

epicures
by
CAIL BRUICH

@EPICURESGLASGOW @EPICURESBYCAILBRUICH
brunch

SERVED MON-SAT 9-12.45PM | SUN 10-12.45PM

Oysters ^{GF} 3 for 6 / 9 for 15

+ Choice of • natural • strawberry, lime & coconut • seaweed nam jim

Coconut yoghurt ^{VB GF} 9.5

berries, compote, nut granola

Full breakfast 15

Glazed smoked pork belly, Ramsay's sausage, Cockburn's black pudding, potato scone, stuffed mushroom, house baked beans, eggs any style

+ add sourdough toast & butter 2

Veggie breakfast ^{V GF} available 14

Wye valley asparagus, avocado, vegetarian haggis, potato scone, stuffed mushroom, eggs any style

+ add sourdough toast & butter 2

Toasted sourdough ^{V GF} available 12.5

avocado, barrel aged feta, poachers, green chilli, mojo verde

French toast 12.5

• Streaky bacon, maple syrup & powdered sugar

• Hong Kong style, peanut butter & meadowsweet custard ^V

Epicures muffin 10.5

• Organic sausage patty, beef fat hash brown, aged Comté, Cacklebean egg, brown sauce

• Vegetarian haggis, potato cake, aged Comté, Cacklebean egg, brown sauce ^V

Epicures Benedict 12.5

Slow cooked ham hough, smoked ham, poachers, English muffin, nduja hollandaise

Buttermilk fried chicken 14

house waffles, truffle & honey butter

+ add Herring caviar 3 + add Exmoor caviar 20

Aged Hanger steak ^{GF} 16

confit potato, smoked bone marrow salsa verde

+ add 2 Cacklebean eggs 2 + add Cashel blue cheese 2

breads

available from 12pm

Pastrami Reuben ^{GF} available 12.75

sauerkraut, Swiss cheese, Russian dressing, dill pickles, Bross bagel

Celeriac 'pastrami' ^{VB GF} available 12.75

wild garlic & celeriac remoulade, watercress, Bross bagel

Buttermilk fried chicken 12.75

Asian slaw, hot sauce mayo, pickles, brioche bun

Epicures hot dog 13

smoked bratwurst, Fontina, sweet & sour onions, pickles, truffle mayo

Californian style BBQ prawn roll ^{GF} available 14

grilled corn, avocado, lobster cocktail sauce

sides

Sourdough toast & butter 3

Green salad, house vinaigrette ^{GF} 3

Crispy confit potatoes ^{GF} 4

+ sriracha mayo or truffle mayo 2

Fries ^{GF} 3.5

+ sriracha mayo or truffle mayo 2

Togarashi fries ^{GF} 3.75

Grilled corn, hot sauce, lime crema ^{GF} 4

Asian style slaw ^{GF} 4

Buttermilk waffles, truffle honey 5

+ add Herring caviar 3 + add Exmoor caviar 20

Buttermilk fried chicken 4.5

+ add Herring caviar 3 + add Exmoor caviar 20

signatures

Epicures Mary 9
Haku Vodka • Dry Sake • Tomato • Salt • Acid • Spice
100% Japanese rice spirit, Haku Vodka is perfectly complemented by dry sake and an array of umami flavours in this Asian inspired brunch classic

Naked Highball 9
Naked Grouse • Cranachan • Soda
A delicate blend of Scotland's finest malts seasoned in sherry casks, Naked Grouse pairs beautifully with a fizzy reimagining of our country's favourite dessert

Glasshouse Bellini 8
Ben Lomond Gin • Strawberry • Basil • Moscato
With locally foraged Scottish berry botanicals, Ben Lomond Gin forms the base to this summer refresher, layered with Strawberry & Basil Consommé and finished with moscato

Matcha Gin Fizz 8
Roku Gin • Matcha Green Tea • Lemon • Soda
Textural and effervescent, this light and bright fizz sees Matcha green tea and tangy citrus highlight the six harmonious botanicals in Japanese Roku Gin

