

## small

**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

**Grilled foccacia** 3

+ Choice of dips: 4 each / 3 for 10  
• caramelised onion hummus & chive oil **VB**  
• smoked cod roe, brown crab & seaweed oil  
• san marzano tomato, white balsamic & EVOO **VB**

**Burrata** **V** **GF** available 12.75  
isle of wight tomatoes, mojo verde, EVOO

**BBQ prawns** **GF** 12.5  
grilled corn, avocado, cocktail sauce

**Sea bream ceviche** **GF** 12.5  
fennel, pink grapefruit, dill & buttermilk

## large

**Slow cooked lamb** 16  
rose harissa, aubergine, labneh, flatbread

**1/2 roast chicken** **GF** 15  
n'duja, preserved lemon, baby gem, pine nuts *(please allow 20 minutes)*

**Buttermilk fried chicken** 12.75  
Asian slaw, hot sauce mayo, pickles, brioche bun

**Black garlic beef cheek** **GF** 17  
beef fat peas, pickled shallot, kohlrabi slaw  
+ add 2 Cacklebean eggs 2 + add Cashel blue cheese 2

**Butter poached hake** **GF** 16.5  
lunan bay asparagus, arbroath smokie, herring caviar

**Korean glazed pork** **GF** 13.5  
XO cabbage, salted peanut, pickles

**Summer Vegetables** **V** 13.5  
orechiette pasta, ricotta, basil, lemon

epicures  
by  
CAIL BRUICH

## snacks

**Smoked nuts** **V** **GF** 3

**Gordal picante olives** **V** **GF** 3

**Salt & chilli corn** **V** **GF** 3

**Prawn crackers & cashew satay** **GF** 4.5

## 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** 5

**Asian style slaw** **GF** 4

**Lunan bay asparagus,  
burnt orange vinaigrette** **V** **GF** 4.5

## desserts

**Epicures Sundae** **GF** 7  
soft serve, caramelia cremeux, coffee syrup,  
honeycomb, hazelnut

**Citrus Posset** **GF** 7  
summer berries, lime & coconut

night

SERVED FROM 5PM

**Sunday Roast**

Available from 1pm on Sundays

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## 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 • Orange & Caraway Tonic*  
 In collaboration with Garden Shed Drinks Company and Walter Gregor's, Cail Bruich brings you Sea Buckthorn & Carrot Gin, married elegantly with our specifically developed Orange & Caraway Tonic Water

**spritzes** Cava/Champagne  
**Epicures Spritz** 8/12  
 Campari and Manzanilla form the base to our grapefruit-forward house aperitivo

**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

**Monrouby Grenache** 6/26  
 Pays d'Oc, France - 13%

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

## red

**Heirloom Pinot Noir** 9/42  
 Adelaide Hills, Australia - 13.5%

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

**'Esteva' Tinto Casa Ferreira** 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

**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

**Tiny Rebel Easy Livin' Pale Ale** 4  
 Citrus and tropical fruits lead this smooth, sessionable and food friendly pale ale - 4.3%

**Lost Orchards Scottish Pure Apple** 5  
 A balanced, crisp Tayside cider using a blend of Kaly and Red Windsor apples - 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 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