

snacks

Spiced nuts 4 **GF**

Gordal olives 4.50 **GF** **VE**

Prawn crackers & cashew satay 4.50

epicures

by

C A I L B R U I C H

all day menu

sunday roast

Traditional Sunday roast served with all the trimmings

AVAILABLE EVERY SUNDAY FROM 12PM

f @EPICURESGLASGOW

@ @EPICURESBYCAILBRUICH

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 taramasalata
- caramelised onion hummus **VE**
- san marzano tomato & EVOO **VE**

small

Beef tartare - 10 **GF**

Sriracha, crispy garlic, sesame, cacklebean egg yolk & shrimp crackers

Buttermilk fried squid - 9

Salt & chilli with XO mayo

Celeriac & mushroom soup - 8

V **VE** & **GF** available

Charred sourdough & marmite butter

Seafood cocktail - 12 **GF** available

Prawn, crab, smoked salmon, shellfish mayo, lemon, Jalapeño & Isle of Mull cheddar corn bread

pasta & salad

Jerusalem artichoke pasta - 9.50/13 **V** **VE** available

Orecchiette, goats curd, sage, hazelnut & fennel pangrattato

+ add slow cooked beef cheek 4

Grain salad - 9/13 **VE** **GF**

Buckwheat, 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

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

Roast red pepper, sumac yoghurt, hazelnut dukkah & guindillas chilli

Korean style fried chicken sandwich - 15

Gochujang glaze, Asian slaw, spicy mayo, pickles & brioche bun

Epicures hot dog - 16 **VE** available

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

Pastrami reuben - 15

Salt baked celeriac, sauerkraut, Emmental cheese, pickles, American mustard & onion bagel

large

Slow cooked lamb shoulder - 16

Barley, celeriac & mushroom risotto, pecorino cheese & crispy garlic

Fried chicken & waffles - 13.50

Served korean style or with truffle honey

+ add 2 Cacklebean eggs - 3

Black garlic beef cheek - 17 **GF** available

Jerusalem artichoke, roasted hazelnuts & black pepper

+ add 2 Cacklebean eggs - 3

Market fish - MP

sides

Koffmann Fries - 3.75

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

Koffmann Fries with Togarashi Seasoning - 4

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

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

Fried sprouts, soy, sesame, red chilli

& crispy garlic - 5 **GF** **V** **VE** available

Epicures sundae - 8.50 **GF** **V**

Hazelnut & vanilla soft scoop ice cream, chocolate crèmeux & honeycomb

Dark chocolate & passion fruit crèmeux - 7.50 **VE**

Mango, lime & coconut crumble

desserts

Affogato - 5.50 **GF** **V**

Vanilla 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 **V**

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

Whole baked camembert - 14 **V**

Caramelised onion, raisin & walnut loaf

drinks list

Poinsettia - 10

Cranberry · Kettle One Vodka · Mulled Wine Syrup · Orange · Delamotte Brut NV Champagne

CAIL BRUICH

Perfect Serve - 10

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

Hot Buttered Rum - 10

Askival Rum · Raisin Honey · Netherend Butter · Apple · Nutmeg

Seasonal Bellini

Cava or Delamotte Brut NV Champagne **10/13.50**

Winter Treacle

Apple · Brugal Añejo · Calvados · Muscovado

signatures

· £10 ·

Sloe Cosmo

Bianco Vermouth · Roku Gin · Cranberry · Orange

Pear & Walnut 'Spritz'

Haku Vodka · Poire Williams · Verjus · house carbonated

Raspberry Sour

Naked Malt · Belsazar Rosé vermouth

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 Royal - 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 Ferreira - 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

Glaswegin - 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

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 50ml - 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

Festive Hot Chocolate - 5.5

Monbana Dark Chocolate · Hazelnut Milk · Orange · Sea Salt

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 Soda water - 2.75

Walter Gregor's Tonic - 2.75

Summer House Lemonade - 3

Summer House Raspberry Lemonade - 3

Summer House Ginger Beer - 3

You & I Kombucha - 6.50
Original, Ginger or Lemon & Lavender