

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS Parmesan, black truffle mayo	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard	4 / each
CORN 'RIBS' fermented chilli BBQ sauce	8
BBQ-SPICED PIG EARS	9

CLASSICS

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom, fried duck egg, mustard maple syrup	24
VEGETARIAN BREAKFAST two eggs ~ any style, roasted tomato, portobello mushroom, spinach, vegetarian haggis, hash brown, cheese scone	16
SCOTTISH BREAKFAST two eggs ~ any style, Cumberland sausage, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	18
TWO EGGS ~ ANY STYLE sourdough toast & hand churned butter	7
COLOMBIAN EGGS scrambled eggs, tomato, spring onions, sourdough toast, avocado <i>add grilled chorizo or smoked salmon</i>	12 4.5 / each
SHAKSHOUKA harissa yoghurt, coriander, sumac	14
AVOCADO WAFFLE poached eggs, Aleppo chillies	13
EGGS FLORENTINE poached eggs, waffle, spinach, hollandaise, lemon zest	14
SALMON ROYALE poached eggs, waffle, hollandaise, horseradish, chives	15.5
DUCK BENEDICT poached eggs, waffle, braised duck leg, hollandaise, sriracha	17.5

SAVOURY

DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	16 2
BRUNCH BURRITO haggis, streaky bacon, Lorne sausage, scrambled egg, siracha hollandaise, hash browns, maple dipping sauce	16
CAESAR SALAD romaine lettuce, Parmesan, anchovies, sourdough croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	17
LOBSTER ROLL spicy Marie Rose sauce, brioche	23
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25

SWEETS

SEASONAL FRUIT SALAD	7
GREEK YOGHURT homemade granola or fresh fruit	8.5
LEMON MERINGUE WAFFLE lemon curd, Italian meringue, lemon sorbet, dill	12
DEEP FRIED MARS WAFFLE hazelnut ice cream, fudge sauce	12
TORREJAS brioche, maple caramel apples, cinnamon ice cream	12
CARAMELISED BANANA WAFFLE homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch	13
CRÈME BRÛLÉE FRENCH TOAST vanilla custard, berry compote, brioche	17
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings	18

SIDES

FRENCH FRIES	6	TRUFFLE & PARMESAN FRIES	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde	6	TENDERSTEM BROCCOLI hummus, chilli crunch	8
GREEK SALAD aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil	9		

Head Chef Jessica Luis

Gluten free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.