BREAKFAST MENU

Tripadvisor Travellers' Choice Awards 2025

SERVED UNTIL 11:30

SOFT DRINKS

Laprig Valley Fresh pressed apple juice
4.95

Orange juice
3.50

Elderflower Nojito
Elderflower cordial, fresh lime juice, soda water and mint
6.95

Oolong kombucha tea
served cold
(330 ml)
7.95

SOMETHING A LITTLE STRONGER

All 11.95

Classic bloody Mary
Absolut vodka, Big Tom and all the trimmings

Espresso Martini
Kahlua, vodka, double shot espresso, and homemade sugar syrup

Bucks fizz
fresh orange juice topped with sparkling wine

Gaelic coffee
Glengoyne 12 YO (40%) and double shot coffee, finished with whipped cream

BREAKFAST

Scotts breakfast
Smoked back bacon, Lorne sausage, poached egg, black pudding, haggis, potato scone, tomato, Scotts beans, mushroom, and artisan sourdough
17.00 (,)

Scotts veggie breakfast
Veggie haggis, potato scone, poached egg, spinach, tomato, Scotts beans, mushroom and artisan sourdough (V)
available with silken tofu eggs
15.50 (V)

Shakshuka
Free-range eggs in a tomato and roasted red pepper sauce, cumin, smoked paprika, harrisa, fresh herbs, toasted sourdough
14.50 (V, ,)

Eggs Benedict
Two perfectly poached eggs on a toasted muffin, topped with our classic hollandaise & spinach
12.25 ( )
Add your choice of:
'hot smoked' salmon +£4, smoked back bacon +£3

Highlander breakfast bap
Fully loaded brioche bap with smoked back bacon, Lorne sausage and poached egg,
10.95

Smashed avocado toast
Smashed avocado, red onion, cherry tomatoes, chilli flakes topped with vegan feta on freshly baked sourdough
14.00 (V, ,)

Brioche French toast
Served with smoked back bacon, maple syrup and cinnamon sugar
14.25 ( )
or seasonal berries and vanilla cream
13.50 (V,)

Granola breakfast bowl
Seasonal berry compote, nut granola, natural soya yoghurt and toasted coconut
9.95 , ,

FRESH BAKERY GOODS

Fruit scone
served with whipped cream and homemade jam
5.25 (V)

Cheddar and herb scone
4.95 (V)

Daily selection of artisan pastries
please ask your server
from 4.75 (V)

Scotts carrot cake
with cream cheese frosting
5.95 (V,)

HOT DRINKS

Selection of artisan teas
from 3.20

Barista coffee
from 3.50
Add a flavoured syrup
Vanilla or Caramel +50p
Decaf available.
Add Coconut or
Oat milk +50p

Scotts hot chocolate
4.50
Add whipped cream +70p
Add marshmallows +70p
Add 25ml liqueur +4.50

TOPPINGS/FILLINGS £3 EACH UNLESS SPECIFIED

Scottish 'hot smoked' salmon +£4 ,
Smoked back bacon ,
Free range poached egg (V),
Crispy chorizo

