

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS Parmesan, black truffle mayo	4 / each
GRAND PIG IN A BLANKET honey mustard glaze	5 / each
CORN 'RIBS' fermented chilli BBQ sauce	8
BBQ-SPICED PIG EARS	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	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
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
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	7
GREEK YOGHURT homemade granola or fresh fruit	8.5
THE GOLDEN ORB dark chocolate, tonka bean mousse, pear, chocolate crumble	13.5
DEEP FRIED MARS WAFFLE hazelnut ice cream, fudge sauce	12
TORREJAS maple caramel apples, cinnamon ice cream	12
CARAMELISED BANANA WAFFLE homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch	13
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings	18

SIDES

FRENCH FRIES	6	BRAVAS SPROUTS spiced tomato sauce, garlic confit aioli	8
TRUFFLE & PARMESAN FRIES	8	HERITAGE CARROTS hazelnut butter, spelt crumble	8
BRAISED RED CABBAGE agrodolce pine nuts & raisins	6		

Executive 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.