

## BRUNCH AVAILABLE TIL 2PM

bloomer toast (v) butter & tiptree preserves	3.00
homemade granola jar (vg) berry compote, coconut yoghurt	5.50
<b>fluffly buttermilk pancakes</b> choose from the following: > roast apple & cinnamon (v) > bacon & maple syrup > chocolate, peanut butter & banana (v)	7.50
<b>the banana stack (vg)</b> banana pancakes, caramelised banana, maple bourbon syrup	7.50
<b>red velvet stack (v)</b> vanilla cream cheese, maple syrup, raspberries, crispy mint	7.50
full scottish breakfast eggs your way, bacon, sausage, tattie scone, hash brown, mushrooms, black pudding, haggis, beans, plum tomato & toast	10.00
full vegetarian breakfast eggs your way, veggie sausages, tattie scone, vegetarian haggis, hash brown, mushrooms, plum tomato, beans, wilted spinach & toast	10.00
full vegan breakfast (vg) scrambled tofu, veggie sausages, mushrooms, wilted spinach, beans, rosti bites, plum tomato & toast	10.00
breakfast flatbread toasted flatbread, crisp bacon, sun dried tomato, creamy avocado, oak aged feta, chilli fried egg > or why not try our vegan version instead (vg)	10.00
eggs benedict / florentine (v) / royale toasted english muffin, hollandaise	8.00
southpour bennie bao bun steamed asian bun, charred beef, poached eggs, sriracha hollandaise, pickled chilli, crispy onions	8.95
smashed avocado with sourdough (v) roasted vine tomatoes & poached eggs > add smoked salmon / bacon / grilled halloumi - 2.00 each	8.00
hot filled breakfast roll choice from one of the below fillings: bacon / potato scone / sausage / haggis / egg your way / veggie sausage / veggie haggis / mushrooms > add an extra filling - 1.00 each	4.00

ADD A MIMOSA TREE TO YOUR BRUNCH  
4 for 18.00 / 6 for 25.00

## SMALL PLATES

ALL 6.00 / 3 FOR 16.00 From Monday -Thursday

pulled beef chilli & blue corn tortilla chips avo salsa, pico de gallo, jalapeno crema	
lamb shawarma oak aged feta, pickled red cabbage, cucumber raita, chilli sauce, pomegranate, mint & coriander on a flat bread	
beetroot falafel shawarma (vg) oak aged feta, pickled red cabbage, cucumber raita, chilli sauce, pomegranate, mint & coriander on a flat bread	
korean beef bao buns pickled onion, pak choi, chilli, crispy onions	
korean banana blossom bao buns (vg) pickled onion, pak choi, chilli, crispy onions	
buttermilk fried chicken wings spiced bbq, blue cheese aioli, seaweed salt	
sticky sesame cauliflower (vg) korean bbq sauce, spring onion ginger relish, toasted black sesame	
chicken peanut satay sticky rice, pickled carrot, crispy onion, spring onion, chilli's	
tofu peanut satay (vg) sticky rice, pickled carrot, crispy onion, spring onion, chilli's	

## SIDES

triple cooked hand cut chips (vg)	4.00
mac & cheese (v) crispy onions	4.00
gordal olives (vg) sea salt, orange	4.00
spiced edamame & green beans pickled chilli	4.00
mixed leaf salad (vg) sherry vinaigrette	4.00
dirty fries (v) pico de gallo, avo salsa, jalapeno crema, sriracha > add charred beef - 3.00	4.50



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.

## BIG PLATES

massaman butternut & chickpea curry (vg) coconut, peanuts, ginger & chilli with coriander sticky rice, roast cumin flatbread > add fish - 4.00 / crispy chicken - 2.00	10.00
vietnamese tofu noodle salad (vg) rice noodles, fresh herbs, chilli, satay tofu, toasted peanuts, nuoc mam dressing, lime > add crispy chicken - 2.00 / charred beef - 3.00	9.50
“proper” fish & chips ipa battered haddock, triple cooked hand cut chips, crushed peas, tartare sauce, pickles, salt n sauce	13.00
vegan fish & chips (vg) ipa battered banana blossom, triple cooked hand cut chips, crushed peas, vegan tartare sauce, pickles, salt n sauce	13.00
beef bauru french bread, charred beef, ham, mozzarella, gherkin, mustard, pico de gallo, oregano with fries & green slaw	9.00
28 day dry aged flank burger poppy & sesame seed bun, bacon crisps, american cheese, burger sauce, gem, tomato, pickled cucumber, fries & green slaw	12.50
beetroot & chickpea burger (vg) brioche style bun, vegan burger sauce, gem, tomato, pickled cucumber, fries & green slaw	12.00
four cheese mac & cheese (v) crispy onions, garlic flat bread	10.00

> add cheese / bacon / onions / vegan cheese  
to your burger - 1.00 each

## PUDDINGS ALL 5.50

strawberry candy floss pavlova (v) fresh strawberries, baked meringue, cotton candy, whipped cream, strawberry sauce	
sticky toffee pudding (v) rich butterscotch sauce & salted caramel ice cream	
oreo cheesecake (v) cherry compote, dark chocolate, whipped cream	
chocolate & orange tart (vg) macerated strawberries, crunchy granola, raspberry sorbet, crispy mint	

# Summer Spritzin'

ALL 7.<sup>95</sup>

a handpicked selection of long, light & refreshing spritz cocktails, guaranteed to bring a little sunshine to your day.

