



CAKES



CHOCOLATE CHIP COOKIE	D	3.2
BLUEBERRY & LIME MUFFIN	V	3.5
LEMON MERINGUE TART	D	4.1
RED VELVET CAKE	V, NGCI	3.9
SALTED CARAMEL BROWNIE	D, NGCI	4.3
CARROT CAKE	D	4.5
FRUIT SCONE	D	4.5
<i>Served warm with clotted cream & jam</i>		
SCONE OF THE DAY	D	4.5
<i>Served warm with butter</i>		

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LOUDONS



K I D S



ENGLISH MUFFIN D	4
Toasted, with your choice of Bacon, Sausage or Egg	
BUTTERMILK PANCAKES VG, D	6.5
Sliced Banana, Maple Syrup	
BANANA & PEANUT BUTTER PANCAKES	6.5
Sliced Banana, Maple Syrup V, VG, NGCI	
BRIOCHE FRENCH TOAST VG, D, NGO	6.5
Sliced Banana, Maple Syrup	
CROQUE MONSIEUR D	5.5
Ham & Cheese Stuffed French Toast	
EGGS & TOAST VG, NGO	4.5
Poached, Scrambled or Fried	
COOKED BREAKFAST NGO, VGO, VO	6.5
Bacon, Sausage, Tattie Scone, Homemade Baked Beans, Egg	



K I D S D R I N K S



BABYCCINO	2
BANANA SHAKE	3
HOT CHOCOLATE	3
FRESHLY SQUEEZED ORANGE JUICE	3
FRESH APPLE JUICE	3

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LOUDONS



BREAKFASTS

HAZELNUT OVERNIGHT OATS V, VG, NGCI	7
Hazelnut Milk, Oats, Chia Seeds, Mango & Lime Sauce, Strawberries	
TROPICAL GRANOLA VG, D, NGCI	8
Dried Papaya, Banana & Pineapple Granola, Coconut Yoghurt, Mango & Lime Sauce	
HOT FILLED ROLLS	6/9
Choose any items from our cooked breakfasts: 1 filling / 2 fillings	
FULL BREAKFAST NGO	15
Smoked Back Bacon, Pork Sausage, Haggis, Black Pudding, Potato Scone, Homemade Baked Beans, Flat Cap Mushroom, Tomato, Free Range Egg	
VEGGIE BREAKFAST VG, NGO, DFO	14
Veggie Haggis, Veggie Black Pudding, Halloumi, Spring Greens, Potato Scone, Homemade Baked Beans, Flat Cap Mushroom, Tomato, Free Range Egg	
VEGAN BREAKFAST V, VG, NGO	13
Veggie Haggis, Veggie Black Pudding, Spring Greens, Potato Scone, Homemade Baked Beans, Flat Cap Mushroom, Tomato, Scrambled Tofu	

PANCAKES & FRENCH TOAST

SWEET POTATO ROSTI VG, D, NGCI	14
Sweet Potato & Coriander Rosti, Roasted Chilli Yoghurt, Carrot & Courgette Ribbons, Sauce Vierge, Poached Egg	
CRANACHAN PANCAKES VG, D	14
Buttermilk Pancakes, Whipped Cream, Raspberry Sauce, Meringue, Whisky Maple Syrup, Caramelised Oats	
PEANUT BUTTER & JAM PANCAKES V, VG, NGCI	14
Banana Pancakes, Peanut Butterscotch Sauce, Honeyberry & Bay Leaf Compote, Caramelised Banana	
BRIOCHE FRENCH TOAST VG, D, NGO	14
Custard-Soaked Brioche, Maple Syrup, Caramelised Banana, Candied Walnuts	
CROQUE MONSIEUR FRENCH TOAST D	14
Custard-Soaked Brioche Stuffed with Honey Roast Ham & Bechamel Sauce, Chilli Jam, Parmesan Tuile	

TOAST

LAHSA VG, NGO, DFO	13
Tomato & Cumin Scrambled Eggs, Feta Cheese, Dukkah, Naan Bread, Sesame, Garlic & Chilli Oil	
WILD MUSHROOM VG, D, NGO	14
Mixed Wild Mushrooms, Cream, Spinach, Parsley, Poached Egg, Parmesan, Toasted Brioche, Basil Oil	
‘NDUJA D, NGO	14
‘Nduja Mascarpone, Chervil Scrambled Eggs, Blistered Cherry Tomatoes, Maple Mustard Dressing	
AVOCADO SMASH VG, NGO, DFO, VO	14
Smashed Avocado, Smoked Ricotta, Sundried Tomato & Coriander Salsa, Poached Eggs, Courgette & Carrot Ribbons, Margarita Dressing, Smoked Almonds	
SCOTTISH SMOKED SALMON NGO, DFO	14
Smoked Salmon, Wholegrain Mustard Cream Cheese, Frisée Lettuce, Pickled Cucumber, Boiled Egg, Citronette	

