#### BITES

Serrano & Manchego Croquetas Gazpacho dip, basil aioli	5	<b>Grilled Bratwurst</b> Curried ketchup, sauerkraut, shoestring fries	5	Baba Ganoush (v) Za'atar flatbread	5
Soup & Bread (v)	5	Bruschetta & Olive Oil (v+)	5	Olives (v+)	4

single 11 / double 16

### BRUNCH —

<b>Full Breakfast</b> Lorne sausage, tattie scone, beans, haggis, mushroom, bacon, egg, tomato & toast	13
<b>Veggie</b> Tattie scone, hash brown, haggis, sausage, tomato, beans, egg, spinach & toast	13
Eggs Benedict	10
Eggs Florentine (v)	9
Eggs Royale	11
Brioche French Toast Dry cured bacon & maple syrup	9
<b>Scottish Smoked Salmon on Toast</b> Smashed avocado, poached egg	11
Croque Monsieur	10

#### BOOZY BRUNCH

Enjoy a shared breakfast board including fresh fruits & croissants, followed by one of our delicious brunch dishes. You will also get to choose from a Berry Blush or a Bloody Mary on arrival, with 3 glasses of Prosecco each.

£35 per person

### LUNCH

Cheesehurger

Caramelised onions, garlic sauce, fries & pickle	, 6 11 , 404216 16
Beer Battered Fish & Chips Crushed peas & tartare sauce	mall 11 / large 16
Fava Bean Falafel Salad (v+) Lettuce, grilled cherry tomatoes, pickled red onion & tahini dressing	10
<b>Bratwurst Hotdog</b> Sauerkraut, curried ketchup, fries & pickle	11
<b>Cuban Sandwich</b> Pork belly, swiss cheese, pickled cucumber & r then grilled served with salad, mojo dressing &	
Salmon, Smoked Haddock & Corn Chowo Soda bread & butter	der 10

#### AFTERNOON TEA

Our famous Afternoon tea includes a glass of Prosecco or mocktail on arrival, beautiful cakes, buttery scones, freshly cut sandwich bites and plentiful tea or coffee.

Available daily 12pm to 4pm from £25.00 per person.

Upgrade to a glass of Laurent-Perrier Champagne
for an additional £5.00 per person.

## SWEET THINGS ——

New York Chocolate Cheesecake	6
Passion Fruit Pavlova	6
Carrot Cake	4
Brownie	4
Pastries Croissant, vegan blueberry croissant or pain au chocolate	3
Scones Fruit or plain	3

Please notify your server of any food allergies or intolerances when ordering. A 10% service charge will be added to all tables. (v) Vegetarian (v+) Vegan

# LEARN THE ART OF COCKTAIL MAKING

Go on a cocktail making journey with one of our skilled mixologists and learn the history behind some of the world's most famous drinks.

Join our bartenders behind the bar to learn the art of shaking and combining flavours to tantalise the tastebuds.

From £30 per person enjoy a welcome drink, a shot and 2 cocktails along with your class.

Ask your server for more information.

