Queen Bee Café

Hot & Soft 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	
Mile.	Hot Chocolate	£3.00	
	Chai Latte	£2.70	
	Tea	£2.10	
	ONE Sparkling Water £2.00	£1.50	
**	ONE Juiced Water £1.80	£2.25	
	Orange and Mango – Lemon and Lime – Cloudy A	apple £2.70	
Skinny, Soy and Almond Milk Available			
	We use Dear Green Coffee Products		

https://www.deargreencoffee.com/

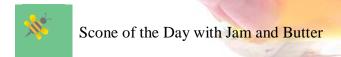
ONE is a company committed to providing life's essentials

to communities across Africa

https://onewater.org.uk/products/one-water-sparkling/

Food

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**	Summer Berry Granola Mixed Berries & chunky oats, nuts & seeds with fresh yoghurt & honey	£4.95
**	Kimchi Chilli Scramble Scrambled eggs, with house-made Kimchi, crispy leeks, coriander, black sesame, miso & garlic aioli add Puddledub smoked bacon £2	£9.50
**	Eggs How You Like Two Corrie Mains Farm free range eggs scrambled or poached on company bakery sourdough	£5.95
	Toast Stack Company bakery sourdough, rye or fruit toast with a choice of two Edinburgh butter, honey, peanut butter, vegemite, nutella, Scottish seasonal jam or marmalade	£3.95
**	Smoked Haddock Omelette 3 egg omelette with Scottish smoked haddock, smoked cheddar sauce & pea shoots	£9.95
***	Ostara Benedict 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
**	Veg Smash Roast tomato, aubergine, red pepper & courgette with garlic hummus & basil on sourdough	£8.95
***	Scottish Smoked Fish Plate Tobermory trout, smoked mackerel pate, soft boiled egg, pickled cucumber, crowdie, beetroot & rye toast and oatcakes	£12.95
**	Scottish Cheese & Charcuterie A selection of Scottish cheese & charcuterie with pickled egg, oatcakes and sourdough toast	£11.95
***	Cake of the Day (Slice)	£1.50
	Muffin of the Day	£1.50



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