COCKTAILS

MIMOSA	8.5
PEACH BELLINI	8.5
ESPRESSO MARTINI	9.5
BLOODY MARY	8.5

BENNYS

Served on our toasted English Muffin

KANSAS BEEF BRISKET D, NGO	15
Kansas Style Braised Beef, Garlic Chard, Pickled Red Onion, Poached Eggs, Parmesan Fondue	
SMOKED CAPRESE VG, D, NGO	14
Smoked Scamorza, Cured Beef Tomato, Poached Eggs, Basil Hollandaise	
HOOTS MON D, VGO	14
Haggis, Smoked Streaky Bacon, Black Pudding Puree, Poached Eggs, Whisky Hollandaise, Toasted Oats	
SCOTTISH SMOKED SALMON D, NGO	15
Smoked Salmon, Spring Onion & Caper Salad, Poached Eggs, Lemon & Dill Hollandaise	

BOWLS & SALADS

SOUP OF THE DAY	7
Rosemary Focaccia	
CAPRESE SALAD VG, D, NGCI	13
Cured Beef Tomato, Mozzarella Cheese, Basil Oil	
BACON CAESAR SALAD D, NGO, VGO	13
Smoked Streaky Bacon, Cos Lettuce, Parmesan, Focaccia Croutons, Caesar Dressing	
VEGGIE POWER BOWL VG, NGO, DFO, VO	14
Spinach & Potato Fritter Tandoori Hummus, Naan Bread Cucumber, Tomato & Red Onion Salad Aloo Gobi Parsley & Lime Yoghurt	
BANG BANG CHICKEN SALAD	14
Bang Bang Chicken Thigh Egg Noodles Chinese Leaves, Carrot & Red Pepper Coriander, Spring Onions & Sesame Seeds Roasted Peanuts	
POKE BOWL NGCI	14
Smoked Salmon Cucumber, Carrot & Pickled Red Onions Edamame Beans Soy Marinated Boiled Egg Sushi Rice, Sesame & Ginger Dressing	

SIDES

CAPRESE SALAD VG, D, NGCI	7
Cured Beef Tomato, Mozzarella Cheese, Basil Oil	
HALLOUMI VG, D, NGCI	7
Chilli Jam	
CAESAR SALAD VG, D, NGO	5
Cos Lettuce, Parmesan, Focaccia Croutons, Caesar Dressing	
SPINACH & POTATO FRITTERS VG, NGCI, VO, DFO	5
Tandoori Hummus, Parsley & Lime Yoghurt	
ROSEMARY FOCACCIA V, VG	4
Extra Virgin Olive Oil, Balsamic Vinegar	
TOAST VG, NGO, DFO, VO	2.5
Butter, Blackcurrant or Strawberry Jam	

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COFFEE

Artisan Roast coffee

ESPRESSO	3.5
AMERICANO	3.7
LONG BLACK	3.7
CORTADO	3.8
FLAT WHITE	3.9
CAPPUCCINO	4.1
LATTE	4.2
CHAI LATTE	4.1
DIRTY CHAI LATTE	4.7
MOCHA	4.5
Single Estate Guest Bean	0.3
Soya / Oat Milk	0.5
Caramel / Hazelnut / Vanilla Syrup	0.5

TEA

Loose leaf tea from Pekoe Tea

3.7

BREAKFAST TEA	LEMONGRASS & GINGER
DECAF BREAKFAST TEA	PEPPERMINT
EARL GREY	YUNNAN GREEN
ROOIBOS	ORANGE BLOSSOM OOLONG

SOFT DRINKS

HOMEMADE LEMONADE	3.8
RASPBERRY & ROSEMARY ICED TEA	3.8
CAWSTON PRESS SPARKLING GINGER BEER	3.6
CAWSTON PRESS ELDERFLOWER LEMONADE	3.6
CAWSTON PRESS SPARKLING RHUBARB	3.6

COCO CHOCOLATIER

HOT CHOCOLATE

COLOMBIAN PLAIN	4.4
ISLE OF SKYE SALTED CARAMEL	4.9

JUICES & SMOOTHIES

5

APPLE / ORANGE JUICE
TURMERIC, BLACK PEPPER, GINGER & CARROT JUICE
WATERMELON & CUCUMBER JUICE

5.5

BROCCOLI, MANGO, PINEAPPLE & ORANGE
STRAWBERRY, COCONUT, BANANA & LIME

COCKTAILS

MIMOSA	8.5
PEACH BELLINI	8.5
ESPRESSO MARTINI	9.5
BLOODY MARY	8.5
VIRGIN MARY	6.5

PROSECCO

DIVICI ORGANIC, Glass	8.5
DIVICI ORGANIC, Bottle	37

WINE

WHITE

D'VINE ANGELS PINOT GRIGIO 187ml	7
THE FISHWIVES CLUB SAUVIGNON BLANC	28

ROSÉ

D'VINE ANGELS ZINFANDEL ROSÉ 187ml	7
THE FISHWIVES CLUB PINOTAGE ROSÉ	28

RED

D'VINE ANGELS SHIRAZ 187ml	7
THE FISHWIVES CLUB MERLOT	28

BEER

STEWARTS CRAFT LAGER 330ml	6
STEWARTS SESSION IPA 330ml	6

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