

## ( breakfast brioche rolls ) SERVED UNTIL 11AM

Spicy Italian sausage, fried egg, crispy kale, tomato relish **(D)(E)**  
**7.00**

Crispy halloumi, spinach, beetroot ketchup, pickled red chilli **(VG)(D)**  
**7.00**

Panko haddock, fried egg, jalapeño tartare, pea shoots **(D)(E)**  
**7.50**

Stornoway black pudding, smoked Ayrshire bacon, potato scone, fried egg, Sriracha and crispy shallots **(D)(E)**  
**7.00**

## ( brunch ) SERVED UNTIL NOON

### Pastrami Eggs Benedict

Scotch beef pastrami, toasted sourdough, poached free range eggs, slaw, wholegrain mustard hollandaise **(D)(E)**  
**12.00**

### Salmon Eggs Benedict

Scottish smoked salmon, toasted bagel, poached free range eggs, gochujang hollandaise, black sesame, crispy shallots **(D)(E)(S)**  
**13.00**

### Halloumi Eggs Benedict

Crispy halloumi, toasted sourdough, poached free range eggs, beetroot hollandaise, spinach, crispy kale, pickled chilli **(D)(E)(VG)**  
**12.50**

### Smashed Avocado and Sourdough

Lime and black pepper smashed avocado, red chilli oil, fennel and radish pickle on sourdough toast **(V)**  
**10.50**

### French Toast

Thick cut sourdough farmhouse loaf from Soja's Bakery with a choice of savoury or sweet toppings  
**12.50**

- Smoked streaky bacon with maple syrup, crispy onions and watermelon salsa **(D)(E)**
- Tiramisu, coffee crumb, whipped mascarpone, dark chocolate **(D)(E)**

# eat

## ( small plates )

### Mini Warm Sourdough

Soja's Bakery sourdough with smoked sea salt butter **(VG)** **3.00**  
or with Nduja butter **4.00**

### Soup of the Day

Served with warm crusty sourdough from Soja's Bakery **(V)**  
**6.00**

### Monkfish Cheek Scampi

Served with pea velouté **(D)(E)**  
**9.50**

### Grilled Artichoke

Spiced lentils and coriander salsa **(V)**  
**8.50**

### Burrata

Pickled walnuts, crispy gnocchi, basil oil **(N)**  
**9.00**

### Chicken Karaage

Wasabi Kewpie, pickled ginger, salt and chilli seasoning, black sesame **(D)(E)**  
**8.50**

### Homegrown Hand Cut Potato Wedges

Paprika and garlic seasoning with Kewpie mayo **(E)**  
**5.50**

## ( sandwiches ) GLUTEN FREE BREAD AVAILABLE

All served with house potato salad and slaw

### Romesco Chicken and Smoked Bacon Club

Romesco sauce, smoked streaky bacon, chicken breast, roasted peppers, fried egg and toasted almonds **(E)(N)**  
**12.50**

### Veggie Classic HLT (vegan option available)

Charred halloumi, crunchy lettuce and tomato with chilli and avocado **(VG)(SE)(D)**  
**12.50**

### Reuben

Scotch beef pastrami, swiss cheese, house slaw, dill pickles and burger sauce **(D)(E)**  
**12.50**

### Crayfish Roll (GF option unavailable)

Brioche baguette, crayfish tails in garlic and chive dressing, crispy lettuce, bloody mary sauce, seasonal tomatoes **(E)(S)**  
**13.50**

## ( mains )

### Baked Nduja Macaroni & Cheese

Three cheese baked macaroni with nduja and parmesan crumb served with garlic and rosemary sourdough **(D)**  
**13.00**

### Roasted Cauliflower Salad

Roasted cauliflower, Harissa roasted chickpeas, pomegranate, avocado, black sesame, lemon tahini dressing **(GF)(V)(N)(SE)**  
**12.50**

### Bang Bang Chicken Salad

Crispy chicken thigh in peanut dressing, beanshoot slaw, chilli, asian herbs, black sesame, ginger and lime dressing **(N)(D)**  
**12.50**

### Pork Belly Bao Buns

Crispy pork belly, tamarind glaze, cucumber noodles and pickled chilli **(SE)**  
**12.50**

### Fish Tacos

Crispy haddock, toasted flour tortillas, rainbow slaw, jalapeño tartare, spiced tortilla chips **(E)**  
**12.00**

### Homegrown Grazing Board

A selection of cured meats, cheese, fresh fruit with house chutney and toasted bread **(SE)(D)**  
**14.00**

### Allergies & Ingredients

All of our food is made to order using the best locally sourced ingredients. Please let your server know if you have any specific dietary requirements or allergies.

**(D)** DAIRY                      **(N)** CONTAINS NUTS                      **(V)** VEGAN  
**(E)** CONTAINS EGG                      **(S)** SHELLFISH                      **(VG)** VEGETARIAN  
**(GF)** GLUTEN FREE                      **(SE)** SESAME

## ( tea/coffee )

We pride ourselves on our love of coffee and offer two blends. Our daily blend is from the award winning Glasgow roastery, Matthew Algie. Our second is a guest blend, please ask your server for more information. All our milk based drinks are made with Mossgiel Farm organic milk or your choice of non dairy milk.

### Coffee

Americano	3.20
Cappuccino	3.80
Flat White	3.90
Latte	3.80
Mocha	3.90
Macchiato	3.20
Cortado	3.20
Espresso	2.80
Double Espresso	3.00
Iced Americano	3.20
Iced Latte	3.60

Guest Coffee Available (price may vary)

### Tea

Breakfast Tea	3.20
Peppermint Tea	3.20
Green Tea	3.20
Earl Grey Tea	3.20
Flavoured Iced Tea	3.90

(ask your server for today's flavour)

### Non Dairy Milk

Oat Milk	0.40
Soya Milk	0.40
Coconut Milk	0.40

### Syrup

Caramel	0.60
Hazelnut	0.60
Vanilla	0.60

## ( super lattes )

Our selection of super lattes are a great healthy and tasty alternative to tea or coffee

### Beetroot Latte

A velvety bright pink latte made without coffee, earthy and strong flavours of beetroot and spices (v)

4.00

### Turmeric Latte (v)

A golden latte with a blend of turmeric, ginger and cinnamon (v)

4.00

### Chai Latte

Chai is a mixture of black tea with spices including cardamom, cinnamon, clove, black pepper, nutmeg, star anise, ginger and fennel (v)

4.00

### Matcha Latte

Finely ground green tea leaves (v)

4.00

### Iced Matcha Latte (v)

3.90

### Iced Chai Latte (v)

3.90

## ( hot chocolate )

We use Bare Bones Chocolate's 68% Dominican Republic Salted Hot Chocolate, made from their award winning Dominican bean to bar chocolate, shaved into perfectly formed flakes. It is rich in salted caramel tones and delicate nutty flavours (v)

Bare Bones Hot Chocolate	4.00
Add cream and vanilla bean marshmallow	0.70

Babycino	1.50
Baby Hot Chocolate	2.30
Add cream and mini marshmallows	0.50

## ( soft drinks )

Coca Cola	3.30
Coke Zero	3.30
Irn Bru	3.30
Diet Irn Bru	3.30
Ginger Beer	3.30
San Pellegrino Limonata	3.50
San Pellegrino Aranciata	3.50
Sparkling Water	3.20
Still Water	3.10

House-made Strawberry Lemonade	4.00
House Soda	4.00

(ask your server for today's flavour)

## ( children's drinks )

Orange Cordial	1.00
Blackcurrent Cordial	1.00
Mini Strawberry Lemonade	2.00
Milk	1.20

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# drink