

(brunch) SERVED UNTIL NOON

Halloumi Brioche

Crispy halloumi, rocket, chilli jam, pickled pink onions (VG)(D)

8.00

Sausage Brioche

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

Add Emmental cheese +1.50

9.00

Vegetarian Brioche

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

Add Emmental cheese +1.50

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)

14.00

Salmon & Eggs

Smoked salmon, poached free range eggs, roasted spring onion, hollandaise on toasted sourdough (D)(F)(E)

14.00

Mushroom Benedict

Toasted sourdough, poached eggs, garlic and thyme mushrooms, spinach, truffle hollandaise, crispy kale (VG)(E)(D)

13.00

Mexican Benedict

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

13.00

Smashed Avocado & Sourdough

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

13.50

- Halloumi +3.00
- Smoked bacon +3.00
- Smoked salmon +4.00

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, maple and bacon butter and maple syrup (N)
- House-made berry compote, vanilla mascarpone, strawberry pearls

Espresso Chia Yoghurt Bowl

Chia seed yoghurt with espresso, granola, peanut butter, fresh berries and maple syrup (D)(N)(GF)

9.00

(small plates)

Soup of the Day

Served with warm crusty sourdough from Soja's Bakery

Gluten free bread available (V)

6.00

Ham Hock Terrine

Ham hock and pickled carrot terrine, onion marmalade, pickled carrots, toasted sourdough

8.00

Tzatziki

House-made tzatziki, crispy chickpeas, pomegranate molasses, warm flatbread (VG)(D) Gluten free bread available (V)

8.00

Irn Bru Buffalo Chicken

Crispy chicken tossed in house-made Irn Bru buffalo sauce with house ranch and celery (D)

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) **6.00**

Add pulled pork, pickled onions, tzatziki, harissa +**5.00**

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) SERVED WITH COLESLAW & VEGETABLE CRISPS

Cesar

Crispy chicken, bacon, grana padano, kale tossed with house caesar dressing (D)(F)(E)

14.00

Halloumi (available with gluten free bread)

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

12.50

Reuben (available with gluten free bread)

Scotch beef pastrami, swiss cheese, house slaw, dill pickles, Russian dressing (E)(D)

13.00

Salmon Bagel

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

13.00

(mains)

Baked Macaroni Cheese

House-made cheese sauce, parmesan and herb crumb, garlic and rosemary sourdough (D) Add Irn Bru buffalo chicken +**4.00**

13.50

Crispy Duck Salad

Crispy shredded duck, rocket, watercress, maple roasted plums, cucumber ribbons, spring onion, beansprouts and hoisin dressing (S)

Available with crispy tofu (V)(GF)

15.00

Irn Bru Buffalo Cauliflower Salad

Roasted buffalo cauliflower, mixed leaves, red onion, cucumber, cherry tomatoes, crispy chickpeas, house ranch dressing (N)(V)(GF)

13.00

Pan Fried Cajun Cole

Skin on cajun rubbed coley supreme, chorizo and tomato cassoulet, lemon cream (D)(GF)(F)

17.00

Pulled Pork Flatbread

Citrus braised and pulled pork, rocket, pickled pink onions, harissa and pomegranate molasses, tzatziki, flatbread (E)(S)(SE)

15.00

Homegrown Grazing Board (available with gluten free bread)

A selection of cured meats, ham hock terrine, cheese, fresh fruit with house chutney and toasted sourdough (D)

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		

kids

(breakfast) AVAILABLE UNTIL NOON

Brioche Filled Roll

With your choice of one filling smoked bacon, link sausage, potato scone, fried egg. Add extra filling +1.75

4.00

Thick Cut French Toast

Sourdough farmhouse loaf French toast with choice of toppings

7.00

- Bacon and maple syrup
- Nutella and fresh strawberries

(lunch)

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 (gluten free option available)

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

5.00

Mini Soup (available with gluten free bread)

Our soup of the day served with warm bread on the side (V)(GF)

4.00

Mini Mac & Cheese (available with gluten free bread)

Our mac and cheese served with warm bread on the side (VG)(GF)

6.00