

## snacks

- Ham, cheese & mustard croquetas 5.50  
Gordal olives 4.50 **GF** **VE**  
Marcona almonds 4.50 **GF** **V**  
Prawn cracker & cashew satay 4.50  
Oysters - 3 for 7.50, 6 for 15  
natural / shallot mignonette /  
seaweed nam jim

# epicures by CALL BRUICH

## all day menu

## sunday roast

Traditional Sunday roast served  
with all the trimmings

AVAILABLE EVERY SUNDAY FROM 12PM

**f** @EPICURESGLASGOW

**@** @EPICURESBYCALLBRUICH

*Our menu has been created by our Head chef Gareth Thomson alongside Co-owner Chris Charalambous to reflect our ethos of sourcing incredible products & creating a dining experience that can be enjoyed at all times of the day for all occasions.*

### Grilled foccacia - 3 **VE**

Choice of dips - 4 each / 3 for 10

- smoked cod roe
- caramelised onion hummus **VE**
- san marzano tomato & EVOO **VE**

Organic burrata - 12.50 **V** **GF** available  
San Marzano tomato, basil,  
EVOO & grilled foccacia

## small

Beef tartare - 11 **GF** available  
Aged raw beef served classic style  
with beef fat croutons

Salt baked celeriac - 8 **VE** **GF**  
Pear, hazelnut & black pepper

Buttermilk fried squid - 9  
Salt & chilli with XO mayo

Spiced pumpkin soup - 8 **VE** & **GF** available  
Barrel aged feta, pumpkin seed  
butter & charred rye bread

Seafood cocktail - 12 **GF** available  
Prawn, crab, smoked salmon, lemon,  
shellfish mayo & rye bread

'Buttermilk' fried mushroom - 8 **VE**  
Salt & chilli with spicy mayo

## pasta & salad

Pumpkin orecchiette - 9.50/13 **V**  
Sage, red chilli, ricotta & brown butter

Grain salad - 9/13 **VE**

Freekeh, quinoa, pomegranate, seasonal vegetables & hazelnut dukkah  
+ **add** barrel aged feta 3  
+ **add** hot smoked salmon 5

Epicures Caesar - 8.50/12.50 **GF** available

Baby gem, Sardinian pecorino, smoked anchovy & garlic dressing  
+ **add** chicken 4  
+ **add** hot smoked salmon 5

## breads

All breads are served with fries

Epicures burger - 15.50

Beef patty, aged Comte, lettuce, tomato, pickles & brioche bun  
+ **add** foie gras 8

Buttermilk fried chicken - 15

Korean style, Asian slaw, spicy mayo, pickles & brioche bun

Soft shell crab - 16

Shellfish mayo, jalapeno, coriander & milk roll

Epicures hot dog - 16 **VE** available

Caramelised onions, fontina cheese, American mustard,  
truffle mayo, pickles, crispy onions

## large

Crispy duck leg - 15 **GF**

Grilled corn, nduja, preserved lemon, pine nuts & yoghurt

Fried chicken & waffles - 13.50

Served korean style or with truffle honey  
+ **add** 2 Cacklebean eggs - 3 / + **add** seared foie gras - 8

Steak frites - 17 **GF**

Aged hanger steak, pickled shallot, watercress & nduja hollandaise  
+ **add** 2 Cacklebean eggs - 3

Ham, egg & "chips" - 15.50 **GF**

Smoked ham, cabbage, parsley, mustard & caper  
sauce, crispy potato & Cacklebean eggs

Spiced Cauliflower flatbread - 13.50 **V** **VE** available

Paneer, ezme salad, hazelnut dukkah & guindillas chilli

Market fish - MP **GF**

Tenderstem broccoli, lemon butter & caviar sauce

## sides

Fries - 3.75

+ **add** truffle mayo or spicy mayo - 2 **VE** **GF**

Togarashi fries - 4

+ **add** truffle mayo or spicy mayo - 2 **VE** **GF**

Crispy confit potatoes truffle mayo,  
chive & crispy shallot - 5.50 **V** **VE** available

Grilled sweetcorn, hot sauce, lime crema  
& cojita cheese - 5.50 **V** **VE** available

Fried broccoli, soy, sesame, red chilli  
& crispy garlic - 5 **GF** **V** **VE** available

Red onion, baby gem &  
parsley salad - 4 **GF** **V** **VE** available

## desserts

Epicures sundae - 8.50 **GF**

Hazelnut & soft scoop ice cream, chocolate  
cremeux, honeycomb & whipped cream

Panna Cotta - 7.50 **GF** **VE**

Spiced apple & candied walnuts

Affogato - 5.50 **GF**

Soft scoop & Tin Donkey espresso

+ **add** Frangelico - 4.50

+ **add** Askival rum - 5

+ **add** Quick brown fox coffee liqueur 4

Bread & butter pudding - 7.50

White chocolate, raisin & croissant  
bread pudding & vanilla ice cream

Seasonal cheese from George Mewes - MP  
Chutney & Oatcakes

# drinks list

## Epicures Spritz - 8.50/13

Cava or Delamotte Brut NV Champagne  
· Campari · Sherry · Grapefruit

## Aperol Spritz - 9.50/14

Cava or Delamotte Brut NV  
Champagne · Aperol · Soda

## Apricot Bellini

Apricot · Amaretto · Cinnamon  
· Papet del mas Cava or with  
Delamotte Brut NV **13.50**

