

BOOZY BRUNCH

From £25pp, available daily (11am-3pm)

Includes 1 brunch item from below, a glass of bubbly and 2 drinks of your choice - see reverse

CLASSICS

LITE BREKKIE

1 pork link, bacon, egg your way, tattie scone, 1/2 grilled tomato, slice of toast

LITE VEGGIE BREKKIE

1 veggie sausage, egg your way, tattie scone, 1/2 grilled tomato, sautéed mushrooms, slice of toast

GRANOLA

Toasted oats, natural yoghurt, fresh berries and honey

BRUNCH FAVOURITES

T.P.S. BENEDICT

2 poached eggs, smoked ham hough, hollandaise, toasted English muffin and paprika dusting

MEXICAN EGGS BENNI

2 poached eggs, smashed avocado, pico de gallo and chipotle hollandaise

add chorizo 1.00

GARLICKY MUSHROOMS

Sauteed mushrooms bound in a creamy garlic sauce, on a wedge of toasted bloomer, finished with balsamic.

BAGELS, BAGUETTES AND SANDWICHES

Bagels and baguettes are served toasted.

SMOKED CHEESE 'N' HAM

smoked cheddar, smoked ham hough and spiced chutney

RAJUN CAJUN

grilled chicken breast bound in a blackened cajun mayo with shredded gem

PANCAKES, WAFFLES & FRENCH TOAST STACKS

(French toast  )

served with maple syrup

Add on:

Smoked back bacon  2.50

Biscoff, white chocolate and strawberry  2.50

Nutella, mixed berries, whipped cream   2.50

Mixed berries, natural yoghurt, honey and granola  2.50

Buttermilk fried chicken  4.00

(choose maple glazed or buffalo)

ADD YOUR SIDES

Loaded sides

choose your base: stealth fries  | sweet potato fries (add £1) | tater tots (add £1) 

HIGHLANDER 6.95

haggis, peppercorn sauce and fried onions

SLOPPY JOES 6.95

pulled pork, crispy bacon, BBQ sauce and smoked cheddar

DIRTY BIRD 7.50

buttermilk fried chicken, buffalo sauce and garlic mayo

NICE 'N' CHEESY 6.95

lava cheese sauce with salsa and smashed avocado

MUG OF SOUP 3.75

STEALTH FRIES 4.15

(add seasoning - cajun | garlic salt | salt 'n' chilli | parmesan)

SWEET POTATO FRIES 5.00

(add seasoning - cajun | garlic salt | salt 'n' chilli | parmesan)

"Made without gluten alternative" options and "vegan alternative" options are available on selected menu items where you see the following symbol:



made without gluten alternative option available



vegan alternative option available



Vegetarian

When placing your order, please specify to your server that you require the "made without gluten alternative option" or the "vegan alternative option".

Please see our allergen information for further details.



BOOZY BRUNCH DRINKS LIST

CLASSIC COCKTAILS

APEROL SPRITZ

Aperol and prosecco topped with soda water and orange wedge garnish

FRENCH MARTINI

Smirnoff vodka, Crème de Mure, pineapple juice

BLOODY MARY

Smirnoff vodka, tomato juice, lemon juice, Tabasco, worcestershire sauce, celery

ESPRESSO MARTINI

Smirnoff vodka, Kahlua, fresh espresso, vanilla

DAIQUIRI

STRAWBERRY OR MANGO

Havana Club, fresh mango

OR

strawberry, lime juice

MIMOSA

Prosecco, fresh orange juice

DRUMSTICK

vanilla vodka, Chambord, cranberry, fresh lime

MOCKTAILS

NOJITO

apple juice, lime juice, mint

SUNRISE

fresh orange, cranberry juice, grenadine

VIRGIN BLOODY MARY

tomato juice, lemon juice, Tabasco, worcestershire sauce, celery

WINE BY THE GLASS

White - Sauvignon Blanc 175ml

Red - Tempranillo 175ml

Rose - Zinfandel 175ml

HOUSE SPIRITS

Gordons Gin

Smirnoff Vodka

Jack Daniels

Captain Morgan's Spiced Rum

Choose your mixer:

Britvic tonic / slimline

Draught Pepsi Max / Diet Pepsi

Lemonade

Fresh orange

BOTTLED

Blue WKD

Smirnoff Ice

Budweiser

NON ALCOHOLIC BEER

Budvar Budweiser B:Free

NON ALCOHOLIC

CIDER

Kopparberg Mixed Fruit

Kopparberg Strawberry/Lime

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.