

BOOZY BRUNCH

£30 EACH

Enjoy a selection of continental breakfast items for the table followed by one of our delicious breakfast dishes. Plus we'll include Prosecco & a Ketel One cocktail!

CHOOSE YOUR COCKTAIL

ONE

MY BLOODY MARY

Ketel One | Fresh Pressed Tomato |
House Spice Blend | Horseradish | Citrus

CUCUMBER & MINT SPRITZ

Ketel One Botanical Cucumber & Mint | St-Germain
Elderflower Liqueur | Lemon | Honey | Prosecco |
Soda | Cucumber

ESPRESSO MARTINI

Ketel One | Fresh Espresso | Kahlúa | Tonka Bean

PORNSTAR FROSÉ

Ketel One Botanical Peach & Orange Blossom |
La Vida Tropica | Passionfruit Sorbet | Rosé Wine

PEACH SPRITZ

Ketel One Botanical Peach | White Peach Purée |
Orange | Lemon | Sugar | Prosecco

CONTINENTAL PLATE TO SHARE

TWO

CONTINENTAL PLATE

Freshly baked croissants, cured meats, cheese, toast & preserves. Includes either a tea or coffee each.

CHOOSE YOUR BREAKFAST + WE'LL INCLUDE THE PROSECCO!

THREE

SCRAMBLED EGG WRAP

with your choice of candied bacon,
pork sausage or herby field mushrooms

EGGS BENEDICT

2 poached eggs on a toasted muffin with a choice of smoked
bacon, haggis, black pudding, spinach or smoked salmon,
topped with hay hollandaise

PIG OUT EGGS

toasted muffin, coal fired sausage, 12hr cooked pulled pork,
poached egg & hay hollandaise

THE RABBLE

bacon, pork sausage, tattie scones, baked beans,
pan-roasted field mushrooms, haggis, eggs & bloomer toast

THE MACBETH

Stornoway black pudding, haggis & fried egg in a brioche bun

PAN ROASTED MUSHROOMS

tattie scone, baked beans, fried egg & bloomer toast **V**

SHORT STACK

pancakes with hazelnuts, salted caramel sauce
& Stirlingshire yoghurt **V** or dry cured bacon & maple syrup

ADD A SIDE

FOUR

HERB ROASTED MUSHROOMS	2	BAKED BEANS	1.5
POTATO SCONES	1.5	TRIPLE-COOKED CHIPS	4.95
SMOKED SAUSAGE	2	SALT & CHILLI FRIES	4.95
HAGGIS	1.5	SMOKED CHEDDAR MAC & CHEESE	4.95
BLACK PUDDING	1.5	POTATO & BACON GRATIN	4.95

FINISH WITH A DESSERT TO SHARE

FIVE

HOT CHOCOLATE ESPRESSO MARTINI	9	SHARING CHURROS	6
warm chocolate brownie, vanilla ice cream & hot chocolate & Patrón XO Cafe sauce		with dark chocolate fondue <i>Other desserts are available. See our à la carte menu for the full list!</i>	

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 12.5% service charge on tables of 5 or more. VAT @ standard rate is included. All major credit cards accepted.

