

BRUNCH MENU

BREAKFAST CLASSICS

LATE FULL ENGLISH - 18
Two Cumberland Sausages, Bacon, Grilled Tomato, Hash Browns, Mushrooms, Baked Beans, Eggs, Toast
 (G, E, Mk, Sd)

AVOCADO ON TOAST (V) - 15
Crushed Avocado, Salsa Roja, Poached Eggs, Chia Seeds, Cress, Toasted Sourdough
 (G*, E)

SCRAMBLED EGG & HOME SMOKED SCOTTISH SALMON - 13
Chives, Lemon, Cress, Toasted Sourdough
 (G, E, F, Mk)

AVOCADO & HOME SMOKED SCOTTISH SALMON - 16
Thick Cut Brioche, Poached Eggs, Caviar, Hollandaise Sauce, Chive
 (G, E, F, Mk)

CHEF'S CHOICE

GRILLED TIGER PRAWNS - 14
Garlic and Chilli Butter, Lemon, Fresh Baguette
 (G*, C, Mk, Sd)

ROSLIN SOURDOUGH BUN BLT - 16
Bacon, Lettuce, Tomato, Pickled Red Onions, Mayo, Skinny Fries
 (G*, E*)

FLAT BREAD

All Served With House Salad, Cress & Cherry Tomatoes
 (G, L, S, Mu)

GREEK STYLE LAMB KOFTA - 19
Hummus, Feta, Gordal Olives, Mint & Honey Dressing
 (Mk*, Sd*)

MEDITERRANEAN ROASTED VEGETABLES - 16
Pesto, Pistachio
 (N, Mk, Mu)

CAJUN CHICKEN - 17
Crushed Avocado, Sweet Chilli, Garlic Mayo
 (Mu, Se, N, E)

CLASSIC MUFFIN

Served with Poached Eggs, Hollandaise Sauce and Chives

EGGS BENEDICT - 12
 (G, E, Mk, S)

EGGS ROYALE - 13
 (G, E, F, Mk, S)

EGGS FLORENTINE (V) - 11
 (G, E, Mk, S)

MODERN MUFFINS

All served on New York Style Croissant with Poached Eggs

BBQ PORK BELLY & CHIPOTLE MAYO - 13
 (G, E, Mk)

HOME SMOKED SALMON & SRIRACHA MAYO - 14
 (G, E, F, Mk, Mu, Se)

GRILLED HALLOUMI WITH SPINACH & SWEET CHILLI MAYO (V) - 11
 (G, E, Mk, N*, P, Se*)

TRIPLE STACK PANCAKES

FRESH BERRY COMPOTE (V) - 12
Honey, Flaked Almonds
 (G, E, Mk, N*)

MAPLE BACON - 13
Streaky Bacon, Maple Syrup
 (G, E, Mk)

NUTELLA (V) - 11
Nutella, Hot Chocolate Sauce, Hazelnuts
 (G, E, Mk, N, S)

SIDES

SKINNY FRIES (V/VE) - 5.5
 (G*)

TRIPLE COOKED CHIPS (V/VE) - 6
 (G*)

SPRING SALAD - 5
House Dressing
 (Mu*)

FIELD MUSHROOMS (V)* - 5
Herb Butter
 (Mk*)

CAESAR SALAD* - 6
Anchovies, Parmesan, Sourdough Croutons
 (G*, E, F, Mk)

MESSY HASH BROWNS (V) - 5
Sriracha Mayo
 (E, Mu, Se, S)

200G GRILLED GREEK HALLOUMI (V) - 8
 (Mk)

BURGERS & BUNS

PLANT BASED BURGER (V/VE) - 19
Sourdough Bun, Baby Gem Lettuce, Pickled Onion, Tomato, Skinny Fries, Vegan Mayo
 (G, N, S)

CAJUN CHICKEN - 19
Stilton, Garlic Mayo, On Sourdough Bun, Lettuce, Tomato, Red Onion & Skinny Fries
 (Mu, Mk, E*)

BRITISH BEEF - 19
Sourdough Bun, Lettuce, Tomato, Red Onion, American Cheese, Pickles, Skinny Fries, Black Truffle Mayo
 (G*, E*, Mk, Mu, Sd)

EXTRAS

AMERICAN BURGER CHEESE - 1
 (Mk)

BRITISH STREAKY BACON - 2

GRILLED GREEK HALLOUMI (V) - 2.5
 (Mk)

FRIED EGG (V) - 1.5
 (E)

