

TAKE OUT

Visit our dedicated in-house bakery for
artisan breads, cakes & pastries

Speak to your server about
vegan **VE** & gluten free **GF** options

The Sunday Lunch
COMING SOON...

breakfast & brunch

available from 9am

Epicures own morning roll - served untill 11am	Single/Double/Triple	
+ Choice of:	4/5/6	
• Ramsay's bacon • Organic pork sausage • Corrie Mains egg • Black pudding		
• Potato scone • Vegan sausage VE • Homemade vegan haggis VE		
Cumbræ oysters GF - 3 or 6		9/15
Choice of: shallot mignonette, lemon or house hot sauce		
Yoghurt, fruit & granola V		8
Katy Rodger's yoghurt, seasonal stone fruit, cocoa nib, chia seed & nut granola		
Full breakfast		14
Ramsay's bacon, tattie scone, black pudding, organic pork sausage, house baked beans, eggs any style, tomato, mushroom, sourdough toast		
Baked eggs V		12.50
Burrata, Free Company greens, pistachio za'atar		
Brioche French toast		10.50
+ with berries, Katy Rodger's crème fraîche, lime & coconut V		
+ with streaky bacon & maple syrup		
Epicures Benedict		12
Slow cooked ham hough, smoked ham, poachers, English muffin, nduja hollandaise		
Toasted sourdough V		9.5
avocado, feta, green chilli, mojo verde, poachers		
Campbells & Co smoked salmon		12
on rye & ale bread, cream cheese, salmon caviar		
+ add 20g Exmoor Caviar	supplement	28
Aged hanger steak GF		18
sunny duck egg, fried greens, chimichurri		

breads

available from 12noon

Gluten free available on request

Ramstane farm egg, avocado & cress V	9
Salt beef bagel, celeriac, pickles, truffle mustard	12
Lobster & prawn milk roll, BBQ chilli mayo, sweetcorn	14
Fried chicken, Asian slaw, yuzu & hot sauce mayo, brioche roll	12
Fried fish sandwich, tartar sauce	12

salads

available from 12noon

Isle of Wight tomatoes, strawberry, white balsamic, basil VE	9
Free Company vegetables, black quinoa, goats curd, chardonnay vinegar V	10

sides

Buttermilk fried chicken	4.50
+ add smoked herring caviar	3
+ add 20g Exmoor Caviar	28
Fries GF	3.50
+ add sriracha mayo	2
Glazed hispi cabbage, kimchi butter V	4.50
Beef fat hash browns GF	4
+ add truffle mayo	2
Sourdough toast, salted butter V	4

desserts

Epicures soft serve V	6
Made in house daily using the best quality ingredients	
Choose from:	
+ Epicures soft serve with exotic fruit, coconut & lime	
+ Epicures soft serve with raspberry, chocolate & hazelnut	
Warm artichoke, date & toffee pudding V	7
vanilla custard	
Choice of patisserie from our in-house bakery	

*This is a single use menu.
Whilst we aim to cater for everyone, to maintain consistency and service levels we're unable to change certain menu items.*

*Please ask a member of the team for our **kids menu***

signatures

Margarita Picante	9
Central America's favourite finished with a careful selection of spice & citrus - Habanero Tequila, Curaçao, citrus, cayenne & salt	
New Orleans Gin Fizz	9
The famous fizz of the deep south is delicate, smooth & bright - gin, citrus, orange flower water, cream, whites & soda water	
House Punch	7
Look to our kilner jar on the bar top to see what flavour of punch we're preparing weekly	
Flamingos With Hats	8
A balance of black cherry infused añejo rum, rich, chocolatey espresso, Italian aperitifs & pineapple	

marys

Let our team know if you like yours extra spicy!

