

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 blueberry cheese cake pancake stack with blueberry compote, a zesty cream cheese topping, a ginger biscuit crumb & elderberry syrup}

- £6.20 -

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

- SAVOURY PANCAKES -

{pancake stack with bacon, fried eggs & a wholegrain mustard, chive & maple syrup sauce}

- £7.50 -

- CINNAMON FRENCH TOAST -

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

- £6 / with bacon £7 -

- SMOKED SALMON -

{hot smoked salmon, herby cream cheese and spinach with poached eggs on sourdough toast}

- £7.50 -

- GRANOLA -

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

- £4.50 -

- PORRIDGE -

{winter spiced porridge with fruit compote & elderberry syrup topped with toasted coconut chips}

- £4.70 / with organic maple syrup £6.20 -

- BREAKFAST ROLL / ON TOAST -

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

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

- pork sausage / £1.50 -

- tattie scone / 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 & sourdough toast}

- £9.50 -

- THE BIG PANDA -

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

- £8.50 -

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



LUNCH

{12 pm – 3 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 -

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

- £4.50 -

- CHICKEN PIE -

{free range chicken & leek pie with a creamy sauce encased in puff pastry with a seasonal salad}

- £9.50 -

- 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 -

- sticky maple & pork burger topped with mustard mayonnaise / £11.20 -

{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 and beer for £10 / add £1 for maple & pork -

- CURRY -

{sweet potato, chickpea & coconut curry with house made naan bread}

- £9.50 -

- HUMMUS -

{a duo of hummus with sourdough bread, see the blackboard or ask us for the current choices}

- £6 / add a small soup for £2.50 -

- WEDGES -

- add a side of hand-cut, oven baked, sweet potato wedges to any dish / £3 -

- FILLED BAGUETTES & WRAPS -

{served with root vegetable crisps & a salad garnish}

- rump steak with basil pesto & rocket baguette / £10.50 -

- vegetarian haggis with onion marmalade & smoked Applewood

cheese baguette/ £7.90 -

- coconut fish goujons with a lime & chilli mayonnaise & spring onions wrap/ £8.90 -

- Mexican beans with guacamole & sweetcorn salsa wrap / £7.50 -

- 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 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.. 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.

