

BREAKFAST

{9 am – 11:45 am}

- GRANOLA -

{Apothecary made granola with Scottish yoghurt & a fruit compote}

- £4.50 -

- PANCAKES -

{light & fluffy pancake stack with a fruit compote, blueberry & elderberry syrup & crème fraîche}

- £6.20 -

- add toasted nuts £1 / add bacon £1 / add organic maple syrup £1.50 -

- BANANA BREAD -

{toasted banana bread topped with peanut butter, caramelised bananas,
chocolate sauce & coconut flakes}

- £6.20 / with bacon £7.20 -

- GREEN EGGS & BACON/HALLOUMI -

{pea & thyme puree, bacon/halloumi, poached eggs & parmesan, on spelt toast}

- bacon £6.70 / halloumi £6.70 / both £7.70 -

- PORRIDGE -

{sweet, creamy porridge with winter spices & carrot, topped with toasted almonds & sultanas}

- £4.50 / with organic maple syrup £6.00 -

- BREAKFAST ROLL -

- one filling £3.50 {sausage + 50p} / add fillings -

- bacon / black pudding / egg / halloumi / £1 each -

- pork sausage / £1.50 -

- mushrooms / spinach / tomatoes / cheddar / £0.80 each -

- THE BIG BEAR -

{full cooked breakfast with sausage, bacon, black pudding,
eggs your way - fried, scrambled or poached, mushrooms, baked beans & spelt toast}

- £9.00 -

- THE BIG PANDA -

{vegetarian breakfast with eggs your way - fried, scrambled or poached,
Greek halloumi, tomatoes, mushrooms, spinach, baked beans & spelt toast}

- £8.10 -

{gluten-free bread available / add £0.50}



LUNCH

{12 pm – 3 pm}

- SOUP -

{with artisan bread / gluten-free bread - see the blackboard or ask us for today's soup}

- £4.50 -

- STEW -

{locally reared beef, beetroot, root vegetables & red wine stew topped with herby cobblers}

- £9.90 -

- BURGERS -

{in a pretzel bun served with hand-cut, oven baked, sweet potato wedges & a salad garnish}

- steak burger topped with tomato salsa / £10.20 -

- falafel burger topped with roasted tomato relish / £9.20 -

- lamb burger topped with mint yogurt / £11.20 -

- add cheddar £0.50 -

- MORROCAN HAKE -

{locally landed pan fried hake fillet on a bed of spicy chick peas
with smokey aubergine baba ganoush & rocket}

- £9.40 -

- WEDGES -

- add a side of hand-cut, oven baked, sweet potato wedges to any dish / £2.50 -

- FILLED BAGUETTES & WRAPS -

{served with root vegetable crisps & a salad garnish}

{gluten-free sliced bread available / add £0.50}

- curried lamb, pickled apricots & cauliflower raita baguette / £9.20 -

- black pudding, stilton & red onion marmalade baguette / £7.70 -

- beetroot & sesame hummus, roasted squash, celeriac &
toasted pumpkin seeds wrap / £7.00 -

- baked carrot & lentil patties with house made piccalilli wrap / £6.70 -



- CAKES, SWEET TREATS & FINE PIECES -

Do you fancy something utterly delicious with your drink or to perfectly round off your meal? If so, head up to the counter & feast your eyes on our ever changing selection of scrumptious treats.

Everything you see is baked from scratch with love in our kitchen.

- WHAT YOU ARE EATING -

We take particular care in sourcing every ingredient that is on this menu. We use free range eggs that are laid a few miles away at Blackness Steading and the majority of our vegetables come from Alfie Marr's farm, three miles away. The 'happy' meat that we use has been lovingly reared by local farmers and then butchered by our favourite butcher, Ewan Morrice, in Stuartfield.. The fish we use comes straight to us from Peterhead harbour. All our dry ingredients, chocolate, sugar, flour, etc. that come from overseas are all ethically traded with many of them carrying the Fairtrade mark. For more information, see the A5 clipboard on your table.

