

### 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 buffalo tempeh and ranch sauce *	12
Korean fried oyster mushroom burger with kimchi slaw (add chips +2.5) **	12
Nooch mac & cheese (add smoked tofu +1.5)	12.5

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

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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
Joker AF - Alcohol Free (Williams Bros, Scotland)	4.5
Talking Heads American Pale Ale (Williams Bros, Scotland)	4.5
Traditional Apple Cider (Thistly Cross, Scotland)	4.7
Scottish Elderflower/Summer Fruits Cider (Thistly Cross, Scotland)	4.5

 Our entire menu is 100% plant-based

**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
- Vanilla/Caramel/Hazelnut syrup ( +0.5)

**Soft Drinks**

Rapscallion - Burnt Lemon, Dry Lime, Seasonal special	2.75
Karma Cola/Sugar Free Karma Cola	3
Irn Bru/ Diet Irn Bru	2.5
Ginger beer - Paisley Drinks Co.	3
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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### Desserts

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



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