

(breakfast) AVAILABLE UNTIL 11AM

All served in a Soja's bakery sourdough roll

Halloumi

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

8.50

Sausage

Donald's Butchers sausages, beer onions, fried egg, dijon aioli (E) (D)

Add Emmental cheese +1.50

9.00

Bacon

Smoked streaky bacon, fried egg, Emmental cheese, American mustard, ketchup (E) (D)

9.00

Vegetarian Sausage

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

Add Emmental cheese +1.50

8.50

Breakfast Add-ons

- Bacon 3.00
- Link Sausage 3.00
- Egg 1.50
- Potato scone 1.50
- Halloumi 3.00
- Stornoway black pudding 3.00
- Haggis 3.00
- Chorizo 3.50

(brunch) AVAILABLE UNTIL 1PM

French Toast or Scotch Pancakes

Thick cut sourdough farmhouse loaf from Soja's Bakery or a stack of house-made scotch pancakes with a choice of savoury or sweet toppings. (E) (D)

- Smoked streaky bacon, candied pecans, maple and bacon butter and maple syrup
- House-made berry compote, vanilla mascarpone, strawberry pearls

14.50

Turkish Eggs

Garlic, herb and citrus yoghurt, poached eggs, hot honey, crispy chickpeas, toasted flatbread (E) (D) (V)

Gluten-free bread available

Add Chorizo +3.50

14.50

Salmon & Eggs

Beetroot cured salmon, poached free range eggs, charred baby leeks, hollandaise on toasted sourdough (E) (D) (F)

15.00

Smashed Peas on Toast

Garden peas smashed with garlic & mint, beetroot houmous, poached eggs, feta, chilli crisp oil, toasted pine nuts (V) (D)

Add beetroot cured salmon +4.00

14.00

Highland Stack

Stornoway black pudding, poached eggs, Haggis & potato scone, peppercorn hollandaise, toasted sourdough (E) (D)

15.00

Homegrown Stack

Toasted sourdough, Italian sausage, hash brown, smoked streaky bacon, poached egg, vine on cherry tomato, crispy onions, sriracha ketchup

(E) (D)

15.00

Mexican Benedict

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

14.50

(small plates) AVAILABLE FROM 11AM

Soup of The Day

Served with warm crusty sourdough from Soja's Bakery

Gluten free bread available (Ve)

7.00

Cucumber

Korean BBQ sauce, edamame beans, spring onion, mixed sesame

(Ve) (SE) (S)

7.00

Tzatziki

House-made tzatziki, crispy chickpeas, pomegranate molasses, warm flatbread (V) (D)

Gluten free bread available (Ve)

8.50

Irn Bru Buffalo Chicken

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

10.00

Crispy Salt & Chili Oyster Mushrooms

With soy and chili dipping sauce (VE) (S)

9.50

(sides)

Hand Cut Wedges

Paprika and garlic seasonings with kewpie mayo (E)

Add pulled pork +5.00

7.00

Selection of Soja's Bakery bread

With whipped butter, sea salt (D)

4.50

Salt & chilli hash browns

With sriracha ketchup

6.00

(sandwiches) SERVED WITH HOUSE COLESLAW & VEGTABLE CRISPS

Reuben

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

14.50

Italian

A selection of cold cuts - mortadella, salami milano, salami napoli, fresh mozzarella, sundried tomato pesto, rocket (D)

14.50

Cajun Club Sandwich

Cajun chicken breast, candied bacon, lime mayo, lettuce, tomato

Add Fried Egg +1.50

14.50

Caprese

Fresh mozzarella, basil mayo, sliced tomato, black pepper, basil leaves, balsamic glaze (D)

13.50

Chicken Parm

Crispy chicken, house vodka sauce, fresh mozzarella, basil mayo, rocket (E) (D)

15.00

Portobello Mushroom 'Steak' Sandwich

Roast portobello mushroom, balsamic onions, rocket, dijon aioli (V)

13.50

(mains)

Baked Macaroni Cheese

House-made cheese sauce, parmesan and herb crumb, garlic and (D) rosemary sourdough

Add Irn Bru buffalo chicken +4.00

14.50

Grilled Chicken Salad

Charred peach, mixed leaf, feta, red onion, chilli, garlic & herb croutons, balsamic vinaigrette

