

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

Seasonal Bellini - 10/13.50

Apricot · Amaretto · Cinnamon

Kir Royal - 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

sunday roast

Market Price

Aged Roast Scottish Beef, served with roast potatoes, Yorkshire pudding, seasonal vegetables and bone marrow sauce

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

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 **V**

bread

AVAILABLE FROM 12PM

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

from the kitchen

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

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

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

Epicures benedict - 13.50 **GF** available

English muffin, slow-cooked ham hock,
smoked ham, poachers & nduja hollandaise

Brioche French toast 13.50 **GF** available

Streaky bacon, maple syrup & powdered sugar

Fried chicken & waffles - 13.50

Served korean style or with truffle honey

+ add 2 Cacklebean eggs - 3

Beef cheek hash - 17 **GF** available

Jerusalem artichokes, caramelised onions,
cabbage, salsa verde & Cackle Bean eggs

salads

AVAILABLE FROM 12PM

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

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

desserts

Affogato - 5.50 **GF**

Vanilla soft scoop & Tin Donkey espresso

+ add Frangelico - 4.50

+ add Askival rum - 5

+ add Quick brown fox coffee liqueur 4

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

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

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%

'Esteve' 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 Ginger Beer - 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