

Oysters **GF** 3 for 6 / 9 for 15

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

Classic beef tartare **GF** available 10.5/15

beef fat croutons

Smoked sea trout **GF** 13

pickled fennel, yuzu & buttermilk dressing, shrimp crackers

Wye Valley asparagus 10.5

blood orange, toasted hazelnut & mojo Verde **VF GF**

Burrata **V GF** available 12.75

grilled leek, smoked almond romesco, wild garlic Focaccia

bread

Pastrami Reuben **GF** available 12.75

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

Celeriac 'pastrami' **VF 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

plates

Buttermilk fried chicken 14

house waffles, truffle & honey butter

+ add Herring caviar 3 + add Exmoor caviar 20

Chicken Kiev 15

wild garlic, chicken fat peas, chimichurri **GF**

Aged Hanger steak **GF** 16

confit potato, smoked bone marrow salsa verde

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

Herb crusted hake **GF** 16.5

Wye Valley asparagus, warm tartare sauce, Herring caviar

Korean glazed pork **GF** 13.5

XO cabbage, salted peanut, pickles

Mushroom & black truffle mac & cheese **V** 13.5

epicures
by
CAIL BRUICH

sides

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 fried chicken 4.50

+ add Herring caviar 3 + add Exmoor caviar 20

desserts

Epicures Sundae **GF** 7

soft serve, caramelia cremeux, coffee syrup, honeycomb, hazelnut

Askival rum baba 7

Madagascan vanilla crème Chantilly

+ add a shot of Askival rum 4.75

Choice of patisserie from our
in-house bakery

seasonal
menu

SERVED 1-8PM

Sunday Roast

Available from 12pm on Sundays

[f](#) @EPICURESGLASGOW [@](#) @EPICURESBYCAILBRUICH

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 8

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

125ml/ Bottle

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

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.

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 Mossziel 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