

BREAKFAST

{8 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 -

- CROQUE MADAME -

{classic French fried sandwich of cheese, ham & mustard, topped with a poached egg}

- £5.80 -

- CINNAMON FRENCH TOAST -

{rolled sweet French toast filled with cinnamon butter and topped with cream cheese drizzle}

- £6 / with bacon £7 -

- PORRIDGE -

{creamy, sweet porridge topped with spiced poached pear & toasted almonds}

- £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 – 4 pm}

{please talk to us if you have any food allergies}

- SOUP -

{soup of the day served with artisan bread}

- £4.50 -

- GOULASH -

{locally reared beef goulash with sour cream and crusty baguette}

- £9.80 -

- 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 -

- beetroot, feta & walnut burger topped with carrot hummus / £9.20 -

- lamb burger topped with mint yogurt / £11.20 -

- add cheddar £0.50 -

- DHAL -

{lentil & tomato dhal with coriander, lime & almonds, served with naan bread}

- £8.00 -

- 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}

- pulled pork, aromatic tomato reduction, apple sauce & sticky

fennel & leek baguette / £9.80 -

- cajun salmon, honeyed onions, corn salsa & creamy citrus sauce baguette / £9.30 -

- Sri Lankan curried leeks with coconut roasted butternut squash wrap / £7.10 -

- roasted sweet potato, peanut satay & rocket wrap / £7.90 -



- 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 just outside Whiterashes at Blackness Steading and the majority of our vegetables come from Alfie Marr's farm, a few 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.

