

BREAKFAST *{until 11:45 am}*

{please talk to us if you have any food allergies / gluten-free bread available - add £0.50}

- SWEET PANCAKES -

{light & fluffy pancake stack with carrot cake bites, orange marmalade mascarpone & a mini florentine}

- £6.80 / add bacon £1 / add organic maple syrup £1.50 -

- SAVOURY PANCAKES -

{pancake stack with bacon, fried eggs & an Arran mustard, chive & maple syrup sauce}

- £7.80 -

- CROQUE APOTHECARY -

{cheddar, apple chutney & pickled walnuts in toasted bloomer topped with a fried egg & rocket}

- £7.50 / with Parma ham £9 -

- CINNAMON FRENCH TOAST -

{rolled sweet French toast filled with cinnamon butter and topped with cream cheese drizzle}

- £6.50 / with bacon £7.50 -

- SHAKSHUKA -

{poached eggs & peppers in a spiced tomato sauce with confit garlic yogurt & sourdough toast}

- £8 / add chorizo £1 -

- LEMON & BLUEBERRY LOAF -

{warm lemon & blueberry loaf with lemon curd cream cheese, poached rhubarb & candied lemon zest}

- £6.50 -

- GRANOLA -

{house made granola with Rora Dairy natural yogurt & fruit compote}

- £5 -

- BREAKFAST ROLL / ON TOAST -

- one filling £3.50 {+50p for sausage} / add fillings -

bacon / black pudding / egg / halloumi / veg haggis / £1 each

pork sausage / £1.50

mushrooms / baby spinach / tomatoes / mature cheddar / £0.80 each

- THE BIG BEAR -

{full cooked breakfast with bacon, pork sausage, black pudding, eggs your way - fried, scrambled or poached, mushrooms, house made smoky baked beans & sourdough toast}

- £9.80 -

- THE BIG PANDA -

{vegetarian breakfast with Greek halloumi, vegetarian haggis, free range eggs your way - fried, scrambled or poached, tomatoes, mushrooms, baby spinach, house made smoky baked beans & sourdough toast}

- £9 -

- like it hot? Ask us for some of our Apothecary hot sauce, {365K} -



LUNCH {12 - 3 Sun - Tues, 12 - 5 Wed - Sat}

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- CROQUE APOTHECARY -

{cheddar, apple chutney & pickled walnuts in toasted bloomer topped with a fried egg & rocket}

- £7.50 / with Parma ham £9 -

- SAUSAGE ROLL -

{cooked to order sausage meat, smoked Applewood cheese, leek & mushroom sausage roll, smoky baked beans, spiced ketchup & a salad garnish, all made in house}

- £9 -

- GNOCCHI -

{potato gnocchi with beetroot hummus, courgette ribbons, green pesto, pine nuts & pickled beetroot}

- £9.50 -

- BRISKET STOVIES -

{Scotch beef brisket stovies with pickled beetroot & oatcakes}

- £9.50 -

- PARSNIP DAAL -

{roasted parsnip & lentil daal with crème fraîche & toasted almonds, & a garlic & coriander naan}

- £8.50 -

- BURGERS -

{in a pretzel bun served with hand-cut, oven baked, sweet potato wedges & a salad garnish}

- steak burger with Welsh rarebit, onion rings & mustard mayonnaise / £12 -
- crispy, deep fried chicken breast burger with a sticky hot sauce and kimchi slaw / £11.50 -
- carrot, apple & peanut burger with cos lettuce, hummus & dill pickles / £11 -
- THE ULTIMATE / double steak burger, bacon, black pudding, onion marmalade & blue cheese sauce / £16

{extras}

double your burger £3 / bacon £1 / cheddar £0.80 / blue cheese £1.50 / onion marmalade £1

{BURGER & BEER THURSDAYS}

- every Thursday get a burger & punk IPA or similarly priced beer or a soft drink for £12 -

{add £5 for ultimate burger}

- WEDGES - / *{add a side of hand-cut, oven baked, sweet potato wedges to any dish - £4}*

- CIABATTAS & WRAPS -

{served with root vegetable crisps & a salad garnish}

- crispy Cajun king prawns, Thousand Island dressing & salad ciabatta / £9 -
- chicken pakoras, cucumber raita, mango chutney & cos lettuce wrap / £8.50 -
- lamb & beef kebab with 365K hot sauce, cabbage slaw & mint yogurt wrap / £9 -
- 6oz rump steak with sautéed mushrooms & a whisky & cream sauce ciabatta/ £10.50 -

