

WEEKEND BRUNCH

Buttermilk pancakes	
<i>Banana & stem ginger butter (v)</i>	7.50
<i>Blueberries & maple syrup (v)</i>	7.50
Coconut yoghurt & fresh fruit	5.75
<i>Chia honey syrup & cacao nibs (Ve)</i>	
Oat & quinoa porridge	5.75
<i>Banana, dates, maple syrup & almonds (Ve)</i>	
Granola	5.75
<i>Jumbo oats, coconut, almond flakes, hazelnuts, pumpkin seeds, sunflower seeds, pistachio nuts, served with coconut yoghurt & fresh fruit (Ve)</i>	

Full English breakfast	11.75
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Two free range eggs, sausage, smoked streaky bacon, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast

Breakfast brioche roll	6.50
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Smoked streaky bacon, spinach, free range fried egg

Vegetarian breakfast	10.75
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Two free range eggs, grilled halloumi cheese, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast (v)

Veggie breakfast brioche roll	6.00
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Portobello mushroom, spinach, free range fried egg, Cheddar cheese (v)

Eggs Benedict	8.50
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Poached free range eggs, roast ham, hollandaise sauce, sourdough toast

Eggs Florentine	8.50
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Poached free range eggs, spinach, hollandaise sauce, sourdough toast (v)

Eggs Royale	9.50
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Poached free range eggs, smoked salmon, hollandaise sauce, sourdough toast

Highland scramble	9.50
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Free range scrambled eggs, smoked salmon, lemon, chives, sourdough toast

Avocado & toast	8.50
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Poached eggs, chilli flakes, cherry tomatoes, orange, flaked almonds (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Glasgow

BRUNCH COCKTAILS

Green Tea, Lychee & Elderflower Bellini 8.65
*Prosecco Primo stirred with puréed peach & lychee,
green tea & elderflower cordial*

Bloody Mary 9.15
Finlandia vodka with tomato juice & house spices

Mandarin Mimosa 9.15
*Eugène III Brut Tradition NV Champagne with
Mandarine Napoleon & fresh orange juice*

Aperol Spritz 8.95
Aperol with Prosecco Primo & Fever-Tree soda

Espresso Martini 9.15
*Stolichnaya vanilla vodka & Fair organic coffee liqueur
with fresh espresso*

Fresh Orange Juice 3.95

COFFEE

Espresso 3.15

Large Espresso 3.65

Cappuccino 3.95

Caffè Latte 3.95

Caffè Mocha 4.00

Americano 3.45

Macchiato 3.25

Flat White 3.95

TEA BY TWININGS

English Breakfast 3.15

Earl Grey 3.15

Peppermint 3.15

Chamomile 3.15

Green 3.15

Fruit Tea 3.15

As certain drinks or cocktails may contain allergens, please inform your server
of any allergies before placing your drinks order.