

## **BREAKFAST** {10 am – 11:45 am}

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

### **- SWEET PANCAKES -**

*{fluffy pancake stack with an apple compote, Apothecary made granola & cream cheese drizzle}*

- £6.50 -

- 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}*

- £7.80 -

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

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

- £6.50 / with bacon £7.50 -

### **- SMOKED SALMON -**

*{hot smoked salmon, herby cream cheese and spinach with poached eggs on a toasted bagel}*

- £7.50 -

### **- PORRIDGE -**

*{creamy porridge topped with apple compote & toasted almonds}*

- £5 / with organic maple syrup £6.50 -

### **- GRANOLA -**

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

- £4.80 -

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

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

### - STEAK PIE -

*{steak & stout puff pastry pie with rosemary roasted potatoes & heritage vegetables}*

- £11 -

### - BURGERS -

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

- steak burger topped with BBQ mayo & tomato / £11 -

- 3 bean burger with red pepper relish / £9.50 -

- sticky maple & pork burger topped with mustard mayonnaise / £11.50 -

*{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 & punk IPA or similarly priced beer or a soft drink / for £10 -***

***- add £1 for maple & pork burger -***

### - PRAWN STIR FRY -

*{prawns & vegetables cooked with sweet chilli sauce, egg & peanuts, with egg noodles}*

- £9.50 -

### - LASAGNE -

*{spinach, ricotta & parmesan lasagne, layered with bechamel and tomato sauces,  
with garlic & herb baguette slices & a garden salad}*

- £10 -

### - SWEETCORN FRITTERS -

*{sweetcorn & red pepper fritters, sun-dried tomato pesto mayonnaise & a garden salad}*

- £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}*

- roasted Barra Bronzes turkey, bacon wrapped chipolatas & cranberry sauce baguette with shredded sprouts and roasted potatoes instead of vegetable crisps / £11 -

- veggie haggis with onion marmalade & smoked Applewood cheese baguette / £7.90 -

- pulled pork with black beans & corn, in a sweet & spicy tomato reduction

with a cabbage & apple slaw baguette / £9.20 -

- baked maple & ginger cauliflower with spring onions & a cucumber raita 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 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.

