

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 poached 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
Extras – sausage -1, bacon -1, black pudding, hollandaise mushrooms, tomatoes, egg - 1, potato scone - 1	1.00
toast, beans, omelette fillings, cheddar	0.75
	0.50

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

Italian – mozzarella, tomato and basil (w/ parma ham)	5.20 / 5.90
Melt - roasted tomatoes, peppers, mushrooms, red onions with mozzarella (w/ parma ham)	5.40 / 5.90
Falafel – vegetarian falafel burger with humus	5.90
Burger – home-made 10oz Scottish beef burger	7.50
Chicken - grilled free-range chicken breast marinated in olive oil & Italian herbs	7.50

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 (w/ cheddar)	2.50 / 3.00
Marinated mixed olives	2.60
Chargrilled mediterranean vegetables in olive oil	2.60
Hand-cut chips - with mayonnaise	3.00
Homemade humus - with cumin olive oil, pine nuts, parsley & bread	3.10
Welsh rarebit - on toasted bloomer with roast tomatoes	3.50
Soup of the day – with toasted bloomer	3.50
Cod and salmon fishcakes - with a homemade dill tartare sauce	4.40
Pint o' prawns - whole greenland prawns served in a pint glass with mayonnaise	4.60

Platters

Meze platter – cumin & parsley humus, spiced falafel, chargrilled mediterranean vegetables, marinated queen olives, extra-virgin olive oil and bread	7.50
Antipasto platter – parma ham, salami felino, salami millano, grana padano parmesan, marinated queen olives, extra-virgin olive oil and 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 Notes of citrus fruits and liquorice. Round and fresh on the palate	3.10	4.10	11.50
Good Hope, Chardonnay, 2007 – Stellenbosch, South Africa Green apple flavours with hint of flint and good length	3.45	4.55	12.95
Casa Azul, Sauvignon Blanc, 2007 - Rapael Valley, Chile Classic New World sauvignon with tropical fruit and gooseberry	3.55	4.60	13.15
Trefili, Pinot Grigio, 2007 - Veneto, Italy Apple and pear flavours with a touch of marzipan	3.85	5.00	14.15
Domaine Guy Allion, Sauvignon 2007 - Loire, France Aromas of elderflower with delicious ripe fruit on the palate			15.70
La Fornace, Gavi di Tassarola 2007 – Piedmont, Italy Tropical notes, hints of honeyed fruit and a good mineral finish			17.15

Red

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

Rose

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

Sparkling

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

Hot

Espresso	1.30	Latte	2.00
Ristretto	1.30	Mocha	2.20
Macchiato	1.40	Double latte	2.20
Double espresso	1.40	Tea	1.20
Americano	1.60	Speciality tea	1.30
Flat White	1.70	Herbal tea	1.30
Cappuccino	1.80	Irish Coffee	4.50
Hot chocolate	2.00		

Service charge not included

Take away service available

