

( breakfast ) AVAILABLE UNTIL 11AM

All served in a brioche bun from Bavarian Bakehouse

**Halloumi**  
Crispy halloumi, rocket, chilli jam, pickled shallot (V) (D)  
8.50

**Sausage**  
Donald Butchers sausages, beer onions, fried egg, dijon aioli (E) (D)  
Add Emmental cheese +1.50  
**Vegetarian option available** (E) (D) (V)  
9.00

**Bacon**  
Smoked streaky bacon, fried egg, Emmental cheese, American mustard, ketchup (E) (D)  
9.00

Breakfast Add-ons

- Bacon 3.00
  - Link Sausage 3.00
  - Egg 1.50
  - Potato scone 1.50
  - Beans 1.50
- Halloumi 3.00
  - Stornoway black pudding 3.00
  - Haggis 3.00
  - Chorizo 3.00
  - Hash brown 1.50

( brunch ) AVAILABLE UNTIL 1PM

**Homegrown Full Breakfast**  
Donald Butcher's link sausage, smoked streaky bacon, hash brown, fried egg, portobello mushrooms, house beans, cherry tomatoes, toasted sourdough (E) (D)  
15.50

**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 +3.00  
14.50

eat

**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, Haggis, poached eggs, potato scone, peppercorn hollandaise, toasted sourdough (E) (D)  
15.00

**Mexican Benedict**  
Toasted sourdough, smashed avocado, chorizo, poached eggs, chipotle hollandaise, black bean pico de gallo (E) (D)  
14.50

**Salmon & Eggs**  
Beetroot cured salmon, poached free range eggs, charred baby leeks, hollandaise on toasted sourdough (E) (D) (F)  
15.00

( 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

**Oyster Mushroom Scallops**  
Oyster mushroom, Cauliflower & black garlic puree, parsnip crisps, lemon & thyme butter (Ve)  
8.50

**Falafel & tzatziki**  
House falafels and tzatziki, pickled shallot, pomegranate molasses, coriander (V) (D) (GF)  
9.00

**Bang Bang Chicken**  
Crispy chicken tossed in house bang bang sauce, pickled ginger & sesame salad, yuzu mayo (Se)  
10.00

**Whipped Goats Cheese**  
House whipped goats cheese, chilli jam, pickled shallot, rocket & fig salad, toasted sourdough (V) (D)  
8.50

( sides )

**Hand Cut Wedges**  
Paprika and garlic seasonings with truffle mayo (D)  
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

**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 heirloom tomato, black pepper, basil leaves, balsamic glaze (D)  
14.00

**Chicken Parm**  
Crispy chicken, house vodka sauce, fresh mozzarella, basil mayo, rocket (E) (D)  
15.00

**Prosciutto & Whipped Goats Cheese**  
House whipped goats cheese, prosciutto, rocket, truffled honey (D)  
14.50

**Crayfish & Lobster Roll**  
Crayfish and lobster with lemon, chive & black pepper mayo, cos lettuce, tomato concasse in a brioche sub roll (SF) (D)  
16.00

( mains )

**Baked Macaroni Cheese**  
House-made cheese sauce, parmesan and herb crumb, garlic and rosemary sourdough (D)  
Add bang bang 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)

**Cherry Cola Pulled Pork Burger**  
Pork shoulder braised in cherry cola, white cabbage & apple coleslaw, pickles, house cherry cola bbq sauce, crispy onions (D)  
15.00

**Homegrown Mezze Board**  
House tzatziki with pickled shallot, a selection of cured meats, marinated olives, falafels, houmous with crispy chickpeas, toasted flatbread, crudites (D)  
15.00

( 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.

<b>Coffee</b>	
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
<b>Tea</b>	
Breakfast Tea	3.60
Peppermint Tea	3.70
Green Tea	3.70
Earl Grey Tea	3.70
<b>Non Dairy Milk</b>	
Oat Milk	0.80
Soya Milk	0.80
Coconut Milk	0.80
<b>Syrup</b>	
Caramel	0.80
Hazelnut	0.80
Vanilla	0.80
Guest Syrup	0.80
Sugar Free Options Available	

drink

( super lattes & wellness drinks)

A selection of super lattes and wellness drinks that offer a healthier alternative to coffee with a range of different health benefits

<b>Beetroot Latte</b>	
A velvety bright pink latte made without coffee, earthy and strong flavours of beetroot and spiced such as ginger and cinnamon. Rich in antioxidants, vitamins and minerals known to improve blood flow and lower blood pressure as well as anti-inflammatory properties.	
4.60	
<b>Turmeric Latte</b>	
A golden latte with a blend of turmeric and ginger Savoury with a little spice. Health benefits include, reduced inflammation throughout body including joints, improved mood and enhanced brain function	
4.60	
<b>Chai Latte</b>	
Chai is a mixture of black tea with spices including cardamom, cinnamon, clove, black pepper, star anise, ginger and fennel. Due to the range of spices health benefits include, improved digestion, stress relief and improved focus	
Add espresso +2.00	
4.60	
<b>Iced Chai Latte</b>	4.60
Add espresso	+2.00
<b>Super Smoothie</b>	
A super smoothie packed full of pineapple, apple, mango spinach, ashwagandha and lion's main. Health benefits include reduces inflammation, supports physical performance, improves memory and focus, supports your immune system.	
5.50	
<b>( matcha )</b>	
Matcha is a finely ground powder of green tea from shade grown tea leaves that is rich in antioxidants and releases caffeine at a slower pace for a smoother, long lasting energy boost. Ceremonial grade.	
Matcha Latte	4.80
Iced Matcha Latte	4.80
<b>Iced Peaches &amp; Cream Matcha</b>	
Housemade peach puree, milk of your choice matcha, peach cream cold foam	
5.80	
<b>Iced Raspberry Matcha Collaccino</b>	
(unsuitable for vegans and vegetarians)	
A unique collagen blend that combines hydrolyzed collagen with hyaluronic acid and vitamin C. The perfect boost for your skin. Paired with our ceremonial grade matcha to enhance your focus and boost your immune system	
Housemade raspberry syrup, collagen powder, milk of your choice, matcha	
6.50	

( 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.

<b>Bare Bones Hot Chocolate</b>	5.00
Add cream and marshmallows	0.90
<b>Babycino</b>	2.50
<b>Bare Bones Kids Hot Chocolate</b>	4.00
47% Dominican Republic Hot Chocolate Flakes. A sweeter option for kids, notes of chocolate cake	
Add cream and marshmallows	0.90

( 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
<b>Lemonade or Soda</b>	4.20
<b>Peach</b>	
Housemade peach puree, topped with your choice of lemonade or soda	
<b>Yuzu &amp; Lime</b>	
Housemade peach puree, topped with your choice of lemonade or soda	
<b>Raspberry</b>	
Housemade raspberry syrup, topped with your choice of lemonade or soda	

( children's drinks )

Orange Cordial	1.50
Blackcurrant Cordial	1.50
Milk	1.50
<b>Mini Lemonade</b>	2.50
peach, raspberry or yuzu & lime	
<b>Mini Soda</b>	2.50
peach, raspberry or yuzu & lime	

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
(E)	EGG	(S)	SOYA
(F)	FISH	(SE)	SESAME
(GF)	GLUTEN FREE	(Ve)	VEGAN
		(V)	VEGETARIAN
		(N)	CONTAINS NUTS