

ALL DAY DINING

NIBBLES

GARLIC DOUGHBALLS (V)

Tossed in garlic and olive oil, served with garlic butter and green pesto
To share | 10.0
For one | 6.0

HOUMOUS (Ve/GfA)

Creamy houmous with harissa and smoked paprika seasoning, served with warm flatbread | 6.50

HALKIDIKI OLIVES (Ve/Gf)

Marinated in oil with lemon, herbs and garlic | 5.0

PRE-DINNER COCKTAILS

BRAMBLE
APEROL SPRITZ
PORNSTAR MARTINI

Please see our drinks menu for pricing

WEE PLATES

Chef's recommendation

STICKY KOREAN CHICKEN WINGS (Gf)

Tossed in a spicy gochujang marinade sprinkled with toasted sesame seeds | 9.0

BRUSCHETTA (V/GfA)

Toasted garlic sourdough topped with fresh plum tomatoes, basil, mozzarella and aged balsamic | 8.5

SOUP OF THE DAY (V/GfA)

Served with sourdough and salted butter | 6.5

BEER BRAISED ONION & CHEDDAR CROQUETTES (V)

Coated in panko breadcrumb served with a curry mayonnaise dip | 8.0

PRAWN & CHORIZO PIL PIL (GfA)

Marinated in olive oil with red chilli, red pepper, garlic and coriander, served with sourdough | 9.0

BUFFALO CAULIFLOWER BITES (Ve/Gf)

Seasoned cauliflower florets, flash-fried and dressed in buffalo hot sauce | 8.0

SMOKED TANDOORI PANEER (V/Gf)

Crispy-fried skewered paneer in a tandoori marinade served with mango chutney and a coriander & lime yoghurt | 8.0

BUTTERMILK FRIED HAGGIS

Mini haggis bon bons in a crispy buttermilk coating, served with Irn Bru ketchup | 8.5

LOCALLY SOURCED from farm to table

At The Barrelman, we take pride in using locally sourced ingredients and partnering with nearby suppliers. This ensures that every dish is not only fresh and flavourful, it also supports our local community. Enjoy the taste of local goodness in every bite!

BREADS

Complete it

Add Fries or Soup | 3.5

PHILLY CHEESESTEAK

Sautéed steak strips with peppers, onions, bechamel sauce and mustard mayo on toasted ciabatta | 15.0

POSH FISH FINGER

Beer-battered haddock with cucumber, red onions, and chunky tartare sauce on toasted ciabatta | 14.0

CHICKEN PARMIGIANA

Crispy chicken breast, marinara sauce, melted mozzarella, pickles and green pesto | 14.5

HOUSE PIES

All served with puff pastry and your choice of **Hand-Cut Chips** or **Mashed Potato**

SLOW-BRAISED STEAK & ALE

Scottish beef in a rich gravy topped with puff pastry. Honey-glazed carrots and green beans | 18.5

TRUFFLE & CAULIFLOWER CHEESE (V)

Roast cauliflower florets baked in a rich cheddar and truffle cream sauce. Honey-glazed carrots and green beans | 15.5

FISHERMAN'S

Haddock, hot kiln-smoked salmon and leek served in a white wine parsley cream. Honey-glazed carrots and green beans | 17.5

TACOS

Two soft flour tacos with spiced slaw and pico de gallo

Complete it

Add Fries or Soup | 3.5

PULLED PORK PIBIL (GfA)

Slow-cooked shoulder of pork in a spicy BBQ sauce with pineapple salsa | 13.5

CHIMICHURRI CHICKEN (GfA)

Shredded chicken thigh dressed in parsley, garlic and olive oil with jalapeño salsa | 13.0

FIVE BEAN CHILLI (VeA/GfA)

Mildly spiced bean chilli with vegan mozzarella, sour cream and crispy onions | 12.5

BIG PLATES

8oz SIRLOIN STEAK & CHIPS (Gf)

Locally-sourced, prime Scottish beef with corn on the cob, portobello mushroom, grilled tomato and peppercorn sauce. Served with hand-cut chips | 29.5

Make it Surf & Turf

Add King Prawns | 5.5

TANDOORI CHICKEN FLATBREAD

Tandoori-spiced chicken thigh, roasted red peppers and onions, with a herb yoghurt dressing and dipping pot of raita | 15.5

COCONUT & RED LENTIL DAAL (Ve/Gf)

With tender aromatic cauliflower served with lemon-coriander rice and poppadoms | 16.0

Complete It

Tandoori Chicken | 5.5
King Prawns | 5.5
Tandoori Paneer | 5.0

BEER BATTERED FISH & CHIPS

Large haddock fillet in a crispy beer batter with hand-cut chips, chunky tartare sauce and crushed garden peas | 18.5
Smaller portion | 14.5

Chef's recommendation

12-HOUR BRAISED PORK BELLY (Gf)

Crispy crackling, rosemary creamed mash, buttered savoy cabbage, honey-roast carrots, and a rich red wine jus | 19.5

FAJITAS (VA/GfA)

Marinated **Chicken** or **Vegetables** with sautéed peppers and onions. Served with warm tortillas, cheese, guacamole, sour cream and salsa | 18.5

