Bakery focaccia, whipped Feta, olive oil</i>	

LARGE PLATES

Chicken	£20
<i>Scottish chicken supreme, Parmentier potatoes, parsnip purée, crispy kale, cider jus</i>	
Monkfish	£24
<i>Panko monkfish, black rice, Katsu sauce, pickled cucumber & Dikon, burnt leek oil</i>	
Capaletti	£24
<i>Lamb ragu capaletti, red wine jus, thyme oil</i>	
Risotto	£18
<i>Radicchio & blue cheese risotto, walnuts</i>	
Miso Red Onion	£18
<i>Miso roasted red onion, turmeric white bean hummus, thyme oil, sourdough bread</i> ⑤	

SIDES

Polenta Chips	£4.50
Caprese Salad	£6.50
Focaccia	£4.50

DESSERTS

Banana Pudding	£8.50
<i>Vanilla ice cream, caramel miso sauce</i>	
Profitaroles	£8.50
<i>Cherry cheesecake filling, chocolate sauce</i>	
Poached Pears	£8.50
<i>Red wine poached pears, chocolate sauce</i>	

Or a digestif?

Weiss & Krohn L.B.V. Port	70ml	£6.00
Quinta de la Rosa White Port	70ml	£7.00
Quinta de la Rosa 10Y Tawny	70ml	£9.00
Polvanera Dolce	70ml	£8.50
Grange Neuve Monbazillac 2020	70ml	£6.00

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES