

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS Parmesan, black truffle mayo (GF) (V)	4 / each
GRAND PIG IN A BLANKET honey mustard glaze	5 / each
CORN 'RIBS' fermented chilli BBQ sauce (GF) (V)	8
BBQ-SPICED PIG EARS (GF)	9

CLASSICS

DUCK & WAFFLE Gressingham duck 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 (V) (V)	24
VEGETARIAN BREAKFAST two eggs ~ any style, roasted tomato, portobello mushroom, spinach, vegetarian haggis, hash brown, cheese scone (V) (V)	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 (V)	7
COLOMBIAN EGGS scrambled eggs, tomato, spring onions, sourdough toast, avocado (V) <i>add grilled chorizo or smoked salmon</i>	12 4.5 / each
AVOCADO WAFFLE poached eggs, Aleppo chillies (V) (V)	13
EGGS FLORENTINE poached eggs, waffle, spinach, hollandaise, lemon zest (V)	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
CAESAR SALAD romaine lettuce, Parmesan, anchovies, sourdough croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
STICKY PORK RIBS hoisin glaze, jalapeño, herb slaw	18
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
FESTIVE TURKEY BURGER brioche bun, bronze turkey, pigs in blankets, sprout slaw, cranberry mayo, roast tatties, gravy	18

SWEETS

SEASONAL FRUIT SALAD (GF) (V)	7
GREEK YOGHURT homemade granola or fresh fruit (GF) (V)	8.5
THE GOLDEN SNITCH dark chocolate, tonka bean mousse, pear, chocolate crumble	13.5
DEEP FRIED MARS WAFFLE hazelnut ice cream, fudge sauce (V)	12
TORREJAS maple caramel apples, cinnamon ice cream (V)	12
CARAMELISED BANANA WAFFLE homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch (V)	13
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (V)	18

SIDES

FRENCH FRIES (GF) (V)	6	BRAVAS SPROUTS spiced tomato sauce, garlic confit aioli (GF) (V) (V)	8
TRUFFLE & PARMESAN FRIES (GF) (V)	8	CRISPY CONFIT DUCK potato terrine, chives, Parmesan (GF)	10
BRAISED RED CABBAGE agrodolce pine nuts & raisins	6		

Executive Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) 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.