

[Sweet treats]

Strawberries and cream	£4.25
Caramel short cake	£2.95
Two mini blueberry muffins	£2.95
Cake of the day	£3.95

[Hot drinks]

Pot of Breakfast tea	£3
Pot of loose leaf tea	£4
Espresso	£3
Double espresso	£3.50
Americano	£3
Latte	£3.50
Cappuccino	£3.50
Mocha	£3.50

[Morning]

9am-11am

Freshly-baked Scotch morning roll. Choose from: - Robertson's of Ayrshire bacon - Campbells of Broxburn lorne or link sausage - Vegetarian bacon or sausage [v]	£2.50
Crushed avocado, chilli and lime, poached egg, sourdough toast [v]	£6
Scrambled egg, smoked salmon, granary toast	£7
Toasted tea cake, Scottish butter, jam and preserves [v]	£2.50
House-baked all butter croissants [v]	£2.50
Two mini all butter Danish pastries [v]	£2.50
Yoghurt and fresh fruits [v]	£4.50

[Sandwiches]

Bacon, avocado, lettuce and tomato, rustic baguette	£7
Toasted honey-roast Ayrshire ham, Mull Cheddar cheese, sesame and linseed bread	£6.50
Prawn, crayfish and Hebridean smoked salmon, chia and pumpkin seed bread	£7.50
Scotch minute steak, Arran mustard, caramelised onion, sourdough roll	£9.50
Chicken Caesar wrap, baby gem lettuce, aged Parmesan, anchovies, Caesar dressing	£6.50
Spinach, Cairnsmore goat's cheese and caramelised onion, open sun-blushed tomato focaccia [v]	£6.50

Prices include VAT at 20%. We can offer accurate information on ingredients, however due to the open plan nature of our kitchens, we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns

[Snacks]

Mixed breads, flavoured oils, balsamic vinegar	£4.50
Mozzarella bites, chipotle yoghurt dip	£4
Haggis bon bons, whisky grain mustard mayonnaise	£5.50
Chunky fries, ketchup, garlic	£4.50

[Small plates]

Soup of the day, toasted sourdough	£4.95
Lemon and black pepper calamari, saffron aioli	£6.50
Mac 'n' cheese [v] Add: King prawns, Ayrshire bacon or Campbells of Broxburn haggis +£1.50	£6.50
Beef nachos, salsa, crème fraîche	£6.50

[Grazing] for two people

Seafood Marinated Hebridean salmon, house gin-cured salmon, Atlantic prawns and crayfish tails, shallots, Marie Rose sauce	£15
Charcuterie Serrano ham, chicken terrine, Uphill Farm Dorset cold-smoked mutton, chorizo, cornichons, balsamic onions, sun-dried tomatoes, toasted sourdough	£15
Vegetarian [v] Spinach and sun-blushed tomato focaccia, buffalo mozzarella, sun-blushed tomatoes, baba ganoush, mixed olives, wild rocket, sourdough	£15
Cheese Seasonal British cheese, grapes, apricots, biscuits	£15

[Afternoon tea]

12 noon to 4pm

Afternoon tea Freshly-baked plain and sultana scones with clotted cream and preserves Sandwiches and savouries Cakes and pastries	£21.95pp
Champagne With a glass of Besserat de Bellefon Grande Tradition Brut	£29.95pp
Champagne tea for two With a bottle of Besserat de Bellefon Grande Tradition Brut	£75
Afternoon G&T With a choice of two gin and tea-infused cocktails: Apple & Cinnamon Spritz Caorunn, Xante, lemon, cinnamon syrup, apple, apple crunch tea, soda Just Peachy Sipsmith Gin, Peach Schnapps, English Breakfast tea, lemon, sugar syrup, peach bitters Honey & Gin-ger Punch Martin Miller's gin, lemon & ginger tea, honey, lemon, sugar, lemonade Cucumber Green Tea Hendrick's gin, Cointreau, green tea, lemon, sugar syrup, soda Raspberry Iced Tea Tanqueray gin, Chambord, cranberry & raspberry tea, lemon, sugar syrup, soda	£32.95pp