

This beautiful building has a long history.

One of its most fascinating periods saw a private family living within these walls: Lady Betty Cunningham and her brother, James - Earl of Glencairn.

They were close friends with Robert Burns, Scotland's National Bard who, when seeking publishing approval, used to send his poems to this address,
19 St Andrew Square.

Rabbie witnessed a drinking game that involved three lairds drinking themselves under the table. The last man able to blow the ebony whistle was the winner and, as a symbol of his prowess, could exhibit the wee flute as a necklace for the entire week. On this particular occasion, the winner supposedly consumed eight bottles of claret.

An inspired Burns wrote, in 1789, a ballad called **"The Whistle"** - we hope you will enjoy this extract, maybe while savouring a good, old, Scottish Single Malt Whisky.

*I sing of a Whistle, a Whistle of worth,
I sing of a Whistle, the pride of the North.
Was brought to the court of our good Scottish King,
And long with this Whistle all Scotland shall ring.*

*Old poets have sung, and old chronicles tell,
What champions ventur'd, what champions fell:
The son of great Loda was conqueror still,
And blew on the Whistle their requiem shrill.*

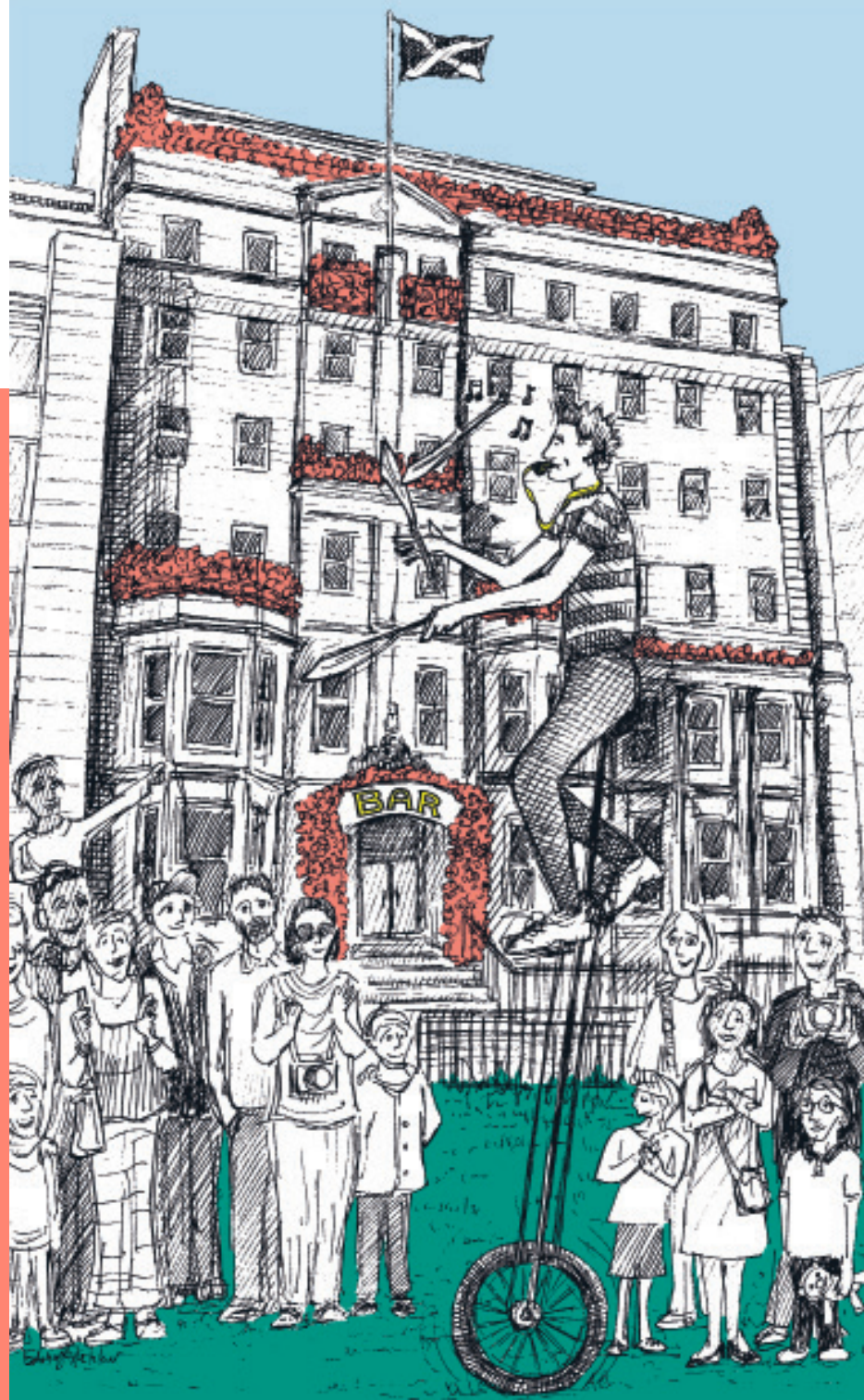
*Three joyous good fellows, with hearts clear of flaw
Craigdarroch, so famous for with, worth, and law;
And trusty Glenriddel, so skill'd in old coins;
And gallant Sir Robert, deep-read in old wines.*

