



LUNCH

12:00 – 16:30

HOUSE CLASSICS

Soup of the Day | £3.50

Served with a slice of house made herby bloomer.

Buddha Bowl | £6.50

Leafy greens, charred homegrown courgette, quinoa, crispy sweet potato, charred apples, mixed toasted seeds, homegrown beetroot houmous and house made lemon vinaigrette. vg v

Add halloumi + £1.50 | Add chicken + £2.50.

Chilaquiles | £9.00

Slow roasted and spiced, pulled short rib of Scottish beef with chimichurri, fermented pico de gallo, crumbled feta cheese and roughly chopped coriander all served on a toasted tortilla and topped with a fried egg.

BMBLT | £5.50

Finest Scottish Puddledub bacon served crispy on a crusty roll with our own Bloody Mary tomatoes, rocket and house made chipotle chilli mayo.

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Vegan alternative available with Portobello rashers. vg v

ALL DAY BRUNCH

Skillet Hash | £8.50

Slow roasted short rib of grass fed Scottish beef and crushed homegrown potatoes cooked down with fresh herbs & spices, topped with a baked organic Dundee egg and served with our own turmeric & ginger infused sauerkraut.

Vegan alternative available with KOFU chunks (Kombucha cultured spiced tofu).  

Shakshuka | £7.50

Prepared with fresh tomatoes, onions, garlic, chilli, sweet paprika with three eggs poached on top. Served with house made sun dried tomato & paprika bread. 

Huevos Rancheros | £8.00

Lightly spiced Mexican bean stew served with dressed avocado, baked organic Dundee egg and toasted paprika tortilla strips for scooping. 

Beetroot & Avo | £7.00

Homegrown beetroot houmous topped with sliced avocado, goats cheese and black cumin seed oil served on sourdough French toast. 

Smoked Salmon & Avo | £7.50

Scottish smoked salmon on a bed of sliced avocado, homegrown tomatoes and fresh basil served with pea shoots, wild rocket and homemade balsamic glaze. Served on toasted house made herby bloomer.

HOUSE SANDWICHES

Served with signature salad and house dressing.

Grilled Halloumi and Sundried Tomato | £7.00

On a bed of crushed avocado and watercress, dressed with our own chipotle mayo, served on our house made herby bloomer. 

Tuna & Smashed Avo | £7.00

With lemon juice, jalapeños, smoked paprika and Himalayan pink salt topped with Monterey Jack cheese in a ciabatta panini.

Jerk Seasoned Pulled Jack Fruit | £7.00

With lightly spiced black beans and our house made kimchi, served in a lightly toasted tortilla.  

Moroccan Spiced Chicken | £7.50

On a bed of mixed salad leaves and homegrown red onion dressed with house made beetroot houmous and tzatziki on toasted flatbread.

SIDES

Kimchi | £3.00

Made with homegrown spring onions, daikon radish, pak choi, ginger, garlic, gochugaru and Himalayan pink salt.  

Hand Cut Fries | £3.00

Baked with parmesan and tossed in olive oil, fresh herbs and Himalayan pink salt. 

Sauerkraut | £3.00

Homegrown cabbage, Himalayan pink salt, fresh ginger and turmeric.  

Small Soup of the Day | £2.50

Served with a slice of house made herby bloomer.

House Coleslaw | £3.00

House made with homegrown veg. 



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