

## (brunch) SERVED UNTIL NOON

### Halloumi Brioche

Crispy halloumi, spinach, beetroot ketchup, pickled red chilli (VG)(D)  
**8.00**

### Breakfast Brioche

Stornoway black pudding, smoked Ayrshire bacon, potato scone, fried egg, black garlic aioli, crispy shallots (E)(D)  
**9.00**

### Vegetarian Brioche

Vegetarian sausage, fried egg, sundried tomato, pickled mushrooms (VG)(E)(D)(S)  
**8.00**

### Homegrown Stack

Housemade potato rosti, Stornoway black pudding, smoked streaky bacon, lorne sausage, fried eggs, crispy shallots, mushroom ketchup (E)(D)  
**13.50**

### Salmon Bagel

Poppyseed bagel, smoked salmon, spinach, poached free range eggs, crispy shallots, capers (D)(F)(E)  
**12.50**

### Halloumi Eggs Benedict

Toasted sourdough, crispy halloumi, poached free range eggs, beetroot hollandaise, spinach, crispy kale (VG)(E)(D)  
**12.50**

### Mexican Benedict

Toasted sourdough, smashed avocado, chorizo, poached free range eggs, chipotle hollandaise, pico de gallo (E)(D)  
**12.50**

### Smashed Avocado and Sourdough

Lime and black pepper smashed avocado, red chilli oil, fennel and radish pickle on sourdough toast (V)  
**11.00**

- Poached eggs **2.50**
- Halloumi **3.00**
- Smoked bacon **3.00**

# eat

### French Toast

Thick cut sourdough farmhouse loaf from Soja's Bakery with a choice of savoury or sweet toppings (D)(E)  
**13.50**

- Smoked streaky bacon, candied pecans and maple syrup (N)
- Housemade spiced apple compote, crème anglaise, crumble

### Chia Yoghurt Bowl

Chia seed yoghurt, toasted nuts & seeds, berry compote & fresh fruit (D)(N)(GF)  
**8.00**

## (small plates)

### Soup of the Day

Served with warm crusty sourdough from Soja's Bakery  
Available with gluten free bread (V)  
**6.00**

### Truffle and Parmesan Croquette

Crispy panko coated truffle and parmesan croquette with black garlic emulsion (VG)(E)(D)  
**9.00**

### Whipped Feta

Hot honey, roasted pistachios, cranberries & sourdough croutons (VG)(D)(N)(SE)  
**8.00**

### Chicken Karaage

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

### Oyster Mushroom

Chargrilled oyster mushroom, pickled mushrooms and chimichurri dressing (V)(SE)(S)  
**8.50**

### Tiger Prawns

Prawns in a garlic, chilli and herb oil with toasted sourdough (SF)  
**9.00**

### Homegrown Hand Cut Potato Wedges

Paprika and garlic seasoning with Kewpie mayo (E)(D)(S) **6.00**  
Add beef shin bulgogi (E)(SE)(S) **4.00**

### Homegrown House Salad

Selection of mixed leaves, vegetables & croutons with a lemon & tahini dressing (V)  
**5.00**

### Selection of Soja's bakery bread

With sea salt butter (D)  
**4.00**

## (sandwiches) GLUTEN FREE BREAD AVAILABLE

All served with house potato salad and slaw

### Smoked Chicken Club Sandwich

Smoked chicken breast, bacon, lettuce, tomato, Kewpie mayo on toasted farmhouse sourdough bread (E)(S)  
**13.00**

### Halloumi (vegan option available)

Crispy halloumi, rocket, red pepper hummus, avocado on sourdough (D)(E)(VG)(SE)  
**12.50**

### Reuben

Scotch beef pastrami, swiss cheese, house slaw, dill pickles and burger sauce (E)(D)  
**13.00**

### Salmon Bagel

Poppyseed bagel, smoked salmon, chive cream cheese, capers and red onion (D)(F)(E)  
**13.00**

## (mains)

### Baked Nduja Macaroni Cheese

Three cheese baked macaroni with nduja and parmesan crumb served with garlic and rosemary sourdough (D)  
**13.50**

### Roasted Cauliflower Salad

Roasted turmeric cauliflower, beetroot, spinach, pecans, walnuts, cranberries, lemon and tahini dressing (N)(V)(GF)(SE)  
**12.50**