- like it hot? Ask us for some of our Apothecary hot sauce, {365K} -



{turn over for more}

LUNCH & EVENING

- SWEET / SAVOURY PANCAKES -

{see the breakfast menu for the current toppings & prices – available all day}

- SOUP / £4.50 -

{soup of the day served with artisan bread}

- HALLOUMI FRIES / £5 -

{deep fried halloumi cheese with a sweet chilli yogurt dip}

- NACHOS -

{warm tortilla chips, melted cheddar, tomato salsa, guacamole, sour cream and pickled chillies}

-£6.50 for 1 / £12 for 2 -

- add vegetarian haggis & bread sauce topping / £2 for 1 / £3.50 for 2 -

{NACHO WEDNESDAY}

every Wednesday get a double nachos for the price of a single

- MARINATED OLIVES / £4 -

PLATTERS

- CHEESE -

{British cheese platter, spiced apple chutney, oatcakes & artisan bread}

- £9 for 1 / £16 for 2 -

- CHARCUTERIE -

{cured meats, olives, apple chutney, oatcakes & artisan bread}

- £9 for 1 / £16 for 2 -

- CHEESE & CHARCUTERIE -

{combination of the above platters} / £16 for 2

{WINE & CHEESE FRIDAYS}

- every Friday get a bottle of house wine & a sharing platter for £25 -

- add £3 for a bottle of prosecco or other wines -

PUDDINGS

STICKY TOFFEE PUDDING / *{with vanilla ice cream and toffee sauce} / £6*

APPLE CRUMBLE / *{with custard} / £5*

AFFOGATTO / *{indulgent mix of espresso poured over vanilla ice cream} / £4*

ICE CREAM / *{vanilla, Scottish tablet, chocolate, raspberry ripple} / 3 scoops £5
add more scoops for £1.50 each / add toffee sauce £1}*

PANCAKE / *{single pancake with a bramley apple compote, toffee sauce &
a salted caramel pecan brittle} / £4.50*

BEER FLOAT / *{make a beer ice cream float from any draft beer} / add £1 to ½ pint price
*{we recommend this with stouts or sours but feel free to try it with anything!}**

- KIDS MENU AVAILABLE ALL DAY -

{turn over for more}



EVENING {5 – 9 Wed & Thurs, 5 – 10 Fri & Sat}

- SWEET / SAVOURY PANCAKES -

{see our breakfast menu for the current toppings & prices – available all day}

- VENISON STEW -

{Scottish venison & red wine stew with herb roasted potatoes and braised red cabbage}

- £13 -

- GNOCCHI -

{potato gnocchi with beetroot hummus, courgette ribbons, green pesto, pine nuts & pickled beetroot}

- £10 -

- CHICKEN & CREAMY BEANS -

{chicken breast marinated in lemon, garlic & herbs with creamy cannellini beans, mustard & spinach}

- £12.50 -

- RAMEN -

{Japanese noodle & vegetable broth with soy sauce, star anise & ginger}

- with hoisin & peanut, free range pork belly £15 -

- with hoisin & peanut banana blossom £12 -

- FISH PIE -

{locally landed fish with a creamy sauce in shortcrust pastry, with new potatoes & green beans}

- £14 -

- SLOW COOKED BEEF LASAGNE -

{slow cooked beef, bacon & mascarpone lasagne with garlic bread & a garden salad}

- £14.50 -

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- CAKES, SWEET TREATS & FINE PIECES -

Do you fancy something utterly delicious with your drink or to perfectly round off your meal? If so, head up to the counter & feast your eyes on our ever changing selection of scrumptious treats.

Everything you see is baked from scratch with love in our kitchen.

- OUR COFFEE -

Coffee is just coffee, right? You may have already guessed that that's not what we think! We love how diverse and incredibly exciting coffee can be! To this end we use what is termed speciality grade coffee. Roughly this is the top 10% of the world's coffee production in terms of quality. It is grown, harvested, processed, exported, roasted and finally brewed by us in ways that try to bring the best out of the coffee. If you are interested in reading more, check out the A5 clipboard on your table.

- WHAT YOU ARE EATING -

We take particular care in sourcing every ingredient that is on this menu. We use free range eggs that are laid just outside Whiterashes at Blackness Steading and the majority of our vegetables are grown as locally as possible. The 'happy' meat that we use has been lovingly reared by local farmers and then butchered by our favourite butcher, Ewan Morrice, in Stuartfield. Most of the fish we use comes straight to us from Aberdeen harbour. All our dry ingredients, chocolate, sugar, flour, etc. that come from overseas are all ethically traded with many of them carrying the Fairtrade mark. For more information, see the A5 clipboard on your table.

