

# BREAKFAST



<b>GREEK YOGURT</b> homemade granola or fresh fruit (GF) (V)	8.5
<b>SEASONAL FRUIT SALAD</b> (GF) (V)	7
<b>WHITE &amp; BLACK PUDDING</b> poached eggs, wholegrain mustard dressing	10
<b>TWO EGGS ~ ANY STYLE</b> sourdough toast & hand churned butter (V)	7
<b>CRÈME BRÛLÉE FRENCH TOAST</b> vanilla custard, berry compote, brioche (V)	17
<b>SHAKSHOUKA</b> poached eggs, harissa yoghurt, coriander, sumac (V) (V)	14
<b>SCOTTISH BREAKFAST</b> two eggs ~ any style, Cumberland sausage, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	18
<b>VEGETARIAN BREAKFAST</b> two eggs ~ any style, roasted tomato, portobello mushroom, spinach, vegetarian haggis, hash brown, cheese scone (V) (V)	16
<b>WILD MUSHROOM TOAST</b> gruyère and brioche toastie, crème fraîche, poached eggs, chilli crunch	17
<b>COLOMBIAN EGGS</b> scrambled eggs, tomato, spring onions, sourdough toast, avocado (V) <i>add grilled chorizo or smoked salmon</i>	12 4.5 each

## WAFFLES



<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	25
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom, fried duck egg, mustard maple syrup (V) (V)	24
<b>EGGS FLORENTINE</b> poached eggs, spinach, hollandaise, lemon zest (V)	14
<b>LEMON MERINGUE</b> lemon curd, Italian meringue, lemon sorbet, dill (V)	12
<b>DUCK BENEDICT</b> poached eggs, braised duck leg, hollandaise, sriracha	17.5
<b>AVOCADO</b> poached eggs, Aleppo chillies (V) (V)	13
<b>SALMON ROYALE</b> poached eggs, hollandaise, horseradish, chives	15.5
<b>CARAMELISED BANANA</b> homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch (V)	13
<b>DEEP FRIED MARS BAR</b> hazelnut ice cream & fudge sauce (V)	13
<b>'THE FULL ELVIS'</b> PBJ, caramelised banana, Chantilly, all the trimmings (V)	18



## SIDES

<b>DRY CURED BACON</b> (GF)	4	<b>TATTIE SCONE</b> (V)	4
<b>HASH BROWNS</b> (GF) (V)	4	<b>CHEESE SCONE</b> (V)	4
<b>ROASTED TOMATO</b> (GF) (V)	3	<b>PORTOBELLO MUSHROOMS</b> (GF) (V)	3
<b>AVOCADO</b> (GF) (V)	3	<b>HAGGIS</b>	4
<b>LORNE SAUSAGE</b>	4	<b>VEGETARIAN HAGGIS</b> (V)	4
<b>CUMBERLAND SAUSAGE</b>	4	<b>BAKED BEANS</b> (V)	3
<b>WHITE PUDDING</b>	4	<b>BLACK PUDDING</b>	4

Executive Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

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# BREAKFAST BEVERAGES

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## LIBATIONS

**MIMOSA 10**

freshly squeezed orange juice,  
Champagne

**BLOODY MARY 12**

tomato, usual spices, choice of spirit

**KIR ROYALE 14**

crème de cassis,  
black currant reduction,  
Champagne

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## BUBBLES

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125ml/750ml

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 18 / 97

NV VEUVE CLICQUOT BRUT ROSÉ 21 / 120

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## JUICE

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**FRESHLY SQUEEZED ORANGE 5****FRESHLY SQUEEZED PINK  
GRAPEFRUIT 5****PINK GRAPEFRUIT 3.5****APPLE 3.5****TOMATO 3.5****CRANBERRY 3.5**

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## EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

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Ethically sourced coffees to create a positive impact on farmers' communities.

A Duck & Waffle house roast featuring a delicious blend of 50% Project Peru and 50% Colombian Marianela. Grown in organic and cooperative farms, the coffee is rich in caramel, black cherry, liquorice and cocoa flavours.

**PROJECT PERU FILTER COFFEE 4**

from an organic cooperative farming on the mountains of Northern Peru

**ESPRESSO 4****AMERICANO 4****MACCHIATO 4****CORTADO 4.25****FLAT WHITE 4.25****CAPPUCCINO 4.25****LATTE 4.25****MOCHA 4.50****DARK HOT CHOCOLATE 4.25**  
with all the trimmings 5

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## CANTON TEA

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Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags.

**BREAKFAST TEA 4****EARL GREY 4****CHAMOMILE 4****JADE GREEN TIPS 4****LEMONGRASS & GINGER 4****TRIPLE MINT 4****FRESH MINT 4**