



breakfast & brunch

available from 9am

Epicures own morning roll - served until 10.30am	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}	
Cumbrae oysters ^{GF} - 3 or 6	9/15
+ Choice of: • shallot mignonette • lemon • house hot sauce	
Yoghurt, fruit & granola ^V	8
Katy Rodger's yoghurt, seasonal fruit, cocoa nib, chia seed & nut granola	
Brioche French toast	10.50
+ with berries, Katy Rodger's crème fraîche, lime & coconut ^V	
+ with streaky bacon, maple syrup & powdered sugar	
Epicures Benedict	12
+ Slow cooked ham hough, smoked ham, poachers, English muffin, nduja hollandaise	
+ Arbroath smokie, leek, caviar, soft herbs, poachers, English muffin, smoked hollandaise	12.50
Flat-iron steak ^{GF}	15
hipsi cabbage, black garlic, sunny duck eggs, chemicurri	
Baked eggs	12.50
Burrata, romesco, sobrasadda, smoked almond dukkah, sourdough foccacia	
Spiced scrambled eggs	10.50
roasted cauliflower, paneer, grilled flatbread, kachumber	
Toasted sourdough ^V	9.50
avocado, feta, green chilli, mojo verde, poachers	
Full breakfast	14
Ramsay's bacon, tattie scone, black pudding, organic pork sausage, house baked beans, eggs any style, tomato, mushroom, sourdough toast	

breads available from 12noon

Gluten free available on request

Egg & cress ^V	9
Ramstane farm egg, avocado, watercress, curry mayo, rye bread	
Salt beef bagel	12
House made salt beef & smoked ox tongue, celeriac, pickles, truffle mustard	
Crab & prawn milk roll	14
Crispy soft shell crab & bbq prawn, coriander mayo, sweetcorn, Thai basil	
Fried chicken	12
Buttermilk fried chicken, asian slaw, yuzu & hot sauce mayo, brioche bun	
Campbells & Co smoked salmon	12
on rye & ale bread, cream cheese, salmon caviar	

salads

available from 12noon

BBQ Free Company carrot, quinoa, burrata, curry, lovage ^V	10.50
Rob's Beetroot, ewes curd, chicory, burnt orange, seeds ^V	9.50

sides

Buttermilk fried chicken	4.50
+ add smoked herring caviar	3
Fries ^{GF}	3.50
+ add sriracha mayo	2
Grilled sweetcorn, chilli butter, manchego ^V	4.50
Blooming onion, cashel blue cheese ^V	7
Beef fat hash browns ^{GF}	4
+ add truffle mayo	2

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	

Choice of patisserie from our in-house bakery

Whilst we aim to cater for everyone, to maintain consistency and service levels we're unable to change certain menu items.