

## **BREAKFAST** {until 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 caramelised bananas,  
mini chocolate chip cookies & a chocolate fudge sauce}*

- £6.80 -

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

### **- SAVOURY PANCAKES -**

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

- £7.80 -

### **- CINNAMON FRENCH TOAST -**

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

- £6.50 / with bacon £7.50 -

### **- MOROCCAN BEANS -**

*{Moroccan spiced beans, halloumi, guacamole, poached eggs & parmesan on sourdough toast}*

- £7.50 -

### **- GRANOLA -**

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

- £4.80 -

### **- BREAKFAST ROLL / ON TOAST -**

- one filling £3.50 {+50p for sausage} -

- add fillings -

bacon / black pudding / egg / halloumi / vegetarian haggis / £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 & sourdough toast}*

- £9.80 -

### **- THE BIG PANDA -**

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

- £9 -

- 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 -

### - SPAGHETTI BOLOGNESE -

*{spaghetti bolognese with parmesan & garlic bread}*

- £9.50 -

### - PRAWN TACOS -

*{north atlantic prawns on taco shells with chilli & coriander, a creamy citrus sauce & guacamole}*

- £9 -

### - QUICHE -

*{roasted Mediterranean vegetable quiche with a parmesan crust & a selection of salads}*

- £9 -

### - FRITTERS -

*{broccoli, pea & spring onion fritters, cashew & lemon dip & a garden salad}*

- £8.50 -

### - BURGERS -

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

- steak burger topped with beef chilli con carne / £11 -

- pork, black pudding & apple burger, smoked applewood cheese & mustard mayo / £11 -

- BBQ pulled aubergine & black beans with roasted pepper / £9.50 -

- THE ULTIMATE / double steak burger, bacon, black pudding,  
onion marmalade & blue cheese sauce / £16

*{extras}*

*double your burger £3 / bacon £1 / cheddar £0.80 / smoked applewood cheese £1 / onion marmalade £1*

### **{BURGER & BEER THURSDAYS}**

*- every Thursday get a burger and a beer or soft drink for £11 {add £5 for ultimate burger} -*

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

### - FILLED CIABATTAS & WRAPS -

*{served with root vegetable crisps & a salad garnish}*

- lamb koftas with onion pickle & a beetroot, apple & mint raita wrap / £9 -

- carrot falafel, coriander & mint yoghurt & pickled red cabbage wrap / £7 -

- halloumi, roasted beetroot & sweet potato hummus ciabatta / £7.50 -

- 7 day house cured salt brisket, dill cream cheese & a carrot & onion pickle ciabatta / £9.90 -

*- 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 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 as local as possible. 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.

