

THE GARDENER

GROUND SHAKEN SERVED

BRUNCH

{ AVAILABLE UNTIL 2PM }

Spiced Duck Hash 7.50

Smashed Hash Brown Bites, Poached Egg, Coriander, Picked Chillies

Spinach, Potato & Broccoli Frittata (v) 8.00

Watercress, Radish Salad

Superfruit Granola Bowl (vg) 6.00

Maple Almond Granola, Coconut Yoghurt, Blueberries, Strawberries, Raspberries, Cranberries, Kiwi, Chia Seed

Eggs on Toast (v) 6.50

Toasted Pain de Campagne, Poached Eggs, Hollandaise

Streaky Bacon 2.00

Smoked Salmon 2.00

Spinach(v) 1.50

Haggis / Veggie Haggis (v) 2.00

Smoked Salmon Potato Rosti 7.50

Oak Smoked Salmon, Pickled Shallots, Poached Eggs, Hollandaise

Full Scottish Breakfast 10.00

Lorne Sausage, Bacon, Black Pudding, Haggis, Tomato, Mushroom, Baked Beans, Tattie Scone, Hash Brown Bites, Toast & Egg your way

Vegetarian Breakfast (v) 10.00

Veggie Sausages, Veggie Haggis, Veggie Black Pudding, Wilted Spinach, Tomato, Mushroom, Beans, Tattie Scone, Hash Brown Bites, Toast, Egg Your Way
(Vegan Option Available)

Smashed Avocado & "Halloumi" (vg) 9.00

Chilli & Lime Smashed Avocado, Vegan Halloumi, Pomegranate Seeds

(Add Poached Eggs & Hollandaise +1.50)

SMALL *plates*

Spanish Style Ham & Bechamel Croquettes 6.00

Maldon Salt, Garlic Aioli

Hummus Verde (vg) 5.50

Garden Pea, Edamame Bean, Lime, Coriander, Chia Seeds, Corn Crisps

Cauliflower Tempura 6.00

Sesame Seed, Tahini, Coconut Yoghurt, Pickled Chilli

Gordal Picante Olives 5.00

EVOO, Maldon Sea Salt

Coconut King Prawns 6.50

Pineapple & Mango Salsa, Coriander

Duck Spring Rolls 7.00

Shredded Leek, Carrot, Pink Pickled Ginger, Hoisin Sauce

Soup of the Day 6.00

Artisan Bread, Butter

Hot Smoked Salmon Mousse 8.00

Mini Blinis, Avocado Crema, Coriander, Lemon

COFFEE & *cake*

{ 5.95 }

A Slice Of home baked Heaven & A Freshly Brewed Coffee

FLATBREADS

{ ALL 8.00 }

MADE WITH OUR HOMEMADE DOUGH
& HAND STRETCHED TO ORDER

Lemon & Herb Chicken, Avocado, Coriander

Shawarma Spiced Duck, Green Tahini, Green Slaw

Gordal Olive, Vegan Feta, Roast Red Peppers, Thyme, EVOO (vg)

THE GARDENER DELICATESSEN *platter*

{ 18 }

Salami, Prosciutto Ham, Chorizo, Picante Olives, Bocconcini, Cream
Creese Filled Peppers, Bread Sticks, Cornichons, Arran Cheese

big PLATES

Seabass & Spring Pea Salad 16.00

Spring Pea, Sugar Snap, Gem, Picked Courgette, Cucumber Yogurt

Pulled Jack Fruit Buddha Bowl (vg) 10.00

Crispy Onions, Pickled Red Cabbage, Carrot, Radish, Orange, Bean Shoots

Crispy Chicken Homemade Focaccia 9.00

Panko Breaded Chicken Breast, Tomato Sugo, Mozzarella, Rocket & Balsamic

Watermelon & Aged Feta Salad (v) (vg Available) 9.00

Strawberries, Thai Basil, Black Pepper, Pickled Chilli, Raspberry Vinaigrette

Kaffir Lime, Coconut & Squash Curry (vg) 10.00

Mini Poppadom's, Fragrant Jasmine Rice, Coriander

Add Coconut Prawns 3

sides

Skinny Fries (vg) 3.00

Triple Cooked Chips (vg) 3.00

Green Slaw (vg) 3.00

Parmesan, Rosemary Truffle Fries 3.50

Asparagus, Flaked Almonds (vg) 4.00

Gardener Leaves (vg) 3.50

◆ *DESSERTS* ◆

Rioja Poached Peach 6.50

Cinnamon Yogurt, Candied Granola, Orange Sorbet

Dark Chocolate Fondant (vg) 6.50

Vegan Vanilla Ice Cream, Puff Candy

Home Baking 3.50

Ask Your Server For Today's Choices

Add Ice Cream Or Cream £1.00



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menus detailed dietary and allergen information.

A discretionary service charge of 10% will be added to your bill,
with 100% of this optional amount going directly to our team.