

BREAKFAST

Please note that our menu changes regularly to reflect seasonal availability.

GINGER SHOT £3.50

Homemade ginger, apple, pear, cinnamon shot

BUTTERIE BENEDETTO

Our beautiful Aberdeen butteries are handmade daily by Au Gourmand Bakery exclusively for us.

Served with Phantassie organic poached eggs and hollandaise sauce.

Speck di Prosciutto DOP and chilli £16

Pan fried spinach £14

SMOKED HADDOCK £16

Smoked haddock, poached eggs, fresh dill, spinach, hollandaise sauce, chargrilled Wild Hearth Bakery sourdough (NGCI optional)

PHANTASSIE ORGANIC POACHED OR SCRAMBLED EGGS & CHARGRILLED WILD HEARTH BAKERY SOURDOUGH WITH YOUR CHOICE OF:

Stornoway black pudding and pan fried spinach leaves £14

Smoked bacon and grilled San Marzano tomato £12(NGCI optional)

Grilled courgettes, sun dried tomato and Parmigiano Reggiano DOP £14

SCOTTISH FULL-COOKED BREAKFAST £18

Crombies pork sausages, smoked bacon, Phantassie organic poached eggs, Stornoway black pudding, mushrooms and grilled San Marzano tomato. Served with chargrilled Wild Hearth Bakery sourdough

VEGETARIAN FULL-COOKED BREAKFAST £17 (NGCI optional)

Phantassie organic poached eggs, spinach, courgettes, peppers, mushrooms and grilled San Marzano tomato. Served with chargrilled Wild Hearth Bakery sourdough

DOLCE BRUNCH £16

Au Gourmand buttery with smoked bacon, seasonal berries, maple syrup and Katy Rodgers creme fraiche

PLANT BASED BREAKFAST (PB) (NGCI OPTIONAL) £15

Chilli roasted Italian violet aubergine, courgettes, peppers and sweet onions and Taggiasche olives. Served with chargrilled Wild Hearth Bakery sourdough

CONTINI FOCACCIA

With Graham's Dairy butter and YOUR CHOICE OF:

Phantassie organic scrambled eggs, smoked bacon, Stornoway black pudding, Crombies pork sausages, grilled San Marzano tomato or pan fried mushrooms 1 filling - £8, 2 fillings - £11, 3 fillings - £13



ORGANIC PORRIDGE (NGCI) (PB OPTIONAL) £8

Graham's Dairy double cream or Brose Oats 100% scottish oat milk:

Fresh Scottish strawberries, pistachio

Poached Contini Kitchen Garden rhubarb, toasted hazelnuts

BREAKFAST SALAD (NGCI) (PB OPTIONAL) £8

Seasonal fruits with Graham's Dairy Skyr yoghurt, Victor's honey and homemade granola

PASTICCERIA

Homemade fruit scone, homemade jam, Graham's Dairy butter £5 Homemade cheese scone, mascarpone, Graham's Dairy butter £5.50 Au Gourmand buttery, Graham's Dairy butter, homemade marmalade £6

CAFFÈ

Our ethically sourced, direct trade, 100% Arabica coffee comes from the Terra Santa plantation in Brazil. Roasted exclusively for us.

Cappuccino/Cappuccino doppio £4.50 /£5.50 Caffè Latte £4.50 / Caffè Bianco £4.50 Americano: with hot or cold milk £4.50 Espresso £3 / Espresso Doppio £4 Espresso Macchiato £3.50 / Doppio £4.50 / Romano £4.50 Mocha £5.50 Non dairy milk: oat or coconut / Decaf coffee 50p extra

ΤÈ

Brodies 1867 Fairtrade tea Traditional Scottish blend/Earl Grey/Green/Peppermint/Camomile £4 Fresh mint leaf infusion £5 Amalfi lemon, orange, cinnamon and rosemary infusion £5

FRESH JUICE

small £4.50 large £5.50 Freshly pressed orange / Freshly pressed pink grapefruit Laprig Valley Apple Juice £4.50

RISE & SHINE £12.50 - available Monday to Friday 9am until 10am

Contini focaccia with Ramsays of Carluke bacon or Phantassie organic scrambled eggs

Glass of freshly squeezed orange or pink grapefruit juice

Your choice of coffee or tea