

## BITES

### Serrano & Manchego Croquetas

Gazpacho dip, basil aioli

5

### Mini Pork Sausages

Wrapped in bacon with honey mustard dressing

6

### Baba Ganoush (v)

Za'atar flatbread

5

### Soup & Bread (v)

5

### Bruschetta & Olive Oil (v+)

5

### Olives (v+)

4

## BRUNCH

### Full Breakfast

Lorne, tattie scone, beans, haggis, mushroom, bacon, egg, tomato, toast

13

### Veggie

Tattie scone, hash brown, haggis, sausage, tomato, beans, egg, spinach, toast

13

### Eggs Benedict

9

### Eggs Florentine (v)

9

### Eggs Royale

9

### Brioche French Toast

Dry cured bacon & maple

9

### Scottish Smoked Salmon on Toast

Smashed avocado, poached egg

11

## BOOZY BRUNCH

Join us for a sharing platter of fresh croissants & fruit Smoked Salmon blini board followed by an item off our brunch menu.

You can also choose between a Berry Blush, or a Bloody Mary paired with 3 glasses of Prosecco each and then a shot of your choice!

£35 per person

## LUNCH

### Cheeseburger

Caramelised onions, garlic sauce, fries & pickle

single 11 / double 16

### Beer Battered Fish & Chips

Crushed peas, tartare sauce

small 11 / large 16

### Lentil & Pomegranate Salad (v+)

Lettuce, grilled cherry tomatoes, lemon & mint vinaigrette

11

### Chicken & Waffles

Maple syrup

14

### Cuban Sandwich

Pork, Swiss cheese, pickled cucumber & mustard then grilled served with salad, mojo dressing & fries

12

### Salmon, Smoked Haddock & Corn Chowder

Soda bread & butter

10

## AFTERNOON TEA

Our famous Afternoon tea includes a glass of Prosecco or mocktail on arrival, beautiful cakes, buttery scones, freshly cut sandwich bites and plentiful tea or coffee.

Available daily 12pm to 4pm from £25.00 per person.  
Upgrade to a glass of Laurent-Perrier Champagne for an additional £5.00 per person.

## SWEET THINGS

### Cheesecake

6

### Pavlova

6

### Carrot Cake

4

### Pastries

3

### Scones

3

### Brownie

4

Please notify your server of any food allergies or intolerances when ordering.  
A 10% service charge will be added to all tables. (v) Vegetarian (v+) Vegan

## LEARN THE ART OF COCKTAIL MAKING

Go on a cocktail making journey with one of our skilled mixologists and learn the history behind some of the world's most famous drinks.

Join our bartenders behind the bar to learn the art of shaking and combining flavours to tantalise the tastebuds.

From £30 per person enjoy a welcome drink, a shot and 2 cocktails along with your class.  
Ask your server for more information.



LE MONDE

GEORGE ST.