

Brunch Day Menu

Your choice of coffee, tea, soft drink, or fruit juice

Choose from:

Crunchy house-made granola, Greek-style yogurt from Rora Dairy, grilled plum, seasonal berries, toasted coconut, freeze-dried raspberry, wildflower honey drizzle

Toasted artisan sourdough, whipped crowdie butter, smashed avocado, pickled red onions, confit cherry tomato, micro leaves, black pepper oat crumble, aged balsamic reduction

Scottish smoked salmon & warm new potato salad, tender asparagus, shaved radish, poached free range egg, mustard & lemon vinaigrette, sea herbs

Toasted hot cross bun, crispy Ayrshire bacon, fried free range egg, tomato relish, melted Lockerbie cheddar

Harissa spiced butterbeans on toasted artisan sourdough, herbed yogurt tahini, pickled cucumber, Dukkah crumble, spiced candied seeds

Baked portobello mushroom filled with Scottish haggis, soft poached free range egg, herb crumb, chive crème fraîche, crisp fried parsley

Warm cinnamon churros, rich chocolate ganache, Madagascan vanilla mascarpone, seasonal berries, cinnamon sugar dust, raspberry cranachan syrup

Executive Head Chef Stephen King and his team present your brunch menu, created to celebrate the best of Scottish flavour - combining timeless dishes and modern touches, all made with the highest quality produce.



Please inform your server of any dietary requirements or allergies.
All dishes can be adapted to cater for a gluten-free diet.
All dishes, except the churros, can be adapted to cater for a dairy-free diet.

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