

snacks

Spiced nuts 4.50 **GF**

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

Prawn crackers & cashew satay 4.50

epicures

all day menu

sunday roast

served with all the trimmings

AVAILABLE EVERY SUNDAY
FROM 12PM AT £20PP

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.

Fried chicken & waffles - 14

Served korean style or with truffle honey
+ add 2 Cacklebean eggs - 3

Crushed avocado - 14

V **VE** + **GF** available

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

Epicures benedict - 13.75 **GF** available

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

brunch & breads

all breads served with fries
served till 5pm

Brioche French toast - 13.75 **GF** available

Streaky bacon, maple syrup & powdered sugar

Moving Mountains Burger - 16 **VE**

Caramelised onion & squash relish, vegan cheese, pickles & seeded bun

Crayfish roll - 15 **GF** available

Roasted peppers, grilled corn, crispy potato & toasted brioche

Korean style fried chicken sandwich - 15.50

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

Pastrami Reuben club - 15.50

Salt baked celeriac, sauerkraut, Emmental cheese, pickles & Dijon mustard

pasta & salad

Butternut squash pasta - 13.50 **V** **VE** available

Orecchiette, goats curd, sage, hazelnut & fennel pangrattato

+ add slow cooked beef cheek 4

Grain salad - 13.25 **VE** **GF**

Buckwheat, quinoa, pomegranate, seasonal vegetables & hazelnut dukkah

+ add barrel aged feta 3

+ add hot smoked salmon 5

Epicures Caesar - 12.75 **GF** available

Baby gem, Sardinian pecorino, smoked anchovy & garlic dressing

+ add chicken 4

+ add hot smoked salmon 5

Grilled focaccia - 4 **VE**

Choice of dips - 4 each / 3 for 11

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

small

Celeriac & mushroom soup - 8.50 **VE** & **GF** available

Charred sourdough & marmite butter

Smoked salmon - 13

labneh, pomegranate, tabbouleh & zaatar

Organic burrata - 13

V **GF** available

Butternut squash, red chilli, roasted pumpkin seed oil & toasted focaccia

Crispy pork knuckle - 10.50

Coronation egg salad & watercress

Buttermilk fried squid - 9.50

Salt & chilli with XO mayo

large

Slow cooked lamb shoulder - 16.50

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

Spiced cauliflower flatbread - 14 **V** **VE** available

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

+ add 2 Cacklebean eggs - 3

Braised beef cheek - 18.50 **GF** available

Freekah, roasted peppers, grilled corn & hazelnut dukkah

Epicure seafood pie - 18

Smoked herring caviar & Isle of Mull cheddar

Grilled pork chop - 19 **GF** available

Sweetheart cabbage, N'duja & preserved lemon

sides

Koffmann Fries - 4

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

Koffmann Fries with Togarashi Seasoning - 4.25

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

Crispy confit potatoes truffle mayo, chive & crispy shallot - 5.75 **V** **VE** available

Fried sweetheart cabbage, soy sesame, red chilli & crispy garlic - 5.25 **GF** **V** **VE**

drinks list

Epicures Spritz - 10.50

Campari · Valdespino Manzanilla Sherry
· Grapefruit · Papet del Mas Cava

C A I L B R U I C H

Perfect Serve - 10

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

Aperol Spritz - 10

Aperol · Soda · Papet del Mas Cava

Seasonal Bellini

Rhubarb · The King's Ginger
· Papet del Mas Cava

Yuzu Gin Fizz

Roku · Belsazar White · Yuzu · Orange
Blossom · Foamer · Soda

signatures

· £10.50 ·

Raspberry Sour

Naked Malt · Belsazar Rosé · Raspberry
Gastrique · Citrus · Foamer

Glasshouse Bellini

Ben Lomond Gin · Strawberry · Tomato
· Basil · Innocent Bystander Moscato

Epicures Mary

Haku Vodka · Keigetsu Sake Nature · Tomato
· Soy · Mirin · Rice Vinegar · Togarashi

Gin or Vodka Martini

Roku Gin or Ketel One Vodka
· Belsazar · Twist or Olive

Negroni

Ben Lomond Gin · Campari
· Belsazar Red

classics

· £10.50 ·

Old Fashioned

Maker's Mark · Sugar · Bitters

Daiquiri

Brugal Blanco
· Lime · Sugar

Kir Royal - 13.50

Delamotte Brut NV Champagne
Crème de Cassis

white

Les Vignes de l'Eglise Vermentino - 6/28
Languedoc, France - 13.5%

Gavi di Gavi Terre Antiche - 36
Piedmont, Italy - 12.5%

Greywacke Sauvignon Blanc - 10/48
Marlborough, New Zealand - 13%

Liberty Fairtrade Chenin Blanc - 32
Western Cape, South Africa - 11.5%

**Les Haut Des Milly,
Bourgogne Chardonnay - 8/44**
Burgundy, France - 12.5%

Trinity Hill Chardonnay - 52
Hawkes Bay, New Zealand - 13%

wines

125ML/ BOTTLE

sparkling

Delamotte, Brut NV 14/72
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 - 34
Victoria, Australia - 5.5%

Papet Del Mas, Cava Brut - 7.5/36
Cataluña, Spain - 11.5%

Dom Perignon 2010 - 270
Champagne, France - 12.5%

rosé

Monrouby Grenache - 6.5/29
Pays d'Oc, France - 13%

Château du Rouët - 42.50
Cotes de Provence, France - 13%

red

Heirloom Pinot Noir - 10/48
Adelaide Hills, Australia - 13.5%

Baron de Badassière, Syrah - 6/28
Languedoc, France - 14%

'Esteva' Tinto Casa Ferreirinha - 29.50
Douro, Portugal - 13.5%

Amalaya Malbec - 8/44
Mendoza Valley, Argentina - 14%

El Coto, Rioja Crianza - 36
Rioja, Spain - 13%

Chateau Mouras, Graves - 50
Bordeaux, France - 13.5%

spirits

ALL SPIRITS SERVED AS 25ML

ADD MIXER - 2.50

C A I L B R U I C H X Garden shed - 5

Ben Lomond Gin - 5

Roku Gin - 5

Glaswegin - 5

Haku Vodka - 5

Brugal Blanco - 5

Brugal Anejo - 4.80

Brugal 1888 - 5

Ocho Blanco Tequila - 5

Macallan Double Wood 12 Yr old - 7

Loch Lomond Inchmoan 12 Yr old - 6

Naked Malt - 5

Maker's Mark - 5

H by Hine VSOP - 6.40

to finish

Espresso Martini - 10.50

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 - 5.50

Porto, Portugal - 19.5%

Selection of Teas - from 3.90

Tin Donkey Coffee - from 3.90

Epicures 'Irish' Coffees

· Naked Malt £9
· H by Hine VSOP £10.50
· Brugal Anejo £9

Non Alcoholic - Seedlip Spice 94 - 8

beer & cider

DRAUGHT - SCHOONER

Birra Moretti 4.6% - 5.25

Bevertown Neck Oil 4.3% - 5.75

CANS & BOTTLES

Tiny Rebel Easy Livin' Pale Ale 4.3%
330ml can - 5

Lost Orchards Cider 4.9%
500ml bottle - 6

soft drinks

Coke/Diet Coke - 3

Fever Tree Soda water - 3

Walter Gregor's Tonic - 3

Summer House Lemonade - 3.50

Summer House Raspberry Lemonade - 3.50

Summer House Ginger Beer - 3.50

You & I Kombucha - 6.75

Original, Ginger or Lemon & Lavender