

**breakfast** served until 10.30am

<p><b>Epicures own morning roll</b></p> <p>+ Choice of:</p> <ul style="list-style-type: none"> <li>• Ramsay's bacon</li> <li>• Organic pork sausage</li> <li>• Potato scone</li> <li>• Vegan sausage <b>VE</b></li> </ul>	<p><b>Single/Double/Triple</b></p> <p><b>4/5/6</b></p>	<ul style="list-style-type: none"> <li>• Cacklebean farm egg</li> <li>• Black pudding</li> <li>• Vegan haggis <b>VE</b></li> </ul>	<p><b>Epicures muffin</b> <span style="float: right;"><b>8</b></span></p> <p>Organic sausage patty, beef fat hash brown, comte' fondue, cacklebean egg, brown sauce</p> <p><b>Organic porridge <b>V</b></b> <span style="float: right;"><b>6</b></span></p> <p>Almond milk, stewed fruit, cocoa nib &amp; chia seed</p>
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**brunch** available from 9am

<p><b>Full breakfast</b> <span style="float: right;"><b>14</b></span></p> <p>Ramsay's bacon, cumberland sausage, tattie scone, black pudding, house baked beans, eggs any style, sourdough toast.</p>	<p><b>French toast</b> <span style="float: right;"><b>10.50</b></span></p> <p>+ Katy Rodger's crowdie, caramelised apple, burnt orange &amp; cinnamon <b>V</b></p> <p>+ with streaky bacon, maple syrup &amp; powdered sugar</p>	<p><b>Epicures muffin</b> <span style="float: right;"><b>8</b></span></p> <p>Organic sausage patty, beef fat hash brown, comte' fondue, cacklebean egg, brown sauce</p>	<p><b>Baked eggs</b> <span style="float: right;"><b>12.50</b></span></p> <p>Burrata, romesco, pepperonata, green olive, smoked almond dukkah</p>
<p><b>Veggie breakfast <b>V</b></b> <span style="float: right;"><b>12</b></span></p> <p>Vegetarian sausage, tattie scone, haggis, avocado, eggs any style, house baked beans, sourdough toast.</p>	<p><b>Ox tongue &amp; chorizo hash <b>GF</b></b> <span style="float: right;"><b>12.50</b></span></p> <p>Sauerkraut, black garlic, bone marrow pangrattato, fried cacklebean egg</p>	<p><b>Epicures Benedict</b> <span style="float: right;"><b>12</b></span></p> <p>Slow cooked ham hough, smoked ham, poachers, English muffin, nduja hollandaise</p>	<p><b>Spiced scrambled eggs <b>V</b></b> <span style="float: right;"><b>11</b></span></p> <p>Roasted cauliflower, paneer, grilled flatbread, kachumber</p>
		<p><b>Smokie fishcake</b> <span style="float: right;"><b>11</b></span></p> <p>warm tartare sauce, herring caviar</p>	<p><b>Toasted sourdough <b>V</b></b> <span style="float: right;"><b>10.50</b></span></p> <p>Avocado, feta, green chilli, mojo verde, poachers</p>

**breads** available from 12noon

**GF** available on request

<p><b>Celeriac 'pastrami' <b>V</b></b> <span style="float: right;"><b>10</b></span></p> <p>on Bross Brothers bagel, remoulade, watercress, black truffle</p>
<p><b>Turkey club sandwich</b> <span style="float: right;"><b>12</b></span></p> <p>Turkey ham, smoked scamorza, brussel sprout, cranberry ketchup</p>
<p><b>Crab &amp; prawn milk roll</b> <span style="float: right;"><b>14</b></span></p> <p>Crispy soft shell crab &amp; bbq prawn, coriander mayo, sweetcorn, Thai basil</p>
<p><b>Fried chicken</b> <span style="float: right;"><b>12</b></span></p> <p>Buttermilk fried chicken, asian slaw, yuzu &amp; hot sauce mayo, brioche bun</p>
<p><b>Campbells &amp; Co smoked salmon</b> <span style="float: right;"><b>12</b></span></p> <p>on Bross Brothers bagel, cream cheese, salmon caviar</p>

