

BREAKFAST



GREEK YOGURT homemade granola or fresh fruit	8.5
SEASONAL FRUIT SALAD	7
TWO EGGS ~ ANY STYLE sourdough toast & hand churned butter	7
CRÈME BRÛLÉE FRENCH TOAST vanilla custard, berry compote, brioche	17
SHAKSHOUKA poached eggs, harissa yoghurt, coriander, sumac	14
SCOTTISH BREAKFAST two eggs ~ any style, Cumberland sausage, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	18
VEGETARIAN BREAKFAST two eggs ~ any style, roasted tomato, portobello mushroom, spinach, vegetarian haggis, hash brown, cheese scone	16
WILD MUSHROOM TOAST gruyère and brioche toastie, crème fraîche, poached eggs, chilli crunch	17
COLOMBIAN EGGS scrambled eggs, tomato, spring onions, sourdough toast, avocado <i>add grilled chorizo or smoked salmon</i>	12 4.5 each

WAFFLES

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
EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest	14
LEMON MERINGUE lemon curd, Italian meringue, lemon sorbet, dill	12
DUCK BENEDICT poached eggs, braised duck leg, hollandaise, sriracha	17.5
AVOCADO poached eggs, Aleppo chillies	13
SALMON ROYALE poached eggs, hollandaise, horseradish, chives	15.5
CARAMELISED BANANA homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch	13
DEEP FRIED MARS BAR hazelnut ice cream & fudge sauce	13
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings	18



SIDES

DRY CURED BACON	4	CHEESE SCONE	4
HASH BROWNS	4	PORTOBELLO MUSHROOMS	3
ROASTED TOMATO	3	HAGGIS	4
AVOCADO	3	VEGETARIAN HAGGIS	4
LORNE SAUSAGE	4	BAKED BEANS	3
CUMBERLAND SAUSAGE	4	BLACK PUDDING	4
TATTIE SCONE	4		

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.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 12

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 19.5 / 99

NV VEUVE CLICQUOT BRUT ROSÉ 22 / 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**