

BREAKFAST

{9 am – 11:45 am}

- ALL DAY SWEET PANCAKES -

{light & fluffy pancake stack with lemon mascarpone, elderflower syrup, raspberries & meringues}

- £6.20 -

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

- SAVOURY PANCAKES -

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

- £7.50 -

- STRAWBERRY FRENCH TOAST -

{hot chocolate soaked brioche stuffed with strawberries & chocolate hazelnut spread, drizzled with strawberry coulis}

- £7.50 -

- PEPPERS & PESTO -

{roasted red pepper, spinach pesto, halloumi & mushrooms topped with poached eggs on toast}

- £7.70 / add bacon £8.70 -

- GRANOLA -

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

- £4.50 -

- 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 -

- 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 – 3 pm}

- 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 -

- MEDITERRANEAN CHICKEN TART -

{warm confit chicken tart in a parmesan pastry with a Niçoise style salad}

- £8.90 -

- 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 -

- puy lentil, portobello mushroom & walnut burger topped with
wild garlic pesto mayonnaise / £9.20 -

- lamb burger topped with mint yogurt / £11.20 -

{extras}

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

blue cheese £1.50 / onion marmalade £1

- MUSSELS -

{bowl of mussels cooked in a white wine, crème fraîche & herb sauce with crusty baguette}

- £8.50 -

- 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}

{gluten-free sliced bread available / add £0.50}

- ham hock, fried egg & pineapple chutney baguette / £9.50 -

- beetroot fritters with a blue cheese dressing baguette / £6.90 -

- teriyaki salmon & broccoli sliders with Asian cucumber salad

& teriyaki mayonnaise wrap / £8.90 -

- maple syrup & soy sauce marinated halloumi with carrot pickle &

a chilli & coriander mayonnaise baguette / £8.50 -



- 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