SALADS

ROSLIN CAESAR* - 16
Cos Lettuce, Anchovies, Parmesan, Sourdough Croutons, Caesar Dressing
 (G*, E, F, Mk)
 ADD CHICKEN - 6 | ADD PRAWN - 6

HOME SMOKED SCOTTISH SALMON POKE BOWL - 23
Sushi Rice, Wakame, Avocado, Pickled Radish, Cucumber, Edamame Beans, Pink Ginger, Sesame Seeds, Poke Dressing
 (F, Se, S)

SPRING DUCK SALAD - 25
Watermelon, Cress, Lettuce, Pickled Daikon, Cashew Nuts, Sweet Chilli Dressing, Sesame Seed
 (Mu*, N, P, Se)

DRINKS MENU

WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND <i>Homer Sauvignon Blanc Marlborough</i>	11	14	39
ITALY <i>Pinot Grigio IGT Terre Siciliane Connubio</i>	8	11	32
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			29
CHILE <i>Lanya Sauvignon Blanc</i>	8	10	28
<i>Vina Falernia Riesling Reserva</i>			37

RED WINE

	175ml	250ml	Bottle
ITALY <i>Altopiano Montepulciano D'Abruzzo</i>	9	11	32
CHILE <i>Lanya Merlot</i>	8	10	28
ARGENTINA <i>Don David Malbec Reserve Cafayate Argentinian</i>	11	13	38

ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA <i>West Coast Swing White Zinfandel</i>	8	10	28
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	9	11	30
	125ml		Bottle
SPARKLING <i>Botter NV Prosecco Quadri Extra Dry</i>	8		33
<i>Prosecco Rosé Doc Treviso Le Colture Millesimato</i>	9		35

COCKTAILS

BLOOD ORANGE MARGARITA - 12
Tequila, Cointreau, Sour Mix, Blood Orange Syrup

PORNSTAR MARTINI - 14
*Vodka, Passion Fruit Purée, Vanilla Syrup,
 Sour Mix, Prosecco on the Side*

ESPRESSO MARTINI - 14
Coffee Liqueur, Vodka, Vanilla Syrup, Espresso

MOJITO - 12
Rum, Lime, Mint, Brown Sugar
*Choose from Classic, Passion Fruit, Strawberry,
 or Raspberry*

PINA COLADA - 12
*White Rum, Coconut Rum, Pineapple Juice,
 Cream, Coconut Syrup, Sour Mix*

NEGRONI - 14
Campari, Gin, Martini Rosso

OLD FASHIONED - 14
*Bourbon, Angostura Bitters,
 Brown Sugar Cubes*

FRENCH MARTINI - 12
*Smirnoff Vodka, Chambord,
 Pineapple Juice*

LYCHEE & ROSE MARTINI - 12
*Vodka, Lychee Liqueur, Sour Mix, Blanc D'oeuf,
 Rose Syrup*

APPLETINI - 12
*Vodka, Apple Sourz, Sour Mix, Sugar Syrup,
 Cloudy Apple Juice, Blanc D'oeuf*

SPIRITS

	ABV	£
GIN		
<i>Gordon's</i>	37.5%	4.40
<i>Gordon's Pink</i>	37.5%	4.60
<i>Hendrick's</i>	41.4%	5.20
<i>Tanqueray 10</i>	47.3%	6.25

WHISKY		
<i>Jack Daniel's</i>	40.0%	4.75

VODKA		
<i>Smirnoff</i>	37.5%	4.40

RUM		
<i>Morgan Spiced</i>	35.0%	4.50
<i>Bacardi</i>	37.5%	4.40

BRANDY		
<i>Courvoisier</i>	40.0%	4.75

ALES & LAGER

	ABV	Pint	Half
DRAUGHT			
<i>Stella Unfiltered</i>	5.0%	7.00	3.50
<i>Camden Hells</i>	4.6%	6.80	3.40
<i>Leffe</i>	6.6%	7.50	3.75
<i>Guinness</i>	4.1%	6.80	3.40
<i>Magners</i>	4.5%	6.30	3.15

	ABV	£
BOTTLED BEERS & CIDERS		
<i>Estrella</i>	4.6%	5.25
<i>Corona</i>	4.5%	5.25
<i>Budweiser</i>	4.8%	5.25
<i>Old Mout Cider (500ml)</i>	4.0%	5.50
<i>Punk IPA</i>	5.6%	5.50
<i>Birra Moretti (Non-Alcoholic)</i>	00.05%	5.25

SCAN FOR OUR
FULL DRINKS MENU