BAKED MAC & CHEESE (V)

Mature cheddar sauce, oven-baked with a herb crust. Served with garlic bread | 15.0

Make it dirty

Add Pulled Pork Pibil & Jalapeños | 3.5

CLASSIC CAESAR SALAD (GfA)

Romaine lettuce, croutons, anchovies and parmesan shavings. Tossed in caesar dressing | 13.5

Top your salad

Pan-Fried Chicken | 5.5
King Prawns | 5.5
Fried Halloumi | 5.0

HOUSE BURGERS

Our burgers are served in a kaiser bun with seasoned fries, house slaw and salad

BUTTERMILK CHICKEN

Crispy chicken breast in a buffalo hot sauce glaze with baby gem lettuce and blue cheese dip | 17.5

CLASSIC (GfA)

Scottish beef, lettuce, tomato and pickle with our house burger sauce | 17.0

Chef's recommendation

SMOKEHOUSE BBQ STACK (GfA)

Scottish beef, smoked bacon, hash brown, cheese and BBQ sauce, topped with an onion ring | 18.5

PLANT (Ve/GfA)

Plant-based burger, vegan mozzarella, lettuce, pickle, tomato and vegan mayo | 16.0

Load it up

Smoked Bacon | 3.0
Cheddar Cheese | 2.5
Fried Halloumi | 3.5
Fried Pickles | 3.0
Pulled Pork Pibil | 3.5

SUPER LOADED FRIES

SALT & CHILLI CHICKEN

Crispy coated chicken strips, tossed in house salt & chilli seasoning with peppers, onions, red chilli and katsu dip | 16.0

FIVE BEAN CHILLI (V/VeA/Gf)

Spiced bean chilli, cheddar, crispy onions and sour cream | 14.0

PULLED SMOKED BRISKET (Gf)

Topped with red wine gravy, smoky BBQ aioli, pickled jalapeños and cheese | 16.5

HEBRIDEAN

Haggis, cheddar, spring onion and a creamy peppercorn sauce | 15.5

ON THE SIDE

HAND-CUT CHIPS (Ve/Gf) | 5.5

PARMESAN TRUFFLE FRIES (Gf) | 5.5

SKINNY FRIES (Ve/Gf) | 4.0

SWEET POTATO FRIES (Ve/Gf) | 5.5

MINI CAESAR SALAD (GfA) | 6.0

COLESLAW (Ve/Gf) | 2.5

FRICKLES & GARLIC MAYO (V) | 6.5

GARLIC CIABATTA BREAD (V) | 5.0

ONION RINGS (Ve) | 5.5

IRN BRU KETCHUP (V) | 1.5

BBQ DIP (V) | 1.5

HOT SAUCE (V) | 1.5

SPECIAL OCCASION?

HIRE THE TOP DECK

Birthdays, celebrations, graduations, anniversaries, private group dining, retirement parties, baby showers... Whatever the occasion you can be sure that your guests will have an unforgettable experience!

For more info visit: www.thebarrelman.co.uk

JOIN THE CREW

Be the first to find out about our upcoming events, VIP perks, crew discounts and even a treat on your birthday!

For more info visit: www.thebarrelman.co.uk

   @thebarrelmanbar

THE BARRELMAN

EAT • DRINK • EXPLORE

www.thebarrelman.co.uk

ALL DAY DINING

DESSERTS

CHEESECAKE OF THE DAY (V)

Chef's selection. Freshly made cheesecake served with berry compote and vanilla ice cream | 8.0

CHURROS (V)

Tossed in sugar, injected with chocolate and served with hot chocolate sauce | 7.5

STICKY TOFFEE PUDDING (V/Gf)

Rich toffee and date sponge with toffee butter sauce and vanilla ice cream | 8.0

BAKED LEMON TART (V/Gf)

Zesty lemon tart, paired with raspberry sorbet, freshly whipped cream, fresh raspberries | 7.5

Chef's recommendation

HOT SALTED CARAMEL CAKE (Ve)

Chocolate sponge filled with salted caramel and chocolate icing. Served with vanilla ice cream | 8.5

ETON MESS SUNDAE (V/GfA)

Chantilly cream with mixed berries, crushed meringue and raspberry coulis | 8.5

RASPBERRY SORBET (Ve)

A light and refreshing dessert served with fresh berries | 6.5

ICE CREAM SELECTION (V/Gf)

Three scoops of ice cream in any combination you wish
Vanilla / Chocolate / Strawberry | 6.0

DESSERT COCKTAILS

STICKY TOFFEE MARTINI (V)

Vodka - Sticky Toffee Gin Liqueur - Caramel - Cold Brew | 11.0

WHIPPED BERRY BLISS (V)

Vanilla Vodka - Strawberry & Rhubarb Liqueur - Strawberry - White Chocolate - Cream | 9.5

ALLERGEN INFORMATION



SCAN THE QR FOR FULL ALLERGEN INFORMATION OR ASK YOUR SERVER TO VIEW A PAPER COPY

(Ve) - Vegan (V) - Vegetarian (Gf) - Gluten Free (A) - Alternative Available

Full allergen information is available on our website by scanning the QR code above. Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.