

BREAKFAST



GREEK YOGURT 8.5

homemade granola or fresh fruit

SEASONAL FRUIT SALAD 7

HOMEMADE BAKED BEANS 12

cheese scone, feta, chives

TWO EGGS ~ ANY STYLE 7

sourdough toast & hand churned butter

COLOMBIAN EGGS 12

scrambled eggs, tomato, spring onions,
sourdough toast, avocado
add grilled chorizo or smoked salmon 4.5 each

CRÈME BRÛLÉE FRENCH TOAST 17

vanilla custard, berry compote, brioche

SCOTTISH BREAKFAST 16

Cumberland sausage, two eggs ~ any style, dry cured
bacon, haggis, roasted tomato, portobello mushroom,
hash brown, cheese scone

VEGETARIAN BREAKFAST 15

two eggs ~ any style, roasted tomato, portobello mushroom,
spinach, feta, hash brown, cheese scone

SHAKSHOUKA 14

harissa yoghurt, coriander, black chilli flakes

WILD MUSHROOM TOAST 17

gruyère and brioche toastie, crème fraîche,
poached eggs

PANCAKES

SWEET ~ berries, whipped cream 12

SAVOURY ~ bacon, fried egg 14



WAFFLES

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE 14

poached eggs, spinach, hollandaise, lemon zest

LEMON MERINGUE 12

lemon curd, Italian meringue, lemon sorbet, dill

DUCK BENEDICT 16

poached eggs, braised duck leg, hollandaise, sriracha

AVOCADO 13

poached eggs, Aleppo chillies

SALMON ROYALE 15

poached eggs, hollandaise,
horseradish, chives

CARAMELISED BANANA 13

homemade chocolate & hazelnut spread,
vanilla ice cream, peanut crunch

DEEP FRIED MARS BAR 13

hazelnut ice cream & sweetmeat fudge sauce

'THE FULL ELVIS' 17

PBJ, caramelised banana, Chantilly,
all the trimmings



SIDES

DRY CURED BACON 4

HASH BROWNS 4

ROASTED TOMATO 3

AVOCADO 3

CUMBERLAND SAUSAGE 4

CHEESE SCONE 3

PORTOBELLO MUSHROOMS 3

HAGGIS 4

BAKED BEANS 3



Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

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.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 10

freshly squeezed orange juice,
Champagne

BLOODY MARY 12

tomato, usual spices, choice of spirit

KIR ROYALE 14

crème de cassis,
black currant reduction,
Champagne

BUBBLES

125ml/750ml

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 18 / 97

NV VEUVE CLICQUOT BRUT ROSÉ 21 / 120

JUICE

FRESHLY SQUEEZED ORANGE 5**FRESHLY SQUEEZED PINK
GRAPEFRUIT 5****PINK GRAPEFRUIT 3.5****APPLE 3.5****TOMATO 3.5****CRANBERRY 3.5**

EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

Ethically sourced coffees to create a positive impact on farmers' communities.

A Duck & Waffle house roast featuring a delicious blend of 50% Project Peru and 50% Colombian Marianela. Grown in organic and cooperative farms, the coffee is rich in caramel, black cherry, liquorice and cocoa flavours.

PROJECT PERU FILTER COFFEE 4

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 4**AMERICANO 4****MACCHIATO 4****CORTADO 4.25****FLAT WHITE 4.25****CAPPUCCINO 4.25****LATTE 4.25****MOCHA 4.50****DARK HOT CHOCOLATE 4.25**
with all the trimmings 5

CANTON TEA

Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags.

BREAKFAST TEA 4**EARL GREY 4****CHAMOMILE 4****JADE GREEN TIPS 4****LEMONGRASS & GINGER 4****TRIPLE MINT 4****FRESH MINT 4**