



Brunch and roast menu

Sample Menu

Brunch

Granola with natural yoghurt with yoghurt and berries	£4.00
Eggs Benedict: grilled home baked ham on toasted English muffins, Hollandaise sauce	£6.50
Eggs Florentine: spinach on toasted English muffins, Hollandaise sauce	£5.95
Eggs Royale: Scottish smoked salmon on toasted English muffins, Hollandaise sauce	£6.95
Scrambled eggs, toasted sourdough with Scottish smoked salmon or Ayrshire bacon	£4.50 Extra £2.00

Starters

Tomato consommé, basil panacotta, roasted peach	£5.00
Chicken and tarragon terrine	£5.95
Char grilled sardines, slow roasted tomatoes, toasted Sourdough	£5.50
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Roasts/ Mains

Roasted buccleuch rib-eye beef, Yorkshire pudding	£16.00
Roasted pork belly, apple compote	£14.00
Homemade gnocchi, wilted baby leaves, hazelnuts, Secrett's raspberries*	£14.00

*Both roasts are served with lemon and thyme roasted potatoes and
a selection of roasted seasonal vegetables*

Side

Minted new potatoes	£3.00
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Dessert

Eton Mess Sundae	£5.50
Valrhona chocolate tartlet, salted caramel ice-cream £5.50	
Homemade organic ice cream selection	£3.50

Neal's Yard cheese selection, homemade chutney, toasted sourdough
£6.50

***contains nuts or traces of nuts**