

Brunch – made with free-range eggs

The full works - 2 farmhouse sausages, 2 bacon, 2 eggs, mushrooms, beans, tomatoes & toast	6.90
The small works - 1 farmhouse sausage, 1 bacon, 1 egg, mushrooms, beans, tomatoes & toast	4.90
The veggie - 2 veggie sausages, 2 free-range eggs, mushrooms, tomatoes, beans & toast	5.90
Eggs benedict - 2 poached free-range eggs with hollandaise on toasted bloomer (w/ ham)	4.90/5.90
Eggs florentine - 2 eggs, hollandaise & spinach on toasted bloomer (w/ sm. salmon)	5.90/6.90
Scrambled eggs special - with smoked salmon, dill and cream on toasted bloomer	5.90
Omelette – with cheddar, mushroom or ham. Served with salad and toast	5.50
French toast – with mixed berries and cinnamon sugar	4.50
Bacon and eggs on toast	3.90
Eggs on toast - fried, poached or scrambled	2.50
Bacon sandwich (w/ egg)	2.50/3.00
Farmhouse sausage sandwich (w/ egg)	2.50/3.00
Muesli or cornflakes - with fresh fruit, yoghurt and honey	2.90
Toast - with jam, marmalade, honey or marmite	1.20

Sandwiches – all served on herb focaccia with side salad and chips

Italian - mozzarella, tomato and basil	5.20
Falafel – vegetarian falafel burger with cumin spiced humus	5.90
Burger – home-made 100z Scottish beef burger	7.50
Chicken - grilled free-range chicken breast marinated in olive oil & Italian herbs	7.50
<i>Extra toppings – cheddar 75p, bacon £1, parma ham £1</i>	

Salads

Mixed leaf - with tomato, peppers and red onion	3.50
Greek salad - with queen olives, feta cheese and tomatoes	5.90
Parma salad – with parma ham, red peppers, parmesan shavings & balsamic dressing	6.50

Snacks

Bread selection - with extra virgin olive oil & balsamic vinegar	1.50
Garlic bread	2.50
Marinated mixed olives	2.60
Hand-cut chips - with mayonnaise	3.00
Homemade humus - with cumin olive oil, pine nuts, parsley & bread	3.10
Goats cheese and roast tomato tart	3.90
Soup of the day – with toasted bloomer	3.90
Halloumi, courgette and red pepper skewers –with herb olive oil	3.90
Chicken skewers - marinated in olive oil & Italian herbs	3.90
Pint o’ prawns - whole greenland prawns served in a pint glass with mayonnaise	5.50

Platters

Meze platter – cumin & parsley humus, spiced falafel, halloumi skewers, marinated queen olives, extra-virgin olive oil & bread	8.50
Antipasto platter – parma ham, salami felino, salami millano, grana padano parmesan, marinated queen olives, extra-virgin olive oil & bread	8.90

Desserts

Please ask staff for today’s selection	3.90
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White

	175ml	250ml	Bottle
Villa Saint-Jean, Vin de Pays, 2007 – Languedoc, France <i>Notes of citrus fruits and liquorice. Round and fresh on the palate</i>	3.10	4.10	11.50
Good Hope, Chardonnay, 2007 – Stellenbosch, South Africa <i>Green apple flavours with hint of flint and good length</i>	3.45	4.55	12.95
Casa Azul, Sauvignon Blanc, 2007 - Rapael Valley, Chile <i>Classic New World sauvignon with tropical fruit and gooseberry</i>	3.55	4.60	13.15
Trefili, Pinot Grigio, 2007 - Veneto, Italy <i>Apple and pear flavours with a touch of marzipan</i>	3.85	5.00	14.15
Domaine Guy Allion, Sauvignon 2007 - Loire, France <i>Aromas of elderflower with delicious ripe fruit on the palate</i>			15.70
La Fornace, Gavi di Tassarola 2007 – Piedmont, Italy <i>Tropical notes, hints of honeyed fruit and a good mineral finish</i>			17.15

Red

Madrigale Rosso, Abruzzo, 2007 – Umbria, Italy <i>Light and juicy with a palate of morello cherry, fresh herbs and pepper.</i>	3.10	4.10	11.50
Cerro Punta Negra, Shiraz Cabernet, 2007 – Argentina <i>Rich, full and vibrant. Spicy dark berries, chocolate and subtle oak</i>	3.25	4.45	12.45
Domaine Nordoc, Merlot, 2007 – Languedoc, France <i>Juicy wine with plenty of plum and red fruits to complement the silky mocha tanins</i>	3.55	4.65	13.15
Bodegas Navajas, Tempranillo, 2006 – Rioja, Spain <i>Soft berry fruit, rose-hip scents and a touch of vanilla from the oak.</i>	4.05	5.10	14.90
Vinum, Cabernet Sauvignon, 2005 - Stellenbosch, South Africa <i>Generous fruit and subtle oak combined with cherry, blueberry and mocha</i>			16.20
Domaine Remoissenet, Bourgogne Pinot Noir, 2000 – Burgundy, France <i>Aromas of rhubarb, strawberries and menthol with plenty of red and black fruit on the palate.</i>			18.25

Rose

Bergerie de la Bastide, Grenache, 2007 - Languedoc, France <i>Easy-drinking with vibrant dark spicy berries</i>	3.25	4.30	12.15
Rosa Bianca, Pinot Grigio, 2007 - Veneto, Italy <i>Blush pink with refreshing raspberry and cherry flavours</i>			14.25

Sparkling

Cantina Bernardi, Prosecco Frizzante, 2007 - Veneto, Italy <i>Soft and clean palate with apple and quince fruit flavours and a naturally off-dry finish.</i>			15.25
Moet & Chandon, Champagne - France <i>Classic dry champagne with notes of fresh fruit and white blossom.</i>			29.95

Hot

Espresso	1.30		
Ristretto	1.30	Latte	2.10
Macchiato	1.40	Mocha	2.20
Double espresso	1.40	Double latte	2.20
Americano	1.60	Tea	1.20
Flat White	1.80	Speciality tea	1.30
Cappuccino	1.90	Herbal tea	1.30
Hot chocolate	2.10	Pot of tea	1.50
		Irish Coffee	4.50

