



# BRUNCH MENU

Monday-Sunday 9am-12pm



## SAVOURY

### FRY UP

£12

*Beer candied bacon, pork sausage, haggis, black pudding, thyme roasted mushrooms, tomato, potato scone, beans & fried eggs*

### VEGGIE FRY UP (v)

£10

*Sausages, black pudding, haggis, thyme roasted mushrooms, tomatoes, potato scone, avocado, beans & fried eggs*

### BENNYS

£8

*Crumpets, slow cooked eggs, hollandaise sauce & mixed leaves & vinaigrette  
Choice of:*

*HAGGIS (vop)*

*BLACK PUDDING (vop)*

*SMOKED SALMON*

## ON SOURDOUGH

### SMASHED AVOCADO (v)

£8

*On homemade sourdough, thyme roasted tomatoes, buffalo mozzarella & rocket pesto*

### SCRAMBLED EGGS (v)

£9

*On homemade sourdough, beer candied bacon, oven roasted tomatoes & fresh herbs*

## SWEET

### BRIOCHE FRENCH TOASTS

£8

*Beer candied bacon & maple syrup*

*Or*

*Fresh berries & vanilla mascarpone (v)*

### YOGURT BOWL (v)

£6

*Fresh berries, granola & maple syrup*

## DRINKS

Americano £2.50

Flat White £2.95

Latte £2.95

Flavored Latte £3.50

*Caramel | Hazelnut | Vanilla*

Cappuccino 2.95

Mocha £2.95

Hot Chocolate £2.95

Fruit & Herbal Tea £2.95

English Breakfast Tea £2.50

Coffee Pot Brew £4.95

Espresso £1.70

Orange Juice £1.85

Apple Juice £1.85

Cranberry Juice £1.85

Pineapple Juice £1.85

*Please ask our team for allergen advice*

*vop- vegetarian option / v- vegetarian / vg- vegan / vgo- vegan option / gf- 'gluten free' / gfo- 'gluten free option'*

*Our 'gluten free' and 'gluten free option' refers to dishes made with gluten free ingredients. We do endeavour to keep 'gluten free' ingredients*

*separate from all others, however our kitchens are not gluten free environments.*