

BREAKFAST

AVAILABLE
EVERYDAY
10AM-12PM

We proudly use Rodger's Butchers lorne sausage, bacon, black pudding & Lichfield Farm free range eggs.

EGGS

On homemade toasted rye, sourdough or gluten free bread

CARBONARA EGGS **£10**

BENEDICT GFA
Crispy Guanciale, poached eggs, black pepper & parmesan hollandaise

EGGS HEBRIDEAN GFA **£10**

Poached eggs, black pudding and hollandaise.

EGGS ROYALE GFA **£10**

Poached eggs, hollandaise & Scottish hot smoked salmon

EGGS ON TOAST GFA **£6**

Eggs any way on toast.
Choose; Fried | Poached | Scrambled

+Add £1.00 Potato Scone
£2.00 Avocado / Smoked Bacon (2) / Black Pudding
Lorne Sausage / Tuscan Sausage / Hot Smoked Salmon

Rolls

Anderson bakers, toasted brioche or gluten free brioche

SINGLE £3.50 / DOUBLE £5 / TRIPLE £6

Choose From

Smoked Bacon GF/DFA | Lorne Sausage DFA
Black Pudding DFA | Tuscan Sausage GF/DFA
Potato Scone V | Eggs Any Way V/GF | Hash Brown V
Pigs in Blankets GF

CLASSIC

AMARETTO FULL BREAKFAST **£12**

Lorne sausage, smoked bacon, & black pudding, hash brown, roast plum tomato, baked beans, egg & home made toasted sourdough.

STEAK & EGGS GF/DFA **£15**

Grilled 150g Bavette steak (pink or well done), fried free range eggs (x2), avocado & gremolata

LIGHT BREAKFAST **£8**

Bacon, Lorne, tomato, egg, beans, toasted sourdough

BREAKFAST PIADINA GFA **£9**

Smoked bacon, chorizo, scrambled free range eggs & American cheese

HASH BROWNS GF/DF **£5**

Spring onions, spicy mayonnaise & crispy Parma ham

GRANOLA BOWL GF **£9**

Natural yogurt, homemade mixed nut granola, fresh berries, honey drizzle

*Add Peanut Butter **+£1***

FRENCH TOAST GFA **£9**

Toasted brioche loaf, soaked in cinnamon egg custard, pan fried, tossed in sugar with maple syrup and berries.

*Add Smoked Bacon **+£2***

TOAST GFA **£3**

Toasted homemade sourdough or rye with butter & jam

Hot Drinks

*We use **Rocco Espresso Superiore** Arabica beans for our coffee which are pleasantly mild yet "full bodied providing a balance of acidity and sweetness with a dark chocolate aftertaste".*

BREAKFAST TEA **£3.3**

HERBAL TEA **3.8**

(Peppermint/ Red Berry/Earl Grey/
Green/ Chamomile)

CAFFE LATTE **4.1**

ICED LATTE **4.2**

AMERICANO **3.5**

+ ADD MILK 0.20

CAPPUCCINO **3.9**

FLAT WHITE **3.7**

CORTADO **Single 3.4 Double 3.6**

ESPRESSO **Single 3.2 Double 3.4**

MACCHIATO **Single 3.4 Double 3.6**

MOCHA **4.2**

HOT CHOCOLATE **4**

+ ADD CREAM & MARSHMALLOWS 1

KIDS HOT CHOCOLATE **3.5**

+ ADD CREAM & MARSHMALLOWS 1

OAT or SOYA MILK / CREAM **1**

EXTRA SHOT **1**

ADD SYRUP **1**

(Vanilla/ Caramel/ Hazelnut/ Cinnamon
Gingerbread/ Chai Spice/ Pumpkin Spice)

LUNCH

AVAILABLE EVERYDAY
12PM-4PM UNTIL 18TH
DECEMBER 2025

£14 SOUP COMBOS

Choose any of our homemade Focaccia, Bruschetta or Schiachatta to accompany our Soup of the Day or Minestrone.

FOCACCIA

ROSEMARY & SEA SALT GFA/V/DF

SMOKED MOZZARELLA &
CARAMELISED ONION GFA/V

BRUSCHETTA

POMODORO V/GFA/DFA
Balsamic marinated cherry tomatoes, red onion,
basil & garlic.

RUSTICA GFA/DFA
Italian cooked ham, chestnut mushroom &
mozzarella.

SCHIACHATTA

Homemade Tuscan bread, a thin & light focaccia
style sandwich

PASTRAMI GFA
Beef pastrami, pickle, Dijon mustard &
smoked mozzarella.

PIGS IN BLANKETS GFA
Tomato chili jam, festive coleslaw

SMOKED BACON GFA
Brie, rocket & cranberry

LUNCH TIME SIZES

CHICKEN MILANESE £16

Butterflied breast of chicken coated in panko breadcrumbs, pan
fried & served with Caesar salad.

FISH & CHIPS DF £15

Scottish sustainable fish of the day in a light crispy batter, deep
fried served with French fries and homemade tartar sauce.

MEATBALLS AL FORNO GFA £16

Lamb meatballs infused with caramelised onions, pine nuts & chili,
baked in a creamy cheese sauce with sliced potatoes.

Speciality Toasts

Toasted homemade sourdough or rye

1

Black pudding, hash browns,
poached eggs & homemade
tomato chili jam.

£12

3

Sauteed fillet steak strips, wilted
spinach, panfried mushrooms,
fried egg & truffle hollandaise.

£13

2

Smashed avocado, roasted Goats'
cheese, pickled red onion, romesco
sauce & pomegranate seeds.

£12

4

Smashed avocado, roast plum
tomato, smoked bacon,
poached eggs & basil pesto.

£12

FRITTI

HOT HONEY ZUCCHINI FRITTI GFA/DF £5

FRENCH FRIES V/VG/GFA/DF £4

HAND CUT CHUNKY CHIPS V/VG/GFA/DF £5

+ Add Truffle & Parmesan +£2

LOADED FRIES +£5

ROMAN GFA

Fries/Hand Cuts tossed with pancetta, mozzarella
& parmesan, finished with garlic mayonnaise,
crispy parma ham & pesto

BURRATA GFA

Fries/Hand cuts tossed with pepperoni & basil,
topped with fresh Burrata, honey & N'Duja chilli oil

CAJUN

Fries/Hand cuts tossed in Cajun seasoning with
crispy fried chicken, cheddar, roquito peppers &
finished with basil mayonnaise

Extras

TRUFFLE PARMESAN ROAST POTATOES £5

HOT HONEY PIGS IN BLANKETS £6

FESTIVE SPROUT COLESLAW £4

V VEGETARIAN VG VEGAN GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE DF DAIRY FREE DFA DAIRY FREE AVAILABLE The majority of our dishes can be modified to suit dietary requirements - just ask.