**the georgia peach**  
vodka ketel 1 botanicals  
& london essence tonic

**red sky at night**  
naked malt with raspberry syrup  
& london essence ginger ale

**watermelon sugar high**  
roku gin with watermelon syrup  
& london essence tonic

**the lemonade stand**  
dead man's fingers passion fruit rum  
& lemonade

**sail away soda**  
rekya, tanqueray, cazcabel,  
cointreau, bacardi & pepsi max

**cucumber lemonade**  
hendricks with apple syrup, lemon & soda

\*1.<sup>00</sup> from each drink sold will go towards supporting The Ben, Scotland's leading hospitality charity, as part of William Grant & Sons UK #STANDFAST Campaign to provide ongoing support for those in the UK hospitality industry who have been impacted by the pandemic

**orchard breeze 4.<sup>95</sup>**  
(alcohol free)  
atopia with pear syrup  
& london essence tonic

## SOUTHPOUR:

### GIN PERFECT SERVES

ALL 8.<sup>95</sup>

with london essence co. mixers. served in large 50ml measures, given the attention it deserves with bespoke garnishes, 21st century mixers with naturally sourced sweetness, allowing the distinct notes of the spirit partner to shine through.

london essence premium fresh. a world first, this draught tonic infuses distilled botanicals to deliver the purest flavours and the freshest taste. available in five unique flavours.

#### FRUIT DRIVEN

**whitley neill rhubarb & ginger**  
le fresh rhubarb tonic, lemon

**tanqueray flor de sevilla**  
le fresh elderflower tonic, orange

**caorunn raspberry**  
le fresh classic indian tonic, raspberries

#### LET'S GET SCOTTISH

**caorunn**  
le fresh classic indian tonic, red apple

**hendrick's**  
le fresh elderflower tonic, cucumber

**edinburgh classic**  
le fresh classic indian tonic, lemon

#### FROM FURTHER AFIELD

**puerto de indias strawberry**  
le fresh rhubarb tonic, strawberries

**brockmans**  
le fresh classic indian tonic, blueberries

**roku**  
le pomelo & pink pepper tonic, lime

#### CITRUS & HERBACEOUS

**sipsmith lemon drizzle**  
le fresh grapefruit tonic, lemon

**whitley neill original**  
le fresh grapefruit tonic, rosemary

**the botanist**  
le fresh cucumber tonic, orange

## COCKTAILS.

**fruit burst 7.<sup>95</sup>**  
ketel one, lejay cassis, lemon, apple, raspberry syrup

**mojito 7.<sup>75</sup>**  
bacardi carta blanca, lime, mint, soda  
> add strawberry or passion fruit for 50p

**cucumber & elderflower spritz 8.<sup>25</sup>**  
hendricks, edinburgh gin elderflower,  
cucumber, lemon, salt, bubbles

**bramble 7.<sup>95</sup>**  
porter's classic, braemle, lemon

**espresso martini 7.<sup>95</sup>**  
stolichnaya vanilla, tia maria, espresso

**scottish sparkle 8.<sup>25</sup>**  
tanqueray sevilla, lejay peche, lemon, mint, sugar, bubbles

**margarita royale 8.<sup>50</sup>**  
cazcabel tequila, triple sec, orange, lime, agave, salt, bubbles

**rumbull 7.<sup>75</sup>**  
appleton estate, lime, watermelon red bull

**old fashioned 8.<sup>50</sup>**  
your choice of brugal 1888,  
highland park 12yo or makers mark

**tropical daiquiri 7.<sup>95</sup>**  
langs rum, lime, sugar  
> how do you like yours?  
banana, pineapple or mango & ginger

**speyside sour 7.<sup>75</sup>**  
monkey shoulder, disaronno amaretto, lemon

**the maverick 8.<sup>50</sup>**  
porter's tropical, passoa, passion fruit,  
pineapple, lemon, bubbles

**aperol spritz 7.<sup>95</sup>**  
aperol, soda, bubbles

## COCKTAIL TREES. 28.<sup>95</sup>

serves 4. choose from:

fruit burst / espresso martini / the maverick  
speyside sour / tropical daiquiri

## COFFEE & CAKE

enjoy a freshly brewed coffee or tea  
with a slice of cake for just 5.<sup>95</sup>



TO VIEW OUR FULL  
DRINKS LIST PLEASE  
SCAN HERE