**sides**

<p><b>Fried sprouts, chipolatas, bacon, cranberry ketchup</b> <span style="float: right;"><b>4.50</b></span></p>
<p><b>Fries <b>GF</b></b> <span style="float: right;"><b>3.50</b></span></p> <p>+ Sriracha mayo <span style="float: right;"><b>2</b></span></p>
<p><b>Grilled sweetcorn, chilli butter, manchego</b> <span style="float: right;"><b>4.50</b></span></p>
<p><b>Sourdough toast and butter</b> <span style="float: right;"><b>3</b></span></p>
<p><b>Beef fat hash browns <b>GF</b></b> <span style="float: right;"><b>4</b></span></p> <p>+ Truffle mayo <span style="float: right;"><b>2</b></span></p>

**desserts**

<p><b>Epicures soft serve <b>V</b></b> <span style="float: right;"><b>6</b></span></p> <p>Made in house daily using the best quality ingredients</p> <p>+ Choose from:</p> <ul style="list-style-type: none"> <li>• Epicures soft serve with exotic fruit, coconut &amp; lime</li> <li>• Epicures soft serve with raspberry, chocolate &amp; hazelnut</li> </ul>
<p><b>Choice of patisserie from our in-house bakery</b></p>

sit-in		take out	
<p><b>Cold</b></p> <p><b>Winter Spritz</b> 4.5 Candy cane beetroot, pear, ginger and rhubarb soda</p> <p><b>Epicures Virgin Mary</b> 4.5 Our virgin mary takes inspiration from the japanese palate, with soy, mirin and preserved chilli brine</p> <p><b>Lucky Saint Unfiltered Lager</b> 330ml 3 Aromas of honey-sweetened malt give way to this crisp and savoury hazy lager—0.5%</p> <p><b>Thornbridge Zero Five Pale Ale</b> 330ml 3 A range of malts and american hops deliver rounded citrus and stone fruit notes—0.5%</p> <p><b>Seasonal Juice</b> 4 Juiced daily using fresh seasonal fruit &amp; veg —look to our specials boards or ask a member of staff</p> <p><b>All other juices</b> 3 Orange, apple, pineapple, cranberry, tomato</p> <p><b>Clever Kombucha</b> 4 Glasgow's own living tea, available in Original, Ginger, or Lemon &amp; Lavender</p> <p><b>House Iced Tea</b> 4 Our daily cold-infusion of Tin Donkey loose leaf teas —look to our specials boards or ask a member of staff</p>		<p><b>Tea – Pot</b> 3.5</p> <p><b>Choose from:</b></p> <ul style="list-style-type: none"> <li>• Breakfast</li> <li>• Earl Grey</li> <li>• Peppermint</li> <li>• Berry</li> <li>• Chamomile</li> <li>• Green</li> <li>• Decaffeinated</li> </ul>	
<p><b>Hot</b></p> <p>We're proud to use Mossgiel Farms organic, homogenised cow's milk-happy coo's, nae plastic! All our chocolate is produced by Monbana, artisan french chocolatiers.</p> <p><b>Signature Hot Chocolate</b> 3.5</p> <p><b>Dark Chocolate &amp; Spiced Chai</b> 4 The aromatic selection of spices in our house chai mix pair delectably with rich creamy chocolate + Marshmallow 1</p> <p><b>White Chocolate &amp; Orange</b> 4 Homemade orange sherbet lends its balance and zest to luxurious white chocolate + Marshmallow 1</p> <p><b>Seedlip Spice 94 'Irish Coffee'</b> 5.5 Allspice, cardamom &amp; citrus peel non-alcoholic spirit married with black coffee and layered with delicately sweetened cream</p>		<p><b>Coffee</b></p> <p><b>We use Tin Donkey Coffee Roasters</b></p> <p>Tin Donkey is a Glasgow based micro-roastery, sourcing and roasting the finest speciality grade coffees from around the world since 2013, working with importers who actively engage in paying higher than Fairtrade prices—ensuring sustainability and traceability.