

# DAY MENU

FROM 12PM

## SNACKS AND SHARERS - ENJOY WITH A DRINK

Order 2,3, or 4 depending on how hungry you are! Sharing boards are recommended for 2 people

Warm, freshly baked sourdough – Scotts houmous & sun kissed tomato tapenade ♡	4.95
Large Gordal olives ♡	3.95
Falafel – spiced chickpea and fresh herb fritters – served with tahini dressing 🌿 ♡	4.95
Scottish smoked salmon paté – with oatcakes and pickles (🌿 available) We recommend a dram of Dalmore Port Wood +8.30	6.25
Battered Scottish Haddock goujons – with dill mayo	6.25
Scotts string fries – with aioli dip 🌿 ♡	3.95
Haggis bon bons – with Glengoyne 10 YO Whisky and wholegrain mustard crème fraîche ♡	4.95
Vegetarian haggis bon bons – with Glengoyne 10 YO Whisky and wholegrain mustard crème fraîche	4.95
Mini homemade mac & cheese – with herb crumb ♡	5.25
Salt & Chilli Chicken wings 🍷	6.25
Isle of Mull cheddar – chutney and oatcakes (🌿 available)	4.95

Sharing cheese board – selection of Scottish cheeses, pickles, celery, houmous, grapes, Gordal olives, chutney & oatcakes 🌿	17.95
Sharing vegetarian board – Spiced falafel, vegetarian haggis bon bons, roasted peppers & courgettes, roasted cherry vine tomatoes, salad with tahini dipping sauce and Glengoyne 10 YO Whisky and wholegrain mustard crème fraîche	15.95
Sharing meat board – Serrano ham, haggis bon bons, salt & chilli chicken wings, pickles, salad with Glengoyne 10 YO Whisky & wholegrain mustard crème fraîche	17.95
Sharing fish board – Scottish smoked salmon paté, battered Scottish Haddock goujons, Fresh Scottish smoked salmon, oatcakes, pickles, salad with dill mayo and string fries.	19.95

## PLATES

Scotts homemade chunky vegetable soup – served with Isle of Arran Oatcakes or sourdough bread ♡ (🌿 available) or add a cheese scone for +1.75	5.25
Traditional award winning haggis, neeps and tatties – with thyme jus	10.25
Vegetarian haggis, neeps and tatties – served with a chive cream sauce ♡	10.25
Scotts handmade burger – on Au Gourmand sourdough bap, tomato, baby gem, mayonnaise w/ pickles & fries add cheese, blue cheese, bacon, haggis, mushroom, jalapeños or black pudding for +1.95 each	12.95
Scotts homemade macaroni cheese – with herb crumb ♡ add haggis, veggie haggis, bacon or chicken for +3 each	10.95
Slowly braised casserole of the day – served with creamy mash potatoes, please ask your server 🌿	11.95

## SALADS 🌿 Add falafel, chicken, Scottish smoked salmon for +4 each

Caesar salad – baby gem lettuce, creamy Caesar dressing and herb croutons ♡	7.95
Rainbow salad with sesame & chilli dressing – seasonal leaves, carrot, cucumber and red pepper ♡	7.95
Giant cous cous salad – with seasonal leaves, fresh herbs, with chilli harissa dressing ♡	7.95

## OPEN SANDWICHES

Served on Au Gourmand sourdough bread with vegetable crisps (can be 🌿)

Chicken, bacon and smashed avocado	9.25
Scottish Belhaven smoked salmon with cream cheese and capers	10.95
Houmous with courgette strips and chilli ♡	7.95
Serrano Ham and wholegrain mustard mayo	10.95

## SWEET

Ice cream cone – 2 scoops, with or without a cone. Choose from vanilla, chocolate or strawberry add a flake 55p	4.25
Chocolate brownie – served with Scottish strawberries and vanilla ice cream 🌿	6.95
Traditional cranachan – Glengoyne 10 YO whisky, oatmeal, raspberries and double cream	6.95
Sticky toffee pudding – served with vanilla Ice cream and toffee sauce ♡	6.95
Affogato – over vanilla ice cream, with a shot of espresso. Add a liqueur for +4	6.95
Duo of Sorbets – your server will tell you today's flavours ♡	4.95

## COFFEE

Add a Flavoured syrup +50p. Decaf available.  
Also Soya or Coconut or Oat milk +50p

Espresso	2.30	Latte	2.95
Cappuccino	2.80	Mocha	3.25
Americano	2.70	Macchiato	2.50
Flat white	2.90	Extra shot	1.50

## TEA

Each 2.90
Breakfast, Earl Grey,
Peppermint,
Chamomile,
Lemon & Ginger,
Green, Red Berry

## HOT CHOCOLATE

Each 3.50
Coco of Bruntsfield, Aztec dark Chocolate or
Isle of Skye salted caramel milk chocolate
Enjoy as it comes or with whipped cream +30p
Marshmallows +30p or both +50p
Add a liqueur for +4