

CAFE MENU

Hot Drinks

Filter Coffee £1.50
Americano £2.25
Cappuccino £2.70
Latte £2.70
Flat White £2.50
Espresso (double) £1.50
Macchiato (double) £1.70
Mocha £2.90
Hot Chocolate £3.00
Chai Latte £2.70
Tea £2.10
(Skinny, Soy and Almond Milk Available)
We use Dear Green Coffee Products

Soft Drinks

ONE Sparkling Water £2.00
ONE Juiced Water £1.80
Orange and Mango – Lemon and Lime – Cloudy Apple
(ONE is a company committed to providing life's essentials to communities across Africa)

Cake & Muffins

Cake of the Day (Slice) £1.50
Muffin of the Day £1.50
Scone of the Day with Jam and Butter £1.50

Breakfast Deal

Summer Berry Granola £4.95 Mixed Berries & chunky oats, nuts & seeds with fresh yoghurt & honey

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Kimchi Chilli Scramble £9.50 Scrambled eggs, with house-made Kimchi, crispy leeks, coriander, black sesame, miso & garlic aioli add Puddledub smoked bacon £2

Eggs How You Like £5.95 Two Corrie Mains Farm free range eggs scrambled or poached on company bakery sourdough

Toast Stack £3.95 Company bakery sourdough, rye or fruit toast with a choice of two Edinburgh butter, honey, peanut butter, vegemite, nutella, Scottish seasonal jam or marmalade

Smoked Haddock Omelette £9.95 3 egg omelette with Scottish smoked haddock, smoked cheddar sauce & pea shoots

Ostara Benedict £9.95 Two free range poached eggs & spinach topped with hollandaise, served on sourdough

Pastrami, pickles & charred leeks £9.95

Haggis & crispy neeps £8.95

Tobermory trout, crowdie and pickled cucumber £10.95

Summer Veg Smash £8.95 Roast tomato, aubergine, red pepper & courgette with garlic hummus & basil on sourdough

Scottish Smoked Fish Plate £12.95 Tobermory trout, smoked mackerel pate, soft boiled egg, pickled cucumber, crowdie, beetroot & rye toast and oatcakes

Scottish Cheese & Charcuterie £11.95 A selection of Scottish cheese & charcuterie with pickled egg, oatcakes and sourdough toast

We source our food responsibly, supporting small local food producers and suppliers. Organic, local and sustainable produce will feature across the menu, changing slightly depending on season and what our local farms and suppliers have available