*To the board of Glenriddel our heroes repair,
So noted for drowning of sorrow and care;
But, for wine and for welcome, not more known to fame,
Than the sense, wit, and taste, of a sweet lovely dame.*

*Six bottles a-piece had well wore out the night,
When gallant Sir Robert, to finish the fight,
Turn'd o'er in one bumper a bottle of red,
And swore 'twas the way that their ancestor did.'*

BONNIE WHISTLE

FOOD MENU



NIBBLES

Olive tapenade, toasted ciabatta	£ 4
Tomato and garlic Bruschetta	£ 4
Halloumi sticks, sweet chilli sauce	£ 5
Herb and Parmesan rustic chips	£ 4
Classic sweet potato fries	£ 4
North Sea peppered mackerel pate, onion chutney and oat cakes	£ 5
Crispy calamari, garlic aioli	£ 5
Campbell's haggis bonbons, spiced fruit chutney	£ 5
Jumbo BBQ wings, whisky BBQ sauce	£ 6
Loaded hummus, tomato salsa and toasted pitta bread	£ 5

ANY 3 NIBBLES FOR £10
ANY PIZZA & PINT FOR £13

PIZZAS

Margherita	£ 10
Pepperoni	£ 11
Chicken and Bacon	£ 11
Vegan sticky BBQ jackfruit	£ 11

OR CREATE YOUR OWN!

Base (Margherita)	£ 10
Toppings	£ 0.50 each
Ham, pepperoni, cherry tomato, cheddar, peppers, onions, courgettes, mushrooms, jalapenos, olives, pineapple	

SOMETHING MORE

Soup du jour	£ 6
Toasted ciabatta and butter	
Ayrshire ham toastie	£ 8
Apple smoked cheddar, Ayrshire ham, rustic chips	
Bonnie & Whistle Aberdeen Angus burger	£ 12
Brioche bun, Orkney cheddar, onion chutney, tomato, lettuce, gherkin, rustic chips	
Bonnie & Whistle fish and chips	£ 12
Battered cod, rustic chips, mushy peas, tartar sauce	
Scottish Cheeses and chutney	£ 12
Apple smoked and Orkney cheddar, traditional Crowdie Caboc, oat cakes, onion chutney	
Grilled Chicken tikka masala	£ 12
Basmati rice, mango chutney and crunchy Naan	
Spicy Nachos	£ 8
Cheddar, jalapeno, salsa, sour cream and guacamole	
Harvest Bowl	£ 8
Quinoa, black rice, tomatoes, crushed avocado, cucumber, mix green lettuce. Ginger dressing.	
Enhance your bowl with one of the following:	£ 3
falafel, calamari, chicken breast	

DESSERT

Chocolate brownie with Mackie's vanilla ice cream	£ 6
Sticky Toffee pudding with Mackie's vanilla ice cream	£ 6
Mackie's ice creams: chocolate, vanilla	£ 1.50 scoop
Dairy free sorbets: lemon, raspberry	£ 1.50 scoop

Food Allergy Advice:
We welcome enquiries from our guests who wish to know whether any of our meals contain particular ingredients.
Please ask a member of staff and we will be more than happy to help.