

Breakfast Plates (served until 4pm Saturday and Sunday)

Full Scottish; Virginia cured bacon, pork and leek sausage, haggis, black pudding, mushrooms, egg, beans, hash brown, potato scone, toast, tea or coffee £9.95

Smashed avocado, toasted sourdough, 2 poached eggs, confit tomatoes, red chilli £6.95 (v)

French toast; house bread, Virginia cured bacon, whipped peanut butter, maple syrup £6.95

Pan fried brioche, caramelised banana, honeycomb butter £6.95 (v)

Eggs Benedict; 2 poached eggs, house batch hollandaise, toasted muffin
Smoked tea cured salmon / Virginia cured bacon / avocado £6.95 (v)

Sandwiches.

All served with hand cut chips (*gf bread available)

Croque Madame; prosciutto, melted Comte, Dijon mustard, fried egg £8.95

Chargrilled steak, toasted sourdough, parmesan, vine tomatoes,
horseradish mayo £9.95

Chicken, avocado, wholegrain bread, crispy bacon, sriracha crème fraiche £8.95

Crispy fish finger sandwich, homemade pickles, lemon mayo £7.95

Brunch Plates

White onion soup, cider, thyme, grated Comte, artisan bread £4.95 (v)

Ham, egg and chips; Buck's honey pancetta, fried egg, home cut chips £7.95 (gf)

Black pudding salad, smoked bacon, baby pear, gem lettuce, poached egg £8.95

Salt baked beetroot and Jerusalem artichoke risotto, lemon thyme,
apple crisps £9.95 (v gf)

Salt beef hash, red cabbage sauerkraut, fried duck egg £8.95 (gf)

(gf) contains gluten free ingredients (v) Vegetarian

Please make us aware of any allergies.

All dishes prepared in a kitchen that also handles gluten and nuts

We add a discretionary 10% service charge to parties of 6 or more which goes directly to the staff