Swap to halloumi (V)

Vegan option available

14.50

Homegrown Tacos

Smashed avocado, pickled slaw, chipotle cashew crema, black bean pico de gallo. Served with house tortilla chips

- with roasted cauliflower & sweet potato 14.00 (Ve)
- with crispy haddock 15.00 (E) (F)
- with pulled pork 15.00

Crispy Haddock Burger

Panko haddock, pickled slaw, jalapeno tartare. Served with house coleslaw (E) (F)

15.00

Homegrown Grazing Board

A selection of cured meats, cheese, and fresh fruit. Served with house chutney and toasted sourdough (D)

15.00

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	3.60
Cappuccino	4.10
Flat White	4.10
Latte	4.10
Mocha	4.20
Macchiato	3.80
Cortado	3.80
Espresso	3.40
Double Espresso	3.90

Iced Americano	3.80
Iced Latte	3.90

Tea

Breakfast Tea	3.60
Peppermint Tea	3.70
Green Tea	3.70
Earl Grey Tea	3.70

Non Dairy Milk

Oat Milk	0.80
Soya Milk	0.80
Coconut Milk	0.80

Syrup

Caramel	0.80
Hazelnut	0.80
Vanilla	0.80
Guest Syrup	0.80

(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 spiced such as ginger and cinnamon

4.60

Turmeric Latte

A golden latte with a blend of turmeric and ginger Savoury with a little spice

4.60

Chai Latte

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

4.60

Matcha Latte

Finely ground tea leaves, a rich earthy flavour

4.80

Iced Matcha Latte

4.80

Iced Chai Latte

4.70

Blueberry Iced Matcha

House made blueberry compote, topped with ice, matcha and milk of your choice

5.50

Salted Maple Iced Matcha

Sweet maple syrup and sea salt flake, topped with ice, matcha and milk of your choice

5.50

(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	5.00
Add cream and marshmallows	0.90

Babycino	2.50
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Bare Bones Kids Hot Chocolate	4.00
47% Dominican Republic Hot Chocolate Flakes. A sweeter option for kids, notes of chocolate cake	

Add cream and marshmallows	0.90
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(soft drinks)

Coca Cola	3.40
Coke Zero	3.40
Irn Bru	3.40
Diet Irn Bru	3.40
Ginger Beer	3.40
San Pellegrino Limonata	3.60
San Pellegrino Aranciata	3.60
Sparkling Water	3.30
Still Water	3.20

Fresh Peach Lemonade	4.20
House made peach puree topped with fresh lemonade	

Blueberry & Mint Soda	4.20
House made blueberry compote, fresh mint, topped with soda	

Yuzu & Lime Soda	4.20
House made Yuzu Syrup, fresh lime, topped with soda	

(children's drinks)

Orange Cordial	1.50
Blackcurrant Cordial	1.50
Mini Peach Lemonade	2.50
Mini Blueberry Soda	2.50
Milk	1.50

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 your order.

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

drink

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
5.00

Thick Cut French Toast

Sourdough farmhouse loaf French toast with choice of toppings
8.00

- Bacon and maple syrup
- Nutella and fresh strawberries

(lunch)

Build Your Own Sandwich/Toastie

Choose any combination of ham, cheese, chicken breast, tomato, red onion, pulled pork, fish fingers, cajun chicken and houmous. Served with vegetable crisps
Available with gluten free bread. Please ask your server (GF)
7.00

Chicken Burger

Crispy chicken breast, lettuce, tomato and mayo in a Soja's Bakery sourdough bun served with hand cut wedges
9.00

Haddock Fish Fingers

Panko haddock goujons served with hand cut wedges (F)
8.00

Grazing Plate (gluten free option available)

Cheese, ham, apple slices, houmous, carrot sticks and croutons
6.50

Mini Soup (gluten free bread available)

Our soup of the day served with warm bread on the side (Ve) (GF)
4.50

Mini Mac & Cheese (gluten free bread available)

Our mac and cheese served with warm bread on the side (V) (GF)
7.50

(GF) GLUTEN FREE (F) FISH (Ve) VEGAN (V) VEGETARIAN