

BREAKFAST

{9 am – 11:45 am}

{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}

- SWEET PANCAKES -

{light & fluffy pancake stack with summer fruit compote, vanilla ice cream, toasted meringue and a strawberry, mint & lime coulis}

- £6.50 / add bacon £1 / add organic maple syrup £1.50 -

- SAVOURY PANCAKES -

{light & fluffy pancake stack with bacon, fried eggs & an Arran mustard, chive & maple syrup}

- £7.50 -

- CROQUE APOTHECARY -

{cheddar, apple chutney & pickled walnuts in toasted bloomer topped with a fried egg & rocket}

- £7 / with Parma ham £8.50 -

- CINNAMON FRENCH TOAST -

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

- £6 / with bacon £7 -

- BAGELS -

{toasted bagel, cream cheese & rocket with your choice of hot smoked salmon or crispy bacon}

- £6 -

- PORRIDGE -

{sweet porridge with clotted cream topped with poached Scottish strawberries & toasted almonds}

- £4.70 / with organic maple syrup £6.20 -

- 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, house made smokey baked beans & spelt toast}

- £9 -

- THE BIG PANDA -

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

- £8.10 -



LUNCH

{12 pm – 5 pm}

{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}

- SWEET / SAVOURY PANCAKES -

{see our breakfast menu for the current toppings & prices – available all day}

- SOUP -

{soup of the day served with artisan bread}

- £4.50 -

- CROQUE APOTHECARY -

{cheddar, apple chutney & pickled walnuts in toasted bloomer topped with a fried egg & rocket}

- £7 / with Parma ham £8.50 -

- PÂTÉ & OATCAKES -

{house made chicken liver pâté, spiced apple chutney and Arran oatcakes}

- £7 -

- WEDGES -

{add a side of hand-cut, oven baked, sweet potato wedges to any dish}

- £3 -

- SANDWICHES -

{served with root vegetable crisps & a salad garnish}

- sweet cured bacon, tomato, baby gem &

herb mayonnaise bloomer sandwich / £7 -

- rump steak, caramelised onions & peppers, melted cheddar,

baby gem & mustard mayonnaise ciabatta / £10-

- honey hot smoked salmon, lemon & chive cream cheese & rocket wrap / £9 -

- heritage tomato, mozzarella, roasted pepper & basil pesto ciabatta / £7 -



{turn over for more}

LUNCH

{12 pm – 5 pm}

{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}

- SAUSAGE ROLL -

*{cooked to order pork, black pudding & apple sausage roll, smoky
baked beans & brown sauce, all made in house}*

- £9 -

- 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 -

- onion & squash bhaji burger, lime pickle, mango chutney
& mint yoghurt / £9.20 -

{extras}

double burger £3 / bacon £1 / cheddar £0.80

blue cheese £1.50 / onion marmalade £1

- DUCK SALAD -

{crispy five spice duck salad, coriander, pickled radish, Korean BBQ dressing & crispy noodles}

- £11 -

- CEASAR SALAD -

{cos lettuce with parmesan shavings, soft boiled egg, croutons & a garlic & parmesan dressing}

- classic £8 -

- with roast chicken £11 -

- with hot smoked salmon £11 -

- BEETROOT & GOATS' CHEESE SALAD -

*{salt baked beetroot, roasted walnuts, caramelised goats cheese, seeds
& a blackberry cider vinegar & honey dressing}*

- £9 -



EVENING

{5 pm – 9 pm}

- SOUP -

{soup of the day served with artisan bread}

- £4.50 -

- NACHOS -

{warm tortilla chips, melted cheddar, tomato salsa, guacamole, sour cream and pickled chillies}

-£6.50 for 1 / £12 for 2 -

{add this month's topping }

- beef & five bean chilli / £3 for 1 / £5 for 2 -

{NACHO TUESDAYS}

- every Tuesday get a sharing nachos for the price of a single -

- SQUID -

{crispy salt and pepper squid, roasted lime, pickled chilli, coriander & garlic aioli}

- £8.50 -

- PÂTÉ & OATCAKES -

{house made chicken liver pâté, spiced apple chutney and Arran oatcakes}

- £7 -

- MARINATED OLIVES -

- £4 -

PLATTERS

- CHEESE -

{British cheese platter, spiced apple chutney, roasted fig, grapes, Arran oatcakes & artisan bread}

- £9 for 1 / £16 for 2 -

- CHARCUTERIE -

{Cured meats, olives, roasted fig, onion pickle, Arran oatcakes & artisan bread}

- £9 for 1 / £16 for 2 -

- CHEESE & CHARCUTERIE -

{combination of the above platters}

- £16 for 2 -

{WINE & CHEESE SUNDAYS}

- every Sunday get a bottle of house wine & a sharing platter for £25 -

- add £2 for a bottle of natural wine -

{turn over for more}



EVENING

{5 pm – 9 pm}

{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}

- SWEET / SAVOURY PANCAKES -

{see our breakfast menu for the current toppings & prices – available all day}

- PORK CUTLET -

{pan roasted pork cutlet, IPA Welsh rarebit, celeriac remoulade & apple sauce}

- £16 -

- 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 -

- onion & squash bhaji burger, lime pickle, mango chutney & mint yoghurt / £9.20 -
{extras}

double your burger £3 / bacon £1 / cheddar £0.80 /
blue cheese £1.50 / onion marmalade £1

- MONK FISH SCAMPI -

{crispy monkfish scampi, heritage tomato salad, herb mayonnaise, chilli jam & roasted lime}

- £15 -

- STEAK SANDWICH -

*{rump steak, caramelised onions & peppers, melted cheddar, baby gem & mustard
mayonnaise ciabatta served with hand-cut, oven baked, sweet potato wedges}*

- £12.50 -

- DUCK SALAD -

{crispy five spice duck salad, coriander, pickled radish, Korean BBQ dressing & crispy noodles}

- £11 -

- CROQUE APOTHECARY -

{cheddar, apple chutney & pickled walnuts in toasted bloomer topped with a fried egg & rocket}

- £7 / with Parma ham £8.50 -

- WEDGES -

{add a side of hand-cut, oven baked, sweet potato wedges to any dish}

- £3 -



- 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.

- OUR COFFEE -

Coffee is just coffee, right? You may have already guessed that that's not what we think! We love how diverse and incredibly exciting coffee can be! To this end we use what is termed speciality grade coffee. Roughly this is the top 10% of the world's coffee production in terms of quality. It is grown, harvested, processed, exported, roasted and finally brewed by us in ways that try to bring the best out of the coffee. If you are interested in reading more, check out the A5 clipboard on your table.

- 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. Most of the fish we use comes straight to us from Aberdeen 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.

