

BREAKFAST

The Dundee Stack | £10.50 (until 12:00)

Our version of the full Scottish! Stornoway black pudding, bacon and link sausage, organic Dundee fried egg and Macsween haggis all stacked lovingly over our house made herby tattie scone with confit tomatoes and roasted mushrooms.

The Vegan Stack | £10.50 (until 12:00)

Vegan black pudding from the Bury Black Pudding Company, house made Portobello rashers, Finnebrogue vegan sausage and Macsween vegan haggis all stacked lovingly over our house made herby tattie scone with confit tomatoes and roasted mushrooms. vg v

Breakfast Roll | £4.00

Soft morning roll with a choice of the following fillings:
+ £1.65 per additional filling. + £1.00 organic eggs any way.

Smoked back or streaky bacon.

Portobello rashers. vg v

Link sausage. vg v

Finnebrogue vegan sausage vg v

Stornoway black pudding.

Vegan black pudding. vg v

Macsween haggis.

Macsween vegan haggis. vg v

House made tattie scone. vg v

Avocado. vg v

Organic local eggs any way. v

Scrambled ackee. vg v

Scrambled Eggs on Toast | £5.80

Organic Dundee eggs scrambled to a delicious, creamy finish and served with our house bloomer. v

Add smoked salmon + £2.00

Scrambled Ackee | £6.85

Ackee, bell pepper, homegrown onion, homegrown courgettes and jerk spices, served on our house bloomer. Jamaican ackee fruit cooks and eats very similar to scrambled eggs. vg v

Beetroot and Avo | £8.25

Homegrown beetroot houmous, smashed avocado and goats cheese served on sourdough French toast. v

add smoked salmon & balsamic glaze + £2.25

Pancakes | £6.00

Our house made American style pancakes are served with a choice of bacon & maple or our mixed berry compote. v

WRAPS, PITTAS AND SANDWICHES

All dishes can be made as a wrap, pitta or sandwich and are served with our signature salad and house made dressing.

Grilled Halloumi and Sundried Tomato | £7.85

On a bed of rocket and smashed avocado with our own chipotle mayo. 

Beef Onglet, Mustard Mayo and House made Red Onion Chutney | £8.95

Served on a bed of baby gem lettuce with tomatoes and pickles.

Pulled Pork, Cheese and House made Slaw | £8.15

House made pulled pork and Monterey Jack cheese served with our house made slaw.

Jerk Seasoned Pulled Jack Fruit | £7.55

With lightly spiced black beans and our house made sauerkraut.  

Curried Pulled Chicken | £7.85

Our house made curried pulled chicken is served on a bed of rocket leaves with our house made mango chutney.

BMBLT | £6.50

Crispy bacon 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 house made Portobello rashers.  

Add a small side Soup of the day | + £1.95

Add hand cut fries tossed in parmesan and fresh herbs | + £1.95

SALADS AND PASTA

Buddha Bowl | £7.25

Leafy greens, charred homegrown courgette, quinoa, crispy sweet potato, homegrown beetroot houmous and house made lemon vinaigrette.  

Add halloumi + £1.95 | Add chicken + £1.95

Truffle Mac' & Cheese with Crispy Bacon | £8.50

Our house made mac' & cheese is topped with crispy bacon and finished off with grilled parmesan and truffle oil, served with our house made garlic bread.

Hot Smoked Salmon Tagliatelle | £7.50

House made tagliatelle, Scottish smoked salmon and fresh sugar snap peas, garnished with chives and a dash of cream, served with our house made garlic bread.



Cajun Shrimp Caesar Salad with Crispy Kale | £8.35

Cajun shrimp with leafy greens, sliced tomato and crispy kale, topped with toasted croutons and a house made Caesar dressing.

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Can be made gluten free.

Creamy Butternut Squash Tagliatelle with Shiitake Mushrooms | £7.35

Tagliatelle tossed with sautéed shiitake mushrooms, vegan butter and fresh parsley before finishing with our deliciously creamy house made butternut squash pasta sauce, garnished with cracked black pepper and served with our house made vegan garlic bread.  

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Can be made gluten free.



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