

# Breakfast menu

9—11:30am



## Acai bowl

Banana & blueberry acia bowl, fresh strawberries, pistachios, toasted coconut, crunchy cinnamon granola 6.95

## Full breakfast

Pork link sausage, prime back bacon, mushrooms, tomato, black pudding, haggis, baked beans, hash brown, egg 9.95

Add a little extra:

Pork sausage • Bacon • Black pudding • Haggis • Veg. haggis 1.95 ea

Egg • Beans 1.25 ea

## Smashed avocado

Toasted homemade sourdough bread, smashed avocado, fried mushrooms, chilli flakes, extra virgin olive oil 7.25

## Pork belly benedict

Slow-roasted pork belly slices, toasted English muffin, poached egg, Hollandaise sauce 7.95

## French toast

Classic homemade brioche egggy bread with either:

Berry compote 6.95

Sweet Virginia cured streaky bacon and maple syrup 7.50

## Hot rolls

Pork link sausage • Prime back bacon • Black pudding • Haggis

Vegetarian haggis • Scrambled egg

All 3.60

## Yorkshire Pete's Buttie

Inspired by Emma's Dad, open sandwich with prime back bacon, black pudding, egg 7.95

*We support local Scottish suppliers and use our own Channel Farm vegetables, grown in the fields surrounding the Larder, wherever possible. All food is prepared in where nuts, mustard, soya, celery, fish, sulphites & gluten are also used.*



# Lunch menu

## 11:30am—4:30pm



Choice of two freshly prepared seasonal soups with home-baked crusty bread 4.50

Pressed confit duck & pistachio terrine, celeriac & apple salad, toasted sourdough 6.25

Open sandwich of home-cured Scottish salmon on rye bread, horseradish cream, pickled red onion & watercress 7.50

Honey-whipped goat's cheese, grilled watermelon, candied walnuts & pomegranate 6.50

Slow-braised haunch of Highland venison stovies, cranberry & port chutney, parsnip crisps, handmade Kenmore oatcakes 7.95

Warm chicken & sweet cured Virginia bacon roulade, kale, lemon & parmesan salad, toasted salted almonds 7.95

King prawn & smoked haddock chowder, parsley & baby caper dressing, home-baked crusty bread 7.95

Yorkshire Pete's Benedict—Prime back bacon, black pudding, fried egg on a toasted muffin, Béarnaise sauce 8.75

6oz Scottish beef burger, mature cheddar, sweet cucumber & pepper relish, toasted charcoal bun, thin-cut fries 11.95

Roast cauliflower tikka masala, preserved lemon & chickpea puree, pineapple & chilli salsa, Shemin's naan bread 7.95

Mozzarella & red pepper arancini, leek & shallot fricasée, red pepper oil 8.25

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# Drinks

## 9am—5pm



### Teas, coffees, hot chocolate

Espresso .....	<i>Sg</i> 1.95	<i>Db</i> 2.25
Cortado.....		2.25
Americano .....	<i>Sm</i> 2.00	<i>Rg</i> 2.30
Macchiato .....		2.30
Cappuccino.....	<i>Sm</i> 2.25	<i>Rg</i> 2.80
Flat white.....		2.60
Latte .....		2.80
Mocha.....		2.80
Breakfast tea.....		1.95
Other teas (Earl Grey, peppermint, green, rooibos).....		2.80
Hot chocolate (milk chocolate, salted caramel, or dark chocolate xmas pudding) .....	<i>Sm</i> 2.00	<i>Rg</i> 2.25
Delux hot chocolate (with cream and mallows)....	<i>Sm</i> 2.25	<i>Rg</i> 2.75
Chai latte .....		2.25
Babycino (foamed milk).....		1.15
Extra shot of coffee.....		0.60
Supplement for non-dairy (soy etc).....		0.20
Syrups (vanilla, caramel, gingerbread, hazelnut etc) .....		0.25

### Still

Elderflower pressé.....		2.50
C&B Freshly squeezed juice (apple & orange) .....		1.95
Still water .....		1.25

### Sparkling

Brodies Ice Tea (peach, lemon) .....		1.75
Cans (Coke, Diet Coke, 7UP, Diet 7UP, Irn Bru, Diet Irn Bru) ..		1.65
Sanpellegrino (lemon, blood orange).....		1.95
Appletiser .....		1.95
Bundaberg Ginger Beer.....		2.75
Summerhouse Drinks (raspberry, lemonade, misty lemonade)....		2.75
Sparkling water .....		1.25
Smashed 0% Alcohol Drinks (apple cider, citrus beer, lager).....		4.00

