

ALL DAY MENU



ALL DAY BREAKFAST

Toasted sandwiches on sourdough bread

BACON SANDWICH	7.50
On toasted sourdough with tomato ketchup or brown sauce	
HAM & CHEESE	8.25
Ayrshire ham & aged cheddar with a hint of mustard	
HUMMUS TOASTIE (v) (ve)	7.50
Tomato & red pepper hummus with Violife Greek white cheese & rose harissa	

SMALL PLATES

We suggest 2 per person

BUFFALO FARM MOZZARELLA (v)	9.50
Buffalo mozzarella from Fife, basil pesto & slow roast tomatoes	
HAM HOCK & PEA TERRINE	8.25
Little & Cull ham hock & garden pea terrine, piccalilli & watercress	
CAMPBELLS & CO SMOKED SALMON	9.25
Scottish smoked salmon with horseradish crème fraîche, cucumber & pickles	
HUMMUS PLATE (v) (ve)	7.95
Basil pesto, roast tomato, red pepper & rose harissa hummus, toasted flatbread	
CHORIZO	7.95
Chorizo cooked in Fever-Tree Ginger Beer & sherry vinegar	
BREAD (v)	2.00
Toasted sourdough & flatbread with Netherend butter	

FLAT BREADS

BUFFALO MOZZARELLA (v)	10.50
Basil pesto, pine nuts, slow roasted tomatoes & rocket	
CHORIZO	10.50
Rose harissa, roast tomato, red pepper, pink pickled onions & rocket	
SMOKED SALMON	11.75
Lemon crème fraîche, horseradish, pickles & rocket	

PLATTERS

SCOTTISH SMOKED SALMON FLIGHT	21.95
Campbells & Co smoked salmon, Hendrick's Gin cured smoked salmon, whiskey cured smoked salmon, lemon crème fraîche, pickles with a side selection of breads	
CHARCUTERIE	18.95
Prosciutto Crudo, Salami Milano & Coppa with balsamic onions, pickles and a side selection of breads	

SIGNATURE DRINKS

MEDITERRANEAN G&T
50ml of Malfy Gin Rosa & Fever-Tree Mediterranean Tonic Water
Garnished with pink grapefruit & rosemary

ELDERFLOWER G&T
50ml of Hendrick's Gin & Fever-Tree Elderflower Tonic Water
Garnished with cucumber

RASPBERRY & ORANGE BLOSSOM SPRITZ
50ml of Beefeater Pink Gin & Fever-Tree Raspberry & Orange Blossom Soda
Garnished with orange & raspberry

ITALIAN BLOOD ORANGE VODKA SPRITZ
50ml of Smirnoff Vodka & Fever-Tree Italian Blood Orange Soda
Garnished with orange

MOSCOW MULE
50ml of Smirnoff Vodka & Fever-Tree Premium Ginger Beer
Garnished with a lime wheel

DISCOVER OUR



WINES, BEERS
& SPIRITS

Our curated drinks menu offers an extensive range of perfectly paired G&Ts, Spritz Cocktails, mules and highballs as well as classic cocktails, beers and wine.

(v) Vegetarian (ve) Vegan

Please be advised we use most, if not all allergens, in our kitchen and cannot guarantee any dish as allergen free. Please speak to your server for further information. All tips go directly to the team serving you today. VAT is charged at the applicable rate.