

## drinks

### Seasonal juice - 4.50

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

### Virgin Mary - 7

Tomato · Spice · Citrus

### You & I Kombucha - 6.75

Original / Ginger / Lemon & Lavender

# epicures

## weekend brunch

## cocktails

### Epicures Mary - 10.50

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

### Seasonal Bellini - 10.50

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

### Kir Royal - 14.50

Delamotte Brut NV Champagne · Crème de cassis

### Gin or Vodka Martini - 10.50

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

COCKTAILS AVAILABLE FROM 11AM

## from the counter

Our pastries are baked in-house daily

Croissant - 3 Almond croissant - 3.50

Pain au chocolate - 3.25 Vegan pastry - 3.50

## sunday roast

served with all the trimmings

available every Sunday from 12pm at £20pp

*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 9.75

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

### 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

### Moving Mountains Burger - 16 **VE**

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

### Pastrami reuben - 15.50

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

## from the kitchen

### Crushed avocado - 14 **V** **VE+** **GF** available

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

### Scottish breakfast - 16.50

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 - 15.50

**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 - 13.75 **GF** available

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

### Arnold benedict 14 **GF** available

English muffin, smoked haddock,  
spinach & smoked kipper hollandaise

### Brioche French toast 13.75 **GF** available

Streaky bacon, maple syrup & powdered sugar

### Fried chicken & waffles - 14

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

### Spiced Cauliflower flatbread - 14

**V** **VE** available

Roast red pepper, sumac yoghurt,  
hazelnut dukkah & guindillas chilli  
+ add 2 Cacklebean eggs - 3

## salads

AVAILABLE FROM 12PM

### Grain salad - 9.50/13.25 **VE** **GF**

Buckwheat, quinoa, pomegranate,  
seasonal vegetables & hazelnut dukkah  
+ add barrel-aged feta - 3  
+ add hot-smoked salmon - 5

### Epicures Caesar - 9/12.75 **GF** available

Baby gem, Sardinian pecorino,  
smoked anchovy & garlic dressing  
+ add chicken - 4  
+ add hot-smoked salmon - 5

## 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

## CAIL BRUICH

### 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

## wines

125ML/ BOTTLE

### 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%

### 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

CAIL BRUICH 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