

Tea & Coffee

Pot of tea, choose from; English Breakfast, Earl Grey, mint, green

Cafetière of coffee, choose from; regular, decaf, served with cow's milk, oat milk or soya milk

Juices

Choose from; orange, apple

Toast & Preserves

Chef Vanessa's toasted homemade bread. Choose from Jinty's homemade marmalade or strawberry jam.

Whipped butter or vegan spread. *GFA/VE*

To start – choose from;

Grilled Grapefruit

With a sprinkling of brown sugar *GF/DF/VE*

Granola Bowl

Chef Vanessa's homemade granola served with cow's milk, oat milk or soya milk *GFA/DFA/(VE)*

Fresh Fruit Salad

Served on its own or with Black Isle Dairy yoghurt and toasted seeds *DFA/(VE)*

Traditional Porridge

Served on its own or with spiced apple and cinnamon compote *GFA/DF/VE*

To follow you'll be asked to pre-order one of the following options the night before;

Scrambled egg on Chef Vanessa's homemade toasted bread *V/GFA/DFA*

Garlic & herb mushrooms on Chef Vanessa's homemade toasted bread *V/GFA/DFA (VE)*

Arbroath Smokie served with poached egg, spinach and hollandaise *GF*

Eggs Florentine (poached eggs, spinach, muffin, hollandaise) *V/GFA*

Eggs Benedict (poached eggs, ham, muffin, hollandaise) *GFA*

Pancake stack served with blueberries & maple syrup *V/DF*

Full Scottish; bacon, sausage, black pudding, tomato, egg, mushroom *GFA*

Full Vegetarian/Vegan Scottish; sausage, haggis, tomato, (egg), mushroom & spinach *V/GFA/(VE)*

All our food is prepared in the same environment where gluten, nuts and all other allergens are present. If you have any dietary requirements, please ask for details before ordering. Not all ingredients are listed on the menu. We are proud supporters of local producers and suppliers.

V-Vegetarian, VE-Vegan, DF-Dairy Free, DFA-Dairy Free Available, GF-Gluten Free, GFA-Gluten Free Available