

COLD DRINKS

Please note that on Sunday Alcohol can be served from 11AM.

Homemade Cold Drinks

| | |
|--------------------------|------|
| Minted Melon Fresca | 4.95 |
| Pineapple & Ginger Punch | 4.95 |
| Blueberry Ube Refresher | 4.95 |
| Buddah's Peach Ice Tea | 4.95 |
| Lavender Lemonade Cooler | 4.95 |
| Classic Lemonade | 4.95 |
| Ginger Beer | 4.95 |
| Mango & Yuzu Zinger | 4.95 |

Turn any of our drinks into a Spritz for just 4.50 extra!

Choose from vodka, rum, gin, tequila and whisky.

Fresh Juice

| | |
|-------------------------------|------|
| Orange Juice | 4.95 |
| Pineapple, Cucumber & Coconut | 4.75 |
| Ginger Shot | 3.50 |

The Rest

| | |
|---|------|
| Strathmore Mineral Water bottle 75cl (sparkling or still) | 3.50 |
| Coke, Diet Coke | 3.50 |

WINE, BEER & COCKTAILS

Alcohol is served from 9am Monday to Saturday, and from 11am on Sundays.

Wine

| | 175ml / Bottle |
|---|----------------|
| White - Campos de Cor - Blend (crisp & zingy) | 7.25 / 29 |
| White - Sumo Cat - Riesling (fruity & vibrant) | 8.75 / 35 |
| Rose - Campos de Cor - Blend (fresh & lively) | 7.25 / 29 |
| Red - Manoso Joven Tinto - Rioja (soft & fruity) | 8.75 / 35 |
| Sparkling Rose - Il Poggiarello Borgofulvia - Lambrusco (fruity & floral) | 7.25 / 29 |
| Sparkling - Gran Gesta - Cava (fresh & apple) | 9.50 / 42 |

Beer

| | |
|---|------|
| Moonwake - Leith Helles Lager (gluten free) | 5.95 |
| Moonwake - Pale Ale | 5.95 |
| Ascension Cider - Pineapple & Lemon | 5.95 |
| Jump Ship Steamboat 0.5% - Hazy IPA | 4.50 |

Cocktails

| | |
|--|------|
| Homemade Bloody Mary (alcohol free option available) | 9.95 |
| Bucks Fizz | 9.95 |
| Bellini (mango & yuzu) | 9.95 |
| Aperol Spritz | 9.95 |

HOT DRINKS

Our regular and decaf coffee beans are supplied by Glasgow based 'The Good Coffee Cartel'. We have whole milk, semi-skimmed milk, oat milk, soya milk and coconut milk.

Coffee

(add vanilla, peanut butter caramel or lavender butterscotch syrup for 1)

| | |
|----------------------|------|
| Espresso | 3.40 |
| Americano/Long Black | 3.50 |
| Cappuccino | 3.80 |
| Flat White | 3.80 |
| Latte | 3.95 |

Seasonal Lattes

| | |
|--|------|
| Matcha | 4.25 |
| Chai (dirty chai? add an espresso shot for 1.25) | 4.25 |
| Edinburgh Fog (homemade earl grey infused syrup with hints of lavender & vanilla) | 4.25 |
| Strawberry Fields (homemade sweet strawberry, jasmine, sunflower & rose infused tea syrup) | 4.25 |

Iced? All of our lattes can be made 'iced' along with our Americano

Hot Chocolate Bar

(spotlight syrup see board, add cream 0.50)

Made with 'Callebaut' Belgian chocolate drops. Vegan? Options for cream and chocolate available.

| | |
|--|------|
| Classic (make it a mocha? add an espresso shot for 1.25) | 4.95 |
| Salted Caramel & Peanut Butter | 5.95 |
| Lavender Butterscotch & White Chocolate | 5.95 |

Psst! For just 4.25, why not add a shot of local rum or Arran Gold liqueur to your hot or iced drink?

TEAS

Choose from a selection of premium loose leaf teas by Netherlands based 'Geels & Co', Greenwood's tea supplier since 1988.

Pot for: 1 / 2 people for 3.50 / 5.75

[cf]= caffeine free

English Breakfast [cf available]

Earl Grey

Darjeeling Second Flush

Buddah's Little Secret (Blend of Feng Mao China white tea, green tea China Guangxi, jasmine pearls & white hibiscus flowers altogether giving a natural taste with a peach aroma)

Mona Lisa Smile (Blend of green tea, cherry-strawberry aroma, rose blossom & strawberry pieces)

Lapsang Souchong

Sencha (Japanese green tea)

Rembrandt [cf] (Blend of rooibos, almond, hazelnut & citrus)

Rooibos Infusion [cf]

Lemon Verbena [cf]

Fresh Mint Tea [cf]

Fresh Ginger & Lemon [cf]

Camomile [cf]

Jasmine

Peppermint [cf]

BREAKFAST & BRUNCH CLASSICS

Toast Choices - white, brown, gluten free, homemade soda bread or homemade vegan soda bread. Sourdough 40p supplement

[v] = vegetarian [gfa] = gluten free available [vg] = vegan

Please inform your server of any allergies or intolerances.

The Full Scottish Breakfast 16.95

Two eggs cooked either poached, scrambled or fried with smoked bacon, a pork link sausage, haggis, roasted thyme and garlic mushrooms, roasted herb tomato, potato scone, baked beans and a homemade hash brown with your choice of toast.