</p> <p><b>Double Espresso</b> 3</p> <p><b>Americano</b> 3</p> <p><b>Macchiato</b> 3</p> <p><b>Flat White</b> 3.5</p> <p><b>Latte</b> 3.5</p> <p><b>Cappuccino</b> 3.5</p> <p><b>Mocha</b> 3.5</p>	
		<p><b>250g Tin Donkey Espresso Classico</b> 8</p> <p><b>Brazil Coffee (wholebean or ground)</b> 8 Dark chocolate and apricot with a creamy sweet body.</p> <p><i>(Coffee box for enjoying in your own home)</i></p>	
		<p><b>Sparkling</b> 750ml bottle</p> <p><b>Pago de Tharsys Brut Nature Cava</b> 15 Utiel-Requena, Spain—11.5%</p> <p><b>Cremant d'Alsace Blanc de Blancs, Domaine Schwach</b> 20 Alsace, France—12.5%</p> <p><b>Delamotte Brut</b> 36 Champagne, France—12%</p>	
		<p><b>White</b> 750ml bottle</p> <p><b>Marc Cabrol Blanc</b> 9 Languedoc, France—12.5%</p> <p><b>Fleur de Charlotte Chardonnay</b> 10 Languedoc-Rousillon, France—13%</p> <p><b>Hacienda Grimon Rioja Blanco</b> 12 Rioja, Spain—12.5%</p> <p><b>Ciu Ciu Falerio</b> 13 Marche, Italy—13%</p> <p><b>The Little Darling Sauvignon Blanc</b> 17 Marlborough, New Zealand—3.5%</p>	
		<p><b>Rose &amp; Orange</b> 750ml bottle</p> <p><b>Fleur de Charlotte Rose</b> 10 Pays d'Oc, France—12.5%</p> <p><b>Fattoria di Vaira Falanghina</b> 17 Molise, Italy—12%</p>	
		<p><b>Red</b> 750ml bottle</p> <p><b>Marc Cabrol Rouge</b> 9 Languedoc, France—13%</p> <p><b>Fleur de Charlotte Syrah</b> 10 Languedoc-Rousillon, France—14%</p> <p><b>Primitivo Mocavero</b> 15 Salento, Italy—14%</p> <p><b>Domaine Lardy Fleurie</b> 17 Beaujolais, France—13%</p> <p><b>Domaine Bousquet Malbec</b> 18 Mendoza, Argentina—14%</p>	
		<p><b>Sweet</b> 500ml bottle</p> <p><b>Menade Late Harvest Sauvignon Blanc</b> 14 Rueda, Spain—10.5%</p>	
		<p><b>Beer &amp; Cider</b> 330ml</p> <p><b>Beavertown Gamma Ray</b> 3 American Pale Ale—5.4%</p> <p><b>Brewdog Elvis Juice</b> 3 Grapefruit IPA—6.5%</p> <p><b>Pilot Mochaccino Stout</b> 3 Coffee &amp; cocoa milk stout—5.5%</p> <p><b>The Kernel Apple Cider</b> 5 Naturally fermented whole apple cider blended with saison—4.9%</p>	
		<p><b>Cail Bruich at Home</b></p> <p><b>Cail Bruich cocktail selection</b> 46 4 x 250ml bottle—8 large servings</p> <p>Four carefully crafted cocktails using the finest spirits &amp; seasonal ingredients curated by our bar team. Perfect for sharing and easy to serve.</p> <ul style="list-style-type: none"> <li>• Negroni (22.7%)</li> <li>• Manhattan (25.7%)</li> <li>• CB Martini (25.4%)</li> <li>• Old Fashioned (27.9%)</li> </ul> <p><b>Cail Bruich Gin 70cl</b> 45 45% ABV</p> <p>Cail Bruich and The Garden Shed Drinks Co have collaborated to create a bespoke gin using botanicals and ingredients found in our kitchen.</p> <p>This expression has focused on carrot and sea buckthorn, creating a fresh new gin, perfect for food pairings and cocktails.</p>	