

epicures by CALL BRUCH

breakfast menu

Served Monday to Friday 9am to 11.45am - LAST ORDERS

drinks

Seasonal juice - 4

Seasonal smoothie - 5

House Iced Tea - 3

Virgin Mary - 6

Tomato · Spice · Citrus

You & I Kombucha - 6.50

Original / Ginger / Lemon & Lavender

cocktails & champagne

Epicures Mary - 10

Vodka · Dry Sake · Tomato · Spice · Citrus

Seasonal Bellini - 10

Apricot · Amaretto · Cinnamon · Cava

Kir Royale - 13

Delamotte Champagne
· Crème de cassis

Delamotte Brut 125ml - 13

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

from the kitchen

GBM Sourdough toast & butter - 3 **V**

+ add Tiptree farm raspberry jam or honey 2

Epicures muffins 9.50

Organic sausage patty, hash brown, American
cheese, Cacklebean egg & brown sauce

or

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

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, vegetarian 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

GBM sourdough toast & eggs any style - 6

+ add avocado/streaky bacon/cold smoked salmon 4

DIETARY GUIDE: **V** Vegetarian **VE** Vegan **GF** Gluten-free

10% SERVICE CHARGE WILL BE APPLICABLE FOR GROUPS OF 6 OR MORE.

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by
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hot drinks

WE USE TIN DONKEY COFFEE ROASTERS

Tin Donkey is a Glasgow based micro-roaster, sourcing & roasting the finest specialty-grade beans from around the world since 2013, working with importers who actively engage in paying higher than Fairtrade prices ensuring sustainability & traceability.

We are proud to use Mossiel Farms organic non-homogenised cow's milk – Happy cow's nae plastic!

- BROSE OAT MILK OR SOY MILK ALSO AVAILABLE

Espresso: single / double - 3.00 / 3.50

Americano - 3.50

Flat white - 3.75

Cappuccino - 3.75

Latte - 3.75

Mocha - 3.75

Macchiato: single / double - 3.25 / 3.75

Hot Chocolate - 3.75

White Hot Chocolate - 3.75

Spiced Chai & Dark Hot Chocolate - 4.25

Selection of Teas - 3.75

English Breakfast, Earl Grey, Green, Chamomile,
Peppermint, Red Berry

soft drinks

Coke/Diet coke - 2.75

Irn Bru - 2.75

Fever Tree Soda water - 2.75

Walter Gregor's Tonic - 2.75

Summer House Lemonade - 3

Summer House Ginger Beer - 3

Summer House Raspberry Lemonade - 3

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