### Smoked Chicken Salad

Smoked chicken, avocado, sun dried tomatoes, red onion, red wine vinaigrette and sourdough croutons. Gluten free option available (N)  
**13.00**

### Crispy Haddock Brioche

Panko coated haddock, lettuce, red cabbage slaw, pickled gherkin, chipotle Kewpie mayo, toasted brioche (E)(D)(F)(S)  
**13.00**

### Korean Beef Taco

Bulgogi shin of beef, kimchi, spring onion, coriander, chilli garlic aioli, toasted tortilla and house-made spiced tortilla chips (SE)(S)(E)  
**13.50**

### Homegrown Grazing Board

A selection of cured meats, pate, cheese, fresh fruit with house chutney and toasted sourdough croutons.  
Gluten free option available (D)(N)  
**14.00**

## ( tea/coffee )

We pride ourselves on our love for tea and coffee and offer two coffee beans both ground to order. Our beans are from Thomsons Coffee Roasters located in Giffnock. Our daily blend is 1841, a classic recipe that has a subtle sweetness and caramel notes. Our decaf, Swiss water from the same roastery is a classic Brazilian coffee with flavours of nuts and milk chocolate.

All our drinks come served with Mossgiel Farm semi-skimmed milk or we have three non dairy alternatives.

### Coffee

Americano	3.20
Cappuccino	3.80
Flat White	3.80
Latte	3.80
Mocha	3.90
Macchiato	3.20
Cortado	3.30
Espresso	2.80
Double Espresso	3.10

Iced Americano	3.20
Iced Latte	3.60

### Tea

Breakfast Tea	3.30
Peppermint Tea	3.30
Green Tea	3.30
Earl Grey Tea	3.30

Flavoured Iced Tea	3.90
(ask your server for today's flavour)	

### Non Dairy Milk

Oat Milk	0.60
Soya Milk	0.60
Coconut Milk	0.60

### Syrup

Caramel	0.70
Hazelnut	0.70
Vanilla	0.70
Guest Syrup	0.70

## ( super lattes )

Our selection of super lattes from Blendsmiths are a 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 such as ginger and cinnamon

**4.20**

### Turmeric Latte

A golden latte with a blend of turmeric and ginger

Savoury with a little spice

**4.20**

### Chai Latte

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

**4.30**

### Matcha Latte

Finely ground tea leaves, a rich earthy flavour

**4.40**

### Iced Matcha Latte

**4.40**

### Iced Chai Latte

**4.20**

## ( hot chocolate )

We use Bare Bones 68% Dominican Republic Salted Hot Chocolate, made from their award winning Dominican bean to bar chocolate, shaved into perfectly formed flakes. It has a dark flavour, rich in salted caramel tones and delicate nutty flavours

Bare Bones Hot Chocolate (V)	4.30
Add cream and marshmallows	0.70

Babycino	1.50
Baby Hot Chocolate	3.00
Add cream and marshmallows	0.70

## ( soft drinks )

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

Fresh Strawberry Lemonade	4.00
House Soda	3.80

(ask your server for today's flavour)

## ( children's drinks )

Orange Cordial	1.00
Blackcurrant Cordial	1.00
Mini Strawberry Lemonade	2.00
Mini House Soda	2.30
Milk	1.20

### 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 before you order.

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

# drink

kids

## ( little growers ) FOR CHILDREN 12 AND UNDER

### **Build Your Own Sandwich/Toastie**

Choose any combination of ham, cheese, chicken breast, tomato and houmous. Served with homemade potato salad

Available with gluten free bread. Please ask your server (GF)

**5.50**

### **Haddock Fish Finger Sandwich**

Available with gluten free bread. Please ask your server (F)

**6.50**

### **Grazing Plate**

Cheese, ham, apple slices, houmous, carrot sticks, and croutons

Available with gluten free croutons. Please ask your server (GF)

**5.00**

### **Mini Soup**

Our soup of the day served with warm bread on the side

Available with gluten free bread. Please ask your server (V)(GF)

**4.00**

### **Mini Mac & Cheese**

Our mac and cheese served with warm bread on the side

Available with gluten free bread. Please ask your server (VG)(GF)

**6.00**

### **Mini French Toast**

Sourdough farmhouse loaf French toast with choice of toppings

**5.50**

- Bacon and maple syrup (GF)
- Nutella and fresh strawberries (VG)