

## (brunch) SERVED UNTIL NOON

### Halloumi Brioche

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

### Sausage Brioche

Donald's Butchers sausages, beer onions, fried egg, sriracha ketchup (E)(D)  
**9.00**

### Vegetarian Brioche

Vegetarian sausage, fried egg, sundried tomato, pesto (VG)(E)(D)  
**8.00**

### Homegrown Stack

Toasted sourdough, Italian sausage, potato scone, smoked streaky bacon, poached egg, vine on cherry tomato, crispy onions, sriracha ketchup (E)(D)  
**13.50**

### Salmon Bagel

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

### Mushroom Benedict

Toasted sourdough, poached eggs, sage and onion stuffing, garlic mushrooms, spinach, nutmeg hollandaise, crispy kale, sage, herb oil (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 & 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**

### 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)
- House made spiced apple compote, crème anglaise, crumble

### Espresso Chia Yoghurt Bowl

Chia seed yoghurt, granola, peanut butter, fresh berries, maple syrup (D)(N)(GF)  
**9.00**

## (small plates)

### Soup of the Day

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

### Truffle & Parmesan Croquette

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

### Whipped Feta

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

### Pigs in Blankets

Donalds butchers sausages wrapped in streaky bacon, cranberry glaze, house made gravynaise  
**9.00**

### Crispy Salt & Chilli Oyster Mushrooms

With soy and chilli dipping sauce (VG)(S)  
**8.50**

### Homegrown Hand Cut Potato Wedges

Paprika and garlic seasoning with Kewpie mayo (E)(D)(S) **6.00**  
Add pulled turkey, cheese curds, turkey gravy (D) **5.00**  
Add beef shin bulgogi with chipotle mayo (E)(SE)(S) **4.00**

### Satay Cucumber

Cucumber ribbons, tossed in house made satay sauce, toasted peanuts and fresh chilli (N)(S)(V)  
**6.00**

### Selection of Soja's Bakery Bread

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

## (sandwiches) GLUTEN FREE BREAD AVAILABLE

All served with house made coleslaw and vegetable crisps

### Pulled Turkey Sub

Braised and pulled turkey, sage and onion stuffing, cranberry, brie, in a soft sub roll brushed with sage butter, homemade gravy dip (D)  
**13.00**

### Halloumi (vegan option available)

Crispy halloumi, rocket, red pepper hummus, avocado on sourdough. Available with vegan cheddar (D)(E)(VG)(SE)  
**12.50**

### Reuben

Scotch beef pastrami, swiss cheese, house slaw, dill pickles and Russian dressing (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**

### Crispy Duck Salad (vegan option available)

Smoked chicken, avocado, sun dried tomatoes, red onion, red wine vinaigrette and sourdough croutons (S)(V)(GF)  
**14.00**

### Pan Fried Seabass Fillet

Braised fennel, crushed lemon and herb potatoes, sundried tomato pesto (D)(GF)(F)  
**16.00**

### Korean Beef Taco

bulgogi shin of beef, kimchi, spring onion, coriander, chipotle aioli and house made spiced tortilla chips (SE)(S)(E)  
**14.00**

### 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**

# eat

## ( 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

# drink

## ( 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		