Classic Eggs Benedict [gfa] (add roasted mushrooms for 2.50) 14.75

Two poached eggs on a toasted muffin with homemade ham. Topped with hollandaise sauce, pea shoots and chives.

Salmon Royale [gfa] 15.75

Two poached eggs on a bed of smoked salmon and homemade hashbrowns. Topped with hollandaise sauce, furikake, peashoots and a lemon wedge.

The Breakfast Stack Pancakes (vegetarian bacon & sausage available) 16.95

Three pancake stack with two eggs cooked either scrambled, fried or poached with smoked bacon, pork link sausage, roasted herb tomato and a homemade hashbrown topped with sour cream, spring onions and a sprinkle of cajun spice. Complete with a side of maple syrup. ★

The Veggie Breakfast [v][gfa] (not feeling so veggie? add 2x bacon for 3.50) 16.95

Two eggs cooked either poached, scrambled or fried, with grilled paneer topped with our homemade tomato sambal, crispy roast potatoes in a vietnamese herb sauce, vegetarian haggis, roasted thyme and garlic mushrooms, herb tomato, baked beans and your choice of toast.

The Vegan Breakfast [vg] (not vegan? replace tofu with eggs) 16.95

Scrambled curried coconut tofu with a homemade vegan link sausage, homemade vegan bacon, crispy roast potatoes tossed in a vietnamese herb sauce, roasted thyme and garlic mushrooms, herb tomato, baked beans and your choice of toast.

THE EGG COLLECTION

Eggs Florentine [v] [gfa] (add smoked salmon for 5.50) 13.95

Two poached eggs on toasted sourdough with sauteed greens in miso butter. Topped with hollandaise sauce, crispy shallots and pea shoots.

Salmon Miso Hash [gfa] 15.75

Smoked salmon with crispy roast potatoes. Topped with sauteed greens in miso butter, poached egg and pickled carrot and mooli. Complete with a sprinkle of furikake.

The Dutchman [gfa] *Our take on the classic Dutch 'uitsmijter'* 14.75

Two soft fried eggs, torched gouda cheese, homemade ham, herb sauce and wholegrain mustard mayo. Served on toasted sourdough and topped with pea shoots and chives.



Wild Mushroom Loaded Toast [v] [gfa] (add 2x bacon for 3.50) 13.95

Toasted sourdough topped with an edamame spread, roasted wild and oyster mushrooms, and a soy-marinated soft boiled egg. Garnished with sesame seeds and spring onions.

Sesame Sunrise Bowl [gfa] 15.25

Soy-ginger fried chicken with crispy roast potatoes. Topped with a poached egg, crispy shallots, fresh herbs, sesame seeds and a crunchy sesame slaw.

Scrambled Eggs [v] [gfa] 12.95

Two scrambled eggs with your choice of toast, garnished with a roasted herb tomato, roasted thyme and garlic mushrooms and chives.

THE SWEET STOP

The Purple Haze Stack [v] 15.50
Three pancake stack topped with sliced banana and a salted caramel peanut butter sauce. Complete with ube mascarpone and crushed toasted peanuts.

Pandan Paradise Cake [vg] [gfa] 14.25
Three slices of homemade vegan pandan cake with light vanilla and coconut-like aromas. Topped with vegan whipped cream or coconut mascarpone, coconut granola and candied pumpkin seeds.

Banana Bread Tumble [v] (add 2x bacon for 2.50) 15.25
Three slices of toasted homemade banana bread. Topped with coconut mascarpone, pineapple and raspberries. Complete with a drizzle of berry coulis and toasted coconut flakes. ★


A Wee Bit of Sweet

Scone [v] 4.25
Served with clotted cream and strawberry jam.

Dutch Apple Pie [v] 4.25
Served warm and with whipped cream.

SANDWICH & SALAD CORNER

Chicken Satay Sub [gfa] 17.50
Coconut and lime marinated grilled chicken with a crunchy sesame slaw, charred pineapple and a rich satay sauce. Served in a toasted baguette with fries on the side.

Pork Belly Bánh Mì [gfa] 17.50 
Crispy marinated pork belly with a pickled carrot and mooli, cucumber, coriander, mint, basil and a garlic aioli. Served in a toasted baguette. Complete with a side of fries.

The Big Boss (add extra sausage patty for 4.25 or a fried egg for 1.50) 16.50
Grilled pork patty with crispy bacon, melted american cheese, lettuce, fresh tomato, potato rosti and garlic aioli. Served in a toasted brioche bun with fries on the side.

Ginger Tofu Bánh Mì [vg] [gfa] 17.50
Crispy ginger and soy marinated fried tofu with pickled carrot and mooli, cucumber, coriander, mint, basil and a siracha lime mayonnaise. Served in a toasted baguette. Complete with a side of fries.

Herb Goddess Salad [vg] [gfa] 15.50
Fresh herbs on a bed of edamame spread. Topped with your choice of coconut and lime marinated grilled chicken or crispy ginger and soy marinated fried tofu. Garnished with sesame seeds, spring onions and pickled red chillis. Tossed in a sesame dressing.

SIDES SELECTION

Cone of fries [gfa] 5.50
Served with homemade garlic aioli.

Hashbrowns [gfa] 3.95
Two homemade hashbrowns.

Pancakes 6.50
Three pancake stack served with maple syrup.