

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 rhubarb compote, vanilla custard & shortbread pieces}

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

- SAVOURY PANCAKES -

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

- £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 with a roasted plum
& topped with an almond cream cheese drizzle}*

- £6.50 / with bacon £7.50 -

- CROISSANT -

{warm croissant with hot smoked salmon & scrambled eggs}

- £6 -

- PORRIDGE -

{winter spiced porridge with apple & bramble compote & toasted walnuts}

- £4.70 / with organic maple syrup £6.20 -

- BREAKFAST ROLL / ON TOAST / CROISSANT {+50p} -

- 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 & sourdough toast}*

- £9.50 -

- THE BIG PANDA -

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

- £8.50 -

- like it hot? Ask us for some of our Apothecary hot sauce, {365K} -



LUNCH

{12 pm – 5 pm}

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

- CROQUE APOTHECARY -

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

- £7 / with Parma ham £8.50 -

- SAUSAGE ROLL -

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

- £9 -

- HOMITY PIE -

{creamy potato, spinach, onion and cheddar pie with a celery & apple salad}

- £8.50 -

- BURGERS -

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

- steak burger with cucumber pickle / £10.20 -

- garlic, oregano & lemon marinated chicken burger with herb mayonnaise, baby gem & tomato / £9.80 -

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

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

{BURGER & BEER THURSDAYS}

- every Thursday get a burger & punk IPA or similarly priced beer or a soft drink / for £10 -

- BAKED CAMEMBERT -

{baked camembert wrapped in Parma ham & puff pastry, pickled onions, artisan bread & a garden salad}

- £11 -

- SWEETCORN FRITTERS -

{sweetcorn, red pepper & spring onion fritters, chilli jam, pickled vegetables & rocket}

- £8.50 -

- 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}

- ham hock, onion marmalade & cheddar ciabatta / £8.90 -

- rump steak, sweet onions, cos lettuce & a beer & bone marrow dipping sauce ciabatta / £10.50 -

- hot smoked salmon, horseradish mascarpone & house pickled beetroot wrap / £9 -

- winter roasted vegetables, chestnuts & chilli jam wrap / £7 -

- like it hot? Ask us for some of our Apothecary hot sauce, {365K} - {turn over for more}



LUNCH & EVENING

{12 pm – 9 pm}

- 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 -

- NACHOS -

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

- £6.50 for 1 / £12 for 2 -

- add Mexican pulled pork, black bean & sweetcorn topping / £3 for 1 / £5 for 2 -

{NACHO TUESDAYS} / every Tuesday get a sharing nachos for the price of a single

- PÂTÉ -

{house made duck liver & orange pâté, spiced apple chutney and toast}

- £7.50 -

- 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 WEDNESDAYS}

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

- add £2 for a bottle of prosecco or natural wine -

PUDDINGS

{PUDDING MONDAYS} / every Monday get 2 for 1 puddings {sharing optional!}

STICKY TOFFEE PUDDING / {with vanilla ice cream and toffee sauce} / £6

CHEESECAKE / {cheesecake of the day, served with double cream} / £6

CRUMBLE / {crumble of the day, served with homemade vanilla custard} / £6

PANNA COTTA / {vanilla panna cotta with seasonal fruits} / £5

AFFOGATTO / {indulgent mix espresso poured over vanilla ice cream} / £3.90

- ICE CREAM -

{vanilla, Scottish tablet, cranachan} / 3 scoops £5 / add more scoops for £1.50 each / add toffee sauce £1

- KIDS MENU AVAILABLE ALL DAY -

{turn over for more}



EVENING

{5 pm – 9 pm}

- SWEET / SAVOURY PANCAKES -

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

- CHICKEN TIKKA MASALA -

{mild, creamy chicken curry with house made naan bread}

- £11 -

- BANGERS & MASH -

{beef sausages with a mustard & chive mash, braised red cabbage, gravy & a kimchi ketchup}

- £10.50 -

- HOMITY PIE -

{creamy potato, spinach, onion and cheddar pie with a celeriac & apple salad}

- £8.50 -

- BURGERS -

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

- steak burger with cucumber pickle / £10.20 -

- garlic, oregano & lemon marinated chicken burger with herb mayonnaise,
baby gem & tomato / £9.80 -

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

{extras}

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

{BURGER & BEER THURSDAYS}

- every Thursday get a burger & punk IPA or similarly priced beer or a soft drink / for £10 -

- COD & CHORIZO -

{cod coated with a parmesan & chorizo crumb with roast potatoes, smashed peas & salad}

- £12.50 -

- STEAK SANDWICH -

{rump steak, sweet onions, cos lettuce & a beer & bone marrow dipping sauce ciabatta
served with hand-cut, oven baked, sweet potato wedges}

- £13 -

- BAKED CAMEMBERT -

{baked camembert wrapped in Parma ham & puff pastry, pickled onions, artisan bread & a garden salad}

- £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}

- like it hot? Ask us for some of our Apothecary hot sauce, {365K} -



- 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.

