

### Bar snacks

Home baked focaccia with Scottish rapeseed oil and balsamic	4.5
Gordal olives *	4
House roasted nuts *	3
Shore seaweed crisps - ask for flavours **	2.25


### Small plates and sides

Crispy salt and pepper oyster mushrooms*	6.5
Roast cauliflower with romesco sauce and smoked almonds*	6.5
Haggis loaded chips with peppercorn sauce, cheese and pickled onions*	7.5
Bowl of hand cut chips (oregano salt +0.5)*	4
Seasonal soup with warm house made focaccia **	6.5
Kale caesar salad with smoked tofu and croutons **	7

### Bigger plates

Creamy leek and butter bean casserole with homemade garlic bread	12.5
Soft shell tacos with beer battered banana blossom, slaw and hot sauce *	12
Katsu tofu burger (add chips +2.5)**	11.5
Nooch mac & cheese (add smoked tofu +1.5)	11.5

Our kitchen uses products containing gluten, nuts, and other allergens. Please speak to staff regarding any allergies or dietary requirements you may have. \* Gluten Free \*\*Gluten Free Option

 Our entire menu is 100% plant-based

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## Wine


<b>White:</b> Crescendo Pinot Grigio, Italy. Juicy ripe orchard fruit with florality and bright citrus lift (12%)	6.2/25.5
Fonte de Nico, Portugal. Intense fruity and fresh aroma, soft taste with good structure (12%)	5.7/23
<b>Red:</b> Languore Sangiovese, Italy. Medium bodied, juicy fresh and persistant (12.5%)	5.7/23
Conde de Castille Crianza, Spain. Fresh	6.2/25.5
<b>Rosé :</b> Hangloose Zinfandel Rose, Italy. Bursting with ripe summer fruits with a fresh finish (12%)	5.7/23

## Spirits

Smugglers Vodka, Scotland	4.75
Caorunn Gin, Scotland	4.75
Deanston Virgin Oak Single Malt Whiskey, Scotland	5.5
Bullet Rye Whiskey, USA	4.5
Ninefold Dormant Spiced Rum, Scotland	4.5

## Beer and Cider

Birds & Bees Golden Ale (Williams Bros, Scotland)	4.75
Craft Lager (Williams Bros, Scotland)	4.5
Caesar Augustus IPA/Lager Hybrid (Williams Bros, Scotland)	4.5
Talking Heads American Pale Ale (Williams Bros, Scotland)	4.5
Grapefruit Ginger Beer (Thistly Cross, Scotland)	4.5
Traditional Apple Cider (Thistly Cross, Scotland)	4.7
Scottish Summer Fruits Cider (Thistly Cross, Scotland)	4.5

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## Hot Drinks

Espresso (single/double)	2.25/2.75
Americano	3.75
Flat White	4
Latte	4
Cappuccino	4
Mocha	4
Cortado	3.75
Macchiato	3.5
Hot Chocolate (add whipped cream +0.5)	4
Chai Latte	4
Matcha Latte	4.5
Selection of Teas	3.5

→ Make Any Coffee Iced (+0.5)

→ Choose from Oat, Soya, Almond or Coconut Milk

→ Decaf Tea/Coffee Available

## Soft Drinks

Rapscallion - Burnt Lemon, Dry Lime, Ginga Ninja	2.75
Karma Cola/ Sugar Free Karma Cola	3
Irn Bru/ Diet Irn Bru	2.5
You & I Kombucha (Various Flavours Available)	4.5
Orange/Apple Juice	2
Seasonal Smoothie	5

All Coffee Freshly Roasted by Pure Roasters

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## Cocktails

Espresso Martini	8
Spicy Margarita	8
Miso Whiskey Sour	9
Lemon drop martini	8



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## Cocktails

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### **Desserts**

Homemade dark chocolate cheesecake	6.5
Cake of the week	4
Affogato	5.5
Various Ice Creams from "Milk & Honey Ice Cream"	4.5



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### **Desserts**

Dark chocolate tart with whipped cream and morello cherries	
Cake of the week	
Affogato	
Various Ice Creams from "Milk & Honey Ice Cream"	



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