

## drinks

### Seasonal juice - 4

We juice fresh, please ask your server for today's combination

### Seasonal smoothie - 5

### House Iced Tea - 3

### Virgin Mary - 6

Tomato · Spice · Citrus

### You & I Kombucha - 6.50

Original / Ginger / Lemon & Lavender

# epicures

by

CALL BRUICH

## weekend brunch

## cocktails

### Epicures Mary - 10

Vodka · Dry Sake · Tomato · Spice · Citrus

### Apricot Bellini - 10

Apricot · Amaretto · Cinnamon · Cava

### Kir Royale - 13

Delamotte Champagne · Crème de cassis

### Gin or Vodka Martini - 10

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

COCKTAILS AVAILABLE FROM 11AM

## from the counter

Our pastries are baked in-house daily

Croissant - 2.50 Almond croissant - 3

Pain au chocolate - 3 Vegan pastry - 3

## oysters

Served natural / shallot mignonette / seaweed nam jim

3 for 7.50 / 6 for 15

Delamotte Brut 125ml - 12.50

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

AVAILABLE TIL 11.30AM

### Oat & almond porridge - 7.50 **VB** **GF**

Spiced apple compote & homemade granola

### Yoghurt bowl - 8.50 **GF**

Yoghurt, seasonal fruit & homemade granola

· Katy Rodgers yoghurt or Coconut Yogurt **VE**

### Epicures muffins 9.50

Organic sausage patty, hash brown, aged Comté, Cacklebean egg & brown sauce

OR

Vegetarian haggis, potato cake, aged Comté, Cacklebean egg & brown sauce **V**

## from the kitchen

### Epicures benedict - 13.50 **GF** available

English muffin, slow cooked ham hough, smoked ham, poachers & nduja hollandaise

### Scottish breakfast - 16

Glazed smoked pork belly, Ramsay's sausage, Cockburn's haggis & black pudding, homemade potato scone, stuffed mushroom, house beans & eggs any style  
+ add GBM sourdough toast & butter - 2

### Vegetarian breakfast - 15 **V** **VE**+**GF** available

Slow roast tomato, avocado, halloumi, haggis, homemade potato scone, stuffed mushroom, house baked beans, eggs any style  
+ add GBM sourdough toast & butter - 2

### Crushed avocado - 13.50 **V** **VE**+**GF** available

GBM toasted sourdough, barrel aged feta, poachers, green chilli, mojo verde

### Brioche French toast 13.50 **GF** available

Streaky bacon, maple syrup & powdered sugar  
or

Knockraich Farm Crème fraîche, seasonal fruit, compote, granola

### Fried chicken & waffles - 13.50

Served korean style or with truffle honey

+ add 2 Cacklebean eggs - 3

+ add seared foie gras - 8

### Steak & eggs - 17 **GF**

Aged hanger steak, confit potatoes, pickled shallot, watercress, salsa verde & Cacklebean eggs

### 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

## breads

AVAILABLE FROM 12PM

All breads are served with fries

### Epicures burger - 15.50 **GF** available

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 - 14

Shellfish mayo, jalapeno, coriander & milk roll

### Epicures hot dog - 16 **VE** available

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

### Sunday roast - Market Price

Served with all the trimmings

## salads

AVAILABLE FROM 12PM

### Grain salad - 9/13 **VB** **GF**

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

## sides

### Fries - 3.75

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

### Togarashi fries - 4

+ add truffle mayo or spicy mayo - 2 **VB** **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 - Market Price

Chutney & Oatcakes

**Epicures Spritz - 8.50/13**  
Cava or Delamotte Brut NV Champagne  
· Campari · Sherry · Grapefruit

# drinks list

**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**

## signatures

· £10 ·

**Sloe Cosmo**  
Bianco Vermouth · Roku Gin  
· Cranberry · Orange

**Winter Treacle**  
Apple · Brugal Añejo  
· Calvados · Muscovado

**Raspberry Sour**  
Naked Malt · Rosé Vermouth · Raspberry · Lemon

**Pear & Walnut 'Spritz'**  
Haku Vodka · Poire Williams  
· Verjus · carbonated

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

## classics

· £10 ·

**Daiquiri**  
Brugal Blanco  
· Lime · Sugar

**Negroni**  
Ben Lomond Gin · Campari  
· Cocchi Storico Vermouth

**Old Fashioned**  
Maker's Mark · Sugar · Bitters

**Kir Royale - 13.50**  
Delamotte Brut NV Champagne  
· Crème de cassis

**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%

## wines

125ML/ BOTTLE

### 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