

Breakfast menu

9—11:30am



TABLE NO.

We use our own Channel Farm vegetables, grown in the fields surrounding the Larder, wherever possible. Other trusted local producers include Simon Howie of Perthshire and Kilduncan Eggs and The Farmer's Son of Fife.

Acia bowl

Nº

Banana & blueberry acia bowl, fresh strawberries, pistachios, toasted coconut, crunchy cinnamon granola. 6.95

Full breakfast

Nº

Pork link sausage, prime back bacon, mushrooms, tomato, black pudding, haggis, baked beans, hash brown, egg 9.95

Add a little extra:

Pork sausage • Bacon • Black pudding • Haggis • Veg. haggis 1.95 ea

Egg • Beans 1.25 ea

Smashed avocado

Nº

Toasted homemade sourdough bread, smashed avocado, fried mushrooms, chilli flakes, extra virgin olive oil 7.25

Pork belly benedict

Nº

Slow-roasted pork belly slices, toasted English muffin, poached egg, Hollandaise sauce 7.95

French toast

Classic homemade brioche eggy bread with either:

Caramelised banana maple syrup 6.95

Nº

Sweet Virginia cured streaky bacon 7.50

Nº

Hot rolls

Pork link sausage

Nº

Prime back bacon

Nº

Black pudding

Nº

Haggis

Nº

Vegetarian haggis

Nº

Scrambled egg

Nº

All 3.60

Yorkshire Pete's Buttie

Nº

Inspired by Emma's Dad, open sandwich with back bacon, black pudding, egg 7.95

All food is prepared in where nuts, mustard, soya, celery, fish, sulphites & gluten are also used.

Lunch menu

11:30am—4:30pm

TABLE NO.



We use our own Channel Farm vegetables, grown in the fields surrounding the Larder, wherever possible. Other trusted local producers include Simon Howie of Perthshire and Kilduncan Eggs and The Farmer's Son of Fife.

Soup

Choice of two freshly prepared soups with homemade crusty bread
(please see blackboard for today's choices). 4.30

Nº

Loaded fries

Thin cut French fries topped with choice of:

Broccoli, crispy smoked bacon lardons, garlic mayonnaise 6.95 Nº

Veg. haggis, smoked cheese fondue, crumbed goat's cheese 6.95 Nº

Tandoori-spiced chicken thighs, Asian slaw, buttermilk dressing 7.25 Nº

Artisan hot dog

Brighton & Co. Artisan hot dog, toasted brioche bun, caramelised onions,
smoky tomato ketchup 7.25

Nº

Sweet potato burger

Sweet potato burger, Khol Rabi remoulade, toasted pretzel burger bun,
Channel Farm broccoli pesto 6.50

Nº

Slow-roasted pork belly

Slow-roasted pork belly, bourbon & sesame glaze, roast carrot &
pomegranate salad, fresh shredded chilli 7.50

Nº

Salad bowls

Two freshly prepared healthy salads, dressed leaves with choice of:

Smoked red pepper falafel Nº

Vegetarian quiche Nº

Tandoori-spiced chicken thighs Nº

Poached Scottish salmon Nº

All 7.50

Side orders

Seasoned wedges 3.50 Nº

Buttered baked potato 2.50 Nº

Side salad 2.00 Nº

All food is prepared in where nuts, mustard, soya, celery, fish, sulphites & gluten are also used.

Drinks

9am—5pm

TABLE NO.



Teas, coffees, hot chocolate

Espresso	<i>Sg 1.95 Db 2.25</i>	Nº
Cortado.....	2.25	Nº
Americano	<i>Sm 2.00 Rg 2.30</i>	Nº
Macchiato	2.30	Nº
Cappuccino	<i>Sm 2.25 Rg 2.80</i>	Nº
Flat white.....	2.60	Nº
Latte	2.80	Nº
Mocha.....	2.80	Nº
Breakfast tea.....	1.95	Nº
Other teas (Earl Grey, peppermint, green, rooibos).....	2.80	Nº
Hot chocolate.....	<i>Sm 2.00 Rg 2.25</i>	Nº
Chai latte	2.25	Nº
Babycino (foamed milk).....	1.15	Nº
Extra shot of coffee.....	0.60	Nº
Supplement for non-dairy (soy etc).....	0.20	Nº
Syrups (vanilla, caramel, gingerbread, hazelnut etc)		Nº

Still

Fior Fruit Farm (apple, apple & raspberry, apple & pear)	2.00	Nº
Elderflower pressé.....	2.50	Nº
C&B Freshly squeezed juice (apple & orange).....	1.95	Nº
Still water	1.25	Nº

Sparkling

Brodies Ice Tea (peach, lemon)	1.75	Nº
Cans (Coke, Diet Coke, 7UP, Irn Bru, Diet Irn Bru	1.65	Nº
Sanpellegrino (lemon, blood orange).....	1.95	Nº
Bundabeg Ginger Beer	2.75	Nº
Summerhouse Drinks (raspberry, lemonade, misty lemonade)....	2.75	Nº
Sparkling water	1.25	Nº
Smashed 0% Alcohol Drinks (apple cider, citrus beer, lager).....	4.00	Nº