

## Brunch.

Available 10am to 1pm

<b>Breakfast Hash (vg)</b> Homemade Hash, Wild Mushrooms, Wilted Spinach, Salsa Verde Add a Poached Egg +£2	8
<b>Smashed Avo Sourdough (vg)</b> Pistachio, Dukkha, Cherry Vine Tomatoes Add Smoked Salmon +£6   Add Smoked Bacon +£3   Add a Poached Egg +£2	8
<b>Pancake Stacks</b> Choose from: Smoked Bacon & Maple or Mixed Berries & Strawberry Preserve Vegan option available	9
<b>Full Breakfast</b> Poached Egg, Smoked Back Bacon, Sausage, Black Pudding, Haggis, Beans, Potato Scone, Roasted Tomato, Portobello Mushroom	13
<b>Southpour Benedict (v)</b> Two Poached Eggs, Wilted Spinach, Toasted Sourdough, Hollandaise Sauce Add Smoked Salmon +£6   Add Smoked Bacon +£3	8
<b>Granola Bowl (vg)</b> Toasted Maple Granola, Berry Compote, Coconut Yoghurt	8

## Starters.

<b>Seasonal Soup (v)</b> Toasted Sourdough, Salted Butter Vegan option available	7
<b>Bourbon &amp; Maple Pork Bites</b> Apple & Fennel Slaw	8
<b>Creamed Mushrooms on Toast (v)</b> Baby Onions, Basil Pesto, Parmesan, Toasted Sourdough Vegan option available	8
<b>Chicken Caesar Salad (v available)</b> Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-Picked Gem Lettuce, Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Egg	16
<b>Toasted Quinoa Salad (vg)</b> Mint & Pomegranate Salad, Wild Rice, Quinoa, Almonds, Broccoli	8
<b>King Prawns</b> Roasted Garlic, Lemon, Roast Tomato, White Wine, Sourdough	10

## Mains.

<b>Grilled Seabass</b> Charred Tenderstem, Roasted Red Pepper, Lemon & Caper, Patatas Bravas	21
<b>Slow Roasted Pork Belly</b> Summer Squash, Salsa Verde, Smoked Tomato & Black Bean Cassoulet	19
<b>Battered Haddock</b> Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon	19
<b>Southpour Smash Burger</b> Double Smashed Flank Steak Burger, Classic Burger Relish, All-Butter Brioche Seeded Bun, Crispy Gem Lettuce, Dill Pickle, Plum Tomato, Extra Crispy Fries	15

## Sides.

<b>Skin on Fries (vg)</b>	4
<b>Parmesan &amp; Truffle Fries (v)</b>	5
<b>Charred Tenderstem, Salsa Verde &amp; Lemon</b>	5
<b>House Seasonal Salad (vg)</b>	4
<b>Apple &amp; Fennel Slaw (vg)</b>	4

## Sandwiches.

Available 12pm to 5pm

<b>Wild Mushroom &amp; Gruyere Sourdough Melt (v)</b> Tarragon Aioli, Pickled Red Cabbage Vegan option available	13
<b>Chicken Club</b> Butter Basted Roast Chicken, Unsmoked Streaky Bacon, Free Range Egg Mayo, Crispy Gem Lettuce, Sliced Plum Tomatoes On Toasted House Bread	15
<b>Smoked Salmon on Rye</b> Dill Crème Fraîche, Cucumber, Rocket	15

All served with extra crispy skin-on fries.

## Nibbles.

<b>Picante Olives (vg)</b> Marinated Gordal Olives, Sea Salt, EVOO	4
<b>Paprika Spiced Cashews (vg)</b> House Smoked & Spiced Nuts	3
<b>Charcuterie Board</b> Chef selected Cured Meats, Locally Baked Artisan Bread, Gordal Olives, Sun-blushed Tomatoes, Chutney	19



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.

SOUTHPOUR :

FOOD | DRINK | & OTHER STORIES