# BREAKFAST MENU



#### **SERVED UNTIL 11:30**

#### SOFT DRINKS

Berry good

mixed seasonal berries, blended with fresh pressed apple juice

Orange juice

Fresh pressed apple juice

Oolong kombucha tea served cold (330 ml)7.95

## SOMETHING A LITTLE STRONGER

Classic bloody Mary Absolut vodka, Big Tom and

all the trimmings 10.95

Hot toddy

Glengoyne 12 YO (40%) with hot water, lemon and honey

#### Bucks fizz

fresh orange juice topped with sparkling wine 10.50

#### Gaelic coffee

Glengoyne 12 YO (40%) and double shot coffee, finished with whipped cream 7.95

Scottish Smoked Salmon 🗸 🥂 Smoked Bacon 🗸 💍 Free Range Poached Egg 🗸 💆 Crispy Chorizo 🗯 💆

#### ALLERGEN AWARENESS V Vegetarian Non gluten containing ingredients (Available)

Nuts



#### BREAKFAST

Scotts big breakfast

bacon, sausage, poached egg, black pudding, haggis, potato scone, tomato, Scotts beans, mushroom and artisan sourdough 14.95

Scotts veggie breakfast

veggie haggis, potato scone, poached egg, spinach, tomato, Scotts beans, mushroom and artisan sourdough

13.95 **V** 

Poached eggs on toast

two plump free range poached eggs on artisan sourdough 7.25 ( )

see below for recommended toppings +3 each

Granola breakfast bowl

seasonal berry compote, natural soya yoghurt and toasted coconut 7.95 🔅 😯 🖨

Brioche breakfast bap

breakfast roll with your choice of fillings from

see below for recommended fillings +3 each

Brioche french toast

served with seasonal berries and vanilla cream **V** (🐒)

smoked bacon, maple syrup and cinnamon sugar (\*) 12.95

#### House benedict

poached eggs on toasted muffin, topped with hollandaise - choose bacon / spinach / salmon 12.95

see below for recommended toppings +3 each

# FRESH BAKED GOODS

Fruit scone

served with clotted cream and homemade jam 5.25 **V** 

Cheddar and herb scone 4.95 **V** 

Toast and jam

artisan sourdough with butter and homemade mixed berry jam 4.75 **♥** (**※**)

> Daily selection of artisan pastries

> please ask your server 4.75 **©**

Scotts carrot cake

with cream cheese frosting 5.95 🕡 🕏

#### HOT DRINKS

Selection of artisan teas from 3.20

> Barista style coffee from 3.15

> > Selection of hot chocolates

> > > from 3.95

add whipped cream or marshamallows +70p

plant based milk alternatives and flavoured syrups available +50p

Smashed Avocado V Portobello Mushroom V Sautéed Spinach V Veggie Haggis **V**, Roast Tomato **V** 

**SCAN TO HOST** YOUR PARTY **OR EVENT WITH US EXCLUSIVE USE AVAILABLE** 



## TOPPINGS/FILLINGS +3

Butchers Pork Sausage 💆 Black Pudding 8 Haggis 🔊, Potato Scone 🗸