Epicures Mary	9
How many Marys do you know? Our approach to the queen of brunch cocktails is sharp, complex, & elegantly spiced. Ask us about it.	
Michelada	9
Delicious Mexican twist on the classic using Ocho Blanco Tequila & Clamato juice, finished with beer, delivering savouring refreshment & effervescence	

jazzy bubbles *Cava/Champagne*

Topped with your choice of Cava or Champagne	
Mimosa	8/12
Our take on to the archetypal OJ mimosa, using a refined balance of delicious orange components	
Seasonal Bellini	9/13
We've taken the best seasonal produce, juiced it & paired it with the ideal spirits & bubbles	

spritzes *Cava/Champagne*

Topped with your choice of Cava or Champagne	
Epicures Spritz	8/12
Our unique blend of Italian amaros; fortified & sparkling wines	
Aperol Spritz	9/13
The granddaddy spritz; balanced & refreshing	

sparkling *125ml/ Bottle*

Cava Brut Nature, Dominio de Tharsys, DO Cava	7/32
Crémant d'Alsace Blanc de Blancs, Domaine Schwach,	46
Alsace, France	
Champagne – Delamotte	11/60

white *125ml/ Bottle*

Blanc, Marc Cabrol	5/24
Languedoc, France	
Chardonnay, Fleur de Charlotte	26
Languedoc, France	
Rioja Blanco, Hacienda Grimon	7/32
Rioja, Spain	
Falerio, Ciu Ciu	33
Marche, Italy	
Sauvignon Blanc, The Little Darling	9/42
Marlborough, New Zealand	

rosé / orange *125ml/ Bottle*

Fleur de Charlotte	6/26
Languedoc, France	
Falanghina, Fattoria di Vaira	8/40
Molise, Italy	

red *125ml/ Bottle*

Rouge, Marc Cabrol	5/24
Languedoc, France	
Syrah, Fleur de Charlotte	26
Languedoc, France	
Barbera + Dolcetto 'Alessandrino', Valle Unite	8/36
Lombardia, Italy	
Fleurie, Domaine Lardy	42
Beaujolais, France	
Malbec 'Reserve' Domaine Bousquet	9.50/45
Mendoza, Argentina	

sweet *Bottle*

Late Harvest Sauvignon Blanc, Menade	34
Rueda, Spain (50cl)	

beer & cider

DRAUGHT	SCHOONER
St Mungo's Lager	4
This Bavarian-style Helles lager is a homage to West Brewery's German heritage with a nod to the patron saint of Glasgow.	
SEASONAL BOTTLES & CANS	
Brewdog Elvis Juice	4
Grapefruit IPA – 6.5%	
The Wild Beer Co. Sleeping Limes	4
Lime and sea salt sour beer – 4.7%	
Pilot Mochaccino Stout	5
Coffee, cocoa & vanilla milk stout – 5.5%	
The Kernel Bière de Saison Cider Apple	5
Naturally fermented whole apple cider blended with saison – 4.9%	

non-alcoholic

PJ Ginger & Lime Kombucha	5
Craft brewed in the heart of Birmingham; lightly fizzy and delightful sharp	
House Iced Tea	4
Please ask our team about what seasonal iced tea we're serving today	
Epicures Cold Brew Coffee	
Mellow, bittersweet & invigorating iced coffee	
+ Iced Americano	3
+ Iced latte	3.50

juices *4*

We juice fresh! See our daily juices board or ask a member of the team for today's seasonal options. If you can be tempted, speak to our team about what spirits match well with each juice.

hot drinks

We're proud to use Mossgiel Farms (Ayrshire) organic non-homogenised cow's milk – happy cows, nae plastic!

+ Oat milk & almond milk available

COFFEES	
Filter coffee (diner-style with refills)	4
Espresso	single 3 / double 3.50
Flat white	3.50
Americano	3
Cappuccino	3.50
Latte	3.50
Piccolo latte	3
Macchiato	3
Mocha	3.50
TEAS	Pot 3.50
Selection of epicures teas: breakfast tea, earl grey, peppermint, green tea, decaf, berry, house chai	
Hot chocolate	3.50