

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 £24pp

from the kitchen

Citrus, cranberry & quinoa

granola - 7 **V**

Greek yogurt, seasonal fruit
+ **make it vegan - 2**

Crushed avocado - 14

V **VB**+**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 **VB**+**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

Fried chicken & waffles - 14

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

Spiced Cauliflower flatbread - 14

V **VB** available

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

Brioche French toast 13.75

GF available

Streaky bacon, maple syrup & powdered sugar

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

salads

AVAILABLE FROM 12PM

Grain salad - 9.50/13.25

VB **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 **VB** **GF**

Koffmann Fries with Togarashi Seasoning - 4.25

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

Crispy confit potatoes truffle

mayo, chive & crispy shallot
- 5.75 **V** **VB** available

Fried sweetheart cabbage, soy

sesame, red chilli & crispy garlic - 5.25 **GF** **V** **VB**



epicures



CHAMPAGNE BRUNCH

Sample Menu - £50pp

To Share

Oysters

Served natural or with shallot & rhubarb mignonette

Sweet buttermilk & miso waffle

Brillat savarin, truffle honey

Choose One

Lime crushed avocado, toasted sourdough, barrel aged feta, poachers, mojo verde

— or —

Arnold benedict - smoked haddock, english muffin, poachers, kipper hollandaise, herring caviar

— or —

Epicures benedict smoked ham hough, english muffin, poachers, n'duja hollandaise

— or —

Brioche french toast, streaky bacon, maple syrup & powdered sugar

Drinks

Delamotte Brut NV Champagne

1/2 bottle per person & fruit puree

Tea or coffee for the table | Brodies breakfast tea | Tin Donkey coffee

Seasonal welcome cocktail - £6pp

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

signatures

· £10.50 ·

Glasshouse Bellini

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

Yuzu Gin Fizz

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

Raspberry Sour

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

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

classics

· £10.50 ·

Daiquiri

Brugal Blanco
· Lime · Sugar

Negroni

Ben Lomond Gin · Campari
· Belsazar Red

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 - 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