

BRUNCH MENU

WEE PLATES

as a starter or as sharing plates

BREAD & WHIPPED BUTTER		£2.5
HAGGIS POPS, RED JON		£5.5
VEGGIE HAGGIS POPS, RED JO	N (V)	: £5
FISH BITES Homemade tartare sauce & dill.		£5.5
VENISON SCOTCH EGG Venison, black pudding & haggis - with mu	ıstard.	£7

BRUNCH DISHES

CRUSHED AVOCADO	£7.5
ON TOASTED SOURDOUGH + Portmahomack Bacon £2 + Poached Eggs £2 + Smoked Salmon £3 + Haggis £2	
FULL SCOTTISH BREAKFAST	£12
Portmahomack bacon, homemade tattie of scone, white pudding, black pudding, mushrooms, Lorne sausage, scrambled egg.	s ,
bone marrow beans	

FULL SCOTTISH BREAKFAST Portmahomack bacon, homemade tattie scone, white pudding, black pudding, mushrooms, Lorne sausage, scrambled eggs, bone marrow beans	£12
EGGS RUARIDH (Roo (a) ree) Poached Eggs, black pudding a hollandaise on toasted muffins	£9.95
DIRTY SCOTTISH BREAKFAST BAP Black pudding, bacon, fried hen's egg, caramelised onions, tattie scone, Lorne sausage - in a floury bap	£8
SEVERN & WYE SMOKED SALMON & SCRAMBLED EGGS With Béarnaise & toasted sourdough	£9.5

MAINS

VENI-MOO BURGER Voted London's Best Burger 2016! Beef patty, venison patty, cheese, béarnaise & caramelised onions - served on a brioche bun. Available bunless with a side salad - fll THE HIGHLANDER BURGER Double beef patty, melted cheese & onions - served in a brioche bun.

BLOODY ROOTS BURGER (V) Macsween veggie haggis patty, beetroot ketchup, goats cheese & honey fondue, ripped parsley salad - served in a

Burger add ons:

+ Extra venison/beef patty (£3) + Portmahomock candied bacon (£2)

VENISON TOPSIDE 200g STEAK & CHIPS

Venison topside from our very own Ardgay Game.

RIBEYE 250g

brioche bun.

A favourite cut from our friends at HG Walter served with beef dripping tomatoes.

£23

CHATEAUBRIAND

The hunter's choice of steaks - prime fillet tenderloin sold by weight and cooked to your specification.

VENISON • £12 Priced per 100g - please check board for sizes.

SAUCES -

Red Jon - £1.5

Béarnaise - £1.5 Green Peppercorn - £2.5 Bone Marrow Gravy - £3

SIDES

DIRTY BUTTERY MASH	£4.5	
CHIPS	£3.5	
HAGGIS MAC & CHEESE	£5.5	
LEAFY SALAD	£3	
MARKET VEG	£4.5	,
TRUFFLE MUSHROOM MAC & CHEESE (V)	£5	

SUNDAY ROAST!!

£19.5

VENISON TOPSIDE ROAST

Served with roast potatoes, roast seasonal veg, gravy & a Yorkshire pud the size of yer head!

BOTTOMLESS BRUNCH!

EVERY SATURDAY & SUNDAY, 11:00 - 16:00

BOTTOMLESS BRUNCH DRINKS £18 PER PERSON OR PER GLASS BELOW (2 HOURS MAX)

PROSECCO £7.5

TOO MUCH BLOODY CHOICE

Tomato juice, our secret spice blend & whatever suits you.

...Bloody Scotsman (CopperDog whisky)

...Bloody Botanist (The Botanist Gin) ...Bloody Mary (Kettle One Vodka)

BUCKS FIZZ Prosecco & orange juice

BUCKIE ROYALE Buckfast & Prosecco

TEA & COFFEE

WORKSHOP COFFEE

Espresso - £2.6 / Double espresso - £3.1 Flat white / Cappuccino / Latte / Americano - £3.25

TEA

Chamomile / Peppermint / Green Earl Grey / Breakfast / Roobios - £3

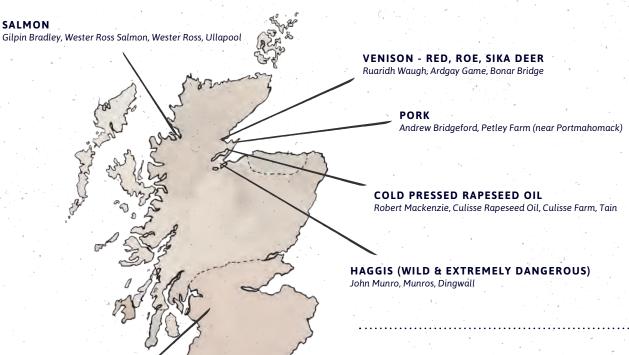
> GREEN JUICE 13.5 Apple, fennel, cucumber +



FOOD PRODUCERS

COD

Boy John, North Sea



THIS WEEK'S MEAT

VENISON: Red Deer SHOT BY: Ian Black ESTATE: Latheron Wheel

BUTCHER: Ali Polson

BEEF: Angus

FARM: Roberthill Farm FARMER: Robin Spence BUTCHER: Brian

DESSERTS

*Whisky pairings

JAMES GRIEVE APPLE TART

With vanilla custard & salted caramel ice cream.

*GLENFARCLAS 15 / 46% (25ml) - £6

STICKY TOFFEE PUDDING

Whisky caramel sauce with milk ice cream.

*BUNNAHABHAIN 12YO / 46.3% (25ml) - £5

SCOTTISH CHEESE

• £3.5

Please ask your server for available Scottish cheeses, served with seeded crackers & chutney.

*BRUICHLADDICH PORT CHARLOTTE / 50% (25ml) - £6

MACKIE'S

MACKIE'S ICE CREAM

Milk / salted caramel

per scoop

per cheese

BEEF - HIGHLAND, SHORTHORN, ANGUS, GALLOWAY CATTLE Macduff Beef, Dumfries & Galloway





Enjoy Mac & Wild at home / work!

Find us on

Deliveroo & City Pantry.