## Winter Treacle

Apple · Brugal Añejo  
· Calvados · Muscovado

## signatures

· £10 ·

## Raspberry Sour

Naked Malt · Rosé Vermouth · Raspberry · Lemon

## Sloe Cosmo

Bianco Vermouth · Roku Gin  
· Cranberry · Orange

## Pear & Walnut 'Spritz'

Haku Vodka · Poire Williams  
· Verjus · carbonated

## Gin or Vodka Martini

Roku Gin or Haku Vodka  
· Dry Vermouth · Twist or Olive

## Negroni

Ben Lomond Gin · Campari  
· Cocchi Storico Vermouth

## classics

· £10 ·

## Old Fashioned

Maker's Mark · Sugar · Bitters

## Daiquiri

Brugal Blanco  
· Lime · Sugar

## Kir Royale - 13.50

Delamotte Brut NV Champagne  
· Crème de cassis

## wines

125ML/ BOTTLE

### white

#### Les Vignes de l'Eglise Vermentino - 5.3/25.5

Languedoc, France - 13.5%

#### Gavi di Gavi Terre Antiche - 34

Piedmont, Italy - 12.5%

#### Greywacke Sauvignon Blanc - 9.5/44

Marlborough, New Zealand - 13%

#### Liberty Fairtrade Chenin Blanc - 30

Western Cape, South Africa - 11.5%

#### Les Haut Des Milly,

Bourgogne Chardonnay - 7.5/40  
Burgundy, France - 12.5%

#### Trinity Hill Chardonnay - 48

Hawkes Bay, New Zealand - 13%

### sparkling

#### Delamotte, Brut NV 13/63

Champagne, France - 12%

Delamotte is a small producer of champagne, founded in 1760 in Le Mesnil-sur-Oger, a grand cru village located in la Côte des Blancs. Freshness & roundness merge to deliver a clean, fruity finish, with well-balanced & elegant length on the palate.

#### Innocent Bystander Moscato - 32

Victoria, Australia - 5.5%

#### Papet Del Mas, Cava Brut - 7.5/34

Cataluña, Spain - 11.5%

#### Dom Perignon 2010 - 270

Champagne, France - 12.5%

### rosé

#### Monrouby Grenache - 6.5/27.5

Pays d'Oc, France - 13%

#### Château du Rouët - 40

Cotes de Provence, France - 13%

### red

#### Heirloom Pinot Noir - 9.5/44

Adelaide Hills, Australia - 13.5%

#### Baron de Badassière, Syrah - 5.3/25.5

Languedoc, France - 14%

#### 'Esteva' Tinto Casa Ferreirinha - 28

Douro, Portugal - 13.5%

#### Amalaya Malbec - 7.5/40

Mendoza Valley, Argentina - 14%

#### El Coto, Rioja Crianza - 34

Rioja, Spain - 13%

#### Chateau Mouras, Graves - 48

Bordeaux, France - 13.5%

## spirits

ALL SPIRITS SERVED AS 25ML

ADD MIXER - 2.50

Cail Bruich X Garden shed - 5

Ben Lomond Gin - 4.50

Roku Gin - 4.50

Glaswegian - 4.50

Haku Vodka - 4.75

Brugal Blanco - 4.50

Brugal Anejo - 4.50

Brugal 1888 - 5.50

Ocho Blanco Tequila - 4.50

Macallan Double Wood 12 Yr old - 6.50

Loch Lomond Inchmoan 12 Yr old - 5.50

Naked Malt - 4.50

Maker's Mark - 4.50

H by Hine VSOP - 6

## CAIL BRUICH

### Perfect Serve - 10

Cail Bruich X Garden Shed Gin  
· Cail Bruich & Walter Gregor Tonic

## to finish

### Espresso Martini - 10

Vodka · Tin Donkey Espresso  
· Quick Brown Fox Coffee Liqueur

### Botrytis Semillon, Peter Lehmann

100ml/bottle - 7.50/32  
Barossa Valley, Australia - 11%

### Ramos Pinto Ruby Port 100ml - 5

Porto, Portugal - 19.5%

### Selection of Teas - from 3.75

### Tin Donkey Coffee - from 3

### Epicures 'Irish' Coffees

· Naked Malt £8.50

· H by Hine VSOP £10

· Brugal Anejo £8.50

Non Alcoholic - Seedlip Spice 94 - 7.50

## beer & cider

### DRAUGHT - SCHOONER

Birra Moretti 4.6% - 5

Bevertown Neck Oil 4.3% - 5.25

### CANS & BOTTLES

Tiny Rebel Easy Livin' Pale Ale 4.3%

330ml can - 4.50

Lost Orchards Cider 4.9%

500ml bottle - 5.50

## soft drinks

Coke/Diet Coke - 2.75

Fever Tree Ginger Beer - 2.75

Fever Tree Soda water - 2.75

Walter Gregor Tonic - 2.75

Summer House Lemonade - 3

You & I Kombucha - 6.50

Original, Ginger or Lemon & Lavender