

Breakfast menu

9—11:30am



TABLE NO.

We support local Scottish suppliers and use our own Channel Farm vegetables, grown in the fields surrounding the Larder, wherever possible.

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:

Berry compote *6.95*

Nº

Sweet Virginia cured streaky bacon and maple syrup *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 support local Scottish suppliers and use our own Channel Farm vegetables, grown in the fields surrounding the Larder, wherever possible.

Soup

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

Loaded fries

Thin cut French fries topped with choice of:

Slow-braised Scotch beef & mixed bean chilli, sour cream, crispy shredded tortilla 7.95 N^o

Roast Channel Farm Broccoli, flaked smoked Finnan Haddock, lemon & herb mayonnaise 7.50 N^o

Mains

Pan-fried garlic mushrooms, slow-roast vine tomato pesto, freshly grated parmesan on toasted home-made sourdough 6.95 N^o

Brigston & Co. Artisan hot dog, toasted brioche bun, grilled Emmental cheese & beetroot chutney, thin-cut fries 8.95 N^o

Braised pork cheeks, bashed Channel Farm root vegetables, rich red wine tarragon sauce 7.50 N^o

Roast squash, Balsamic red onion, shaved fennel & orange salad, yogurt dressing 7.75 N^o

6oz Scotch beef burger, lettuce, tomato & toasted pretzl bun, thin-cut fries 8.95 N^o

Salad bowls

Two freshly prepared healthy salads, dressed leaves with choice of: Falafel (ask for today's flavour) 7.50 N^o

Vegetarian quiche 7.50 N^o

Side orders

Seasoned wedges 3.50 N^o

Side salad 2.00 N^o

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</i> 1.95	<i>Db</i> 2.25	Nº
Cortado.....		2.25	Nº
Americano	<i>Sm</i> 2.00	<i>Rg</i> 2.30	Nº
Macchiato		2.30	Nº
Cappuccino	<i>Sm</i> 2.25	<i>Rg</i> 2.80	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 (milk chocolate, salted caramel, or dark chocolate xmas pudding)	<i>Sm</i> 2.00	<i>Rg</i> 2.25	Nº
Delux hot chocolate (with cream and mallows)....	<i>Sm</i> 2.25	<i>Rg</i> 2.75	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)		0.25	Nº

Still

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, Diet 7UP, Irn Bru, Diet Irn Bru) ..		1.65	Nº
Sanpellegrino (lemon, blood orange).....		1.95	Nº
Appletiser		1.95	Nº
Bundaberg 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