Daiquiri 8
Brugal Blanco • Lime Juice • Sugar
From the Dominican Republic, Brugal Blanco is the ideal white rum to carry fresh citrus and rounded sweetness in this perfectly balanced classic daiquiri

Cail Bruich Perfect Serve 9
Cail Bruich Gin • Walter Gregor's Tonic
In collaboration with Garden Shed Drinks Company and Walter Gregor's, Cail Bruich brings you Sea Buckthorn & Carrot Gin, married elegantly with Walter Gregor's original tonic water

spritzes Cava/Champagne
Epicures Spritz 8/12
Our unique blend of Italian amari, paired with fortified and sparkling wines

Aperol Spritz 9/13
The granddaddy spritz; balanced & refreshing

sparkling 125ml/ Bottle
Innocent Bystander Moscato 30
Victoria, Australia - 5.5%

Papet Del Mas, Cava Brut 7/32
Cataluña, Spain - 11.5%

Delamotte 12/60
Champagne, France - 12%

Dom Perignon 2010 250
Champagne, France - 12.5%

white

Les Vignes de l'Eglise Vermentino 5/24
Languedoc, France - 13.5%

Gavi di Gavi Terre Antiche 32
Piedmont, Italy - 12.5%

Greywacke Sauvignon Blanc 9/42
Marlborough, New Zealand - 13%

Liberty Fairtrade Chenin Blanc 28
Western Cape, South Africa - 11.5%

Les Haut Des Milly, Bourgogne Chardonnay 7/38
Burgundy, France - 12.5%

Trinity Hill Chardonnay 45
Hawkes Bay, New Zealand - 13%

rosé 125ml/ Bottle
Monrouby Grenache 6/26
Pays d'Oc, France - 13%

Château du Rouët 38
Cotes de Provence, France - 13%

red 125ml/ Bottle
Heirloom Pinot Noir 9/42
Adelaide Hills, Australia - 13.5%

Baron de Badassière, Syrah 5/24
Languedoc, France - 14%

'Esteva' Tinto Casa Ferreirinha 28
Douro, Portugal - 13.5%

Amalaya Malbec 7/38
Mendoza Valley, Argentina - 14%

El Coto, Rioja Crianza 32
Rioja, Spain - 13%

Chateau Mouras, Graves 45
Bordeaux, France - 13.5%

sweet 100ml/Bottle
Botrytis Semillon, Peter Lehmann 7/30
Barossa Valley, Australia - 11%

beer & cider
DRAUGHT SCHOONER
Birra Moretti 5
Italian-style lager - 4.6%

Beavertown Neck Oil 5
Session IPA - 4.3%

SEASONAL BOTTLES & CANS
Brewdog Elvis Juice 4
Grapefruit IPA - 6.5%

The Kernel Apple Cider 6
Naturally fermented whole apple cider blended with saison - 4.9%

juices

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.

non-alcoholic

You + I Kombucha 6
Glasgow's own sparkling living tea comes in either Original, Ginger, or Lemon & Lavender

House Iced Tea 3
Our daily infusion of Tin Donkey loose leaf teas - check our specials boards or ask a member of staff

Epicures Iced Coffee
Mellow, bittersweet & invigorating iced coffee

Iced Americano 3
Iced latte 3.50

Lucky Saint Unfiltered Lager 4
Aromas of honey-sweetened malt give way to this crisp and hazy savoury lager - 330ml | 0.5%

hot drinks

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

+ Oat milk & Soy milk available

COFFEES

Espresso Single 3 / Double 3.50

Flat white 3.50

Americano 3

Cappuccino 3.50

Latte 3.50

Macchiato 3

Mocha 3.50

TEAS Pot 3.50

Selection of epicures teas:
breakfast tea, earl grey, peppermint, green tea, decaf, berry

Hot chocolate 3.50

+ Choice of white or dark hot chocolate

Dark chocolate and spiced chai 4

250g Tin Donkey Espresso Classico 8
Brazil Coffee (wholebean or ground)
Rich dark chocolate, peanut brittle and orange marmalade

(Coffee box for enjoying in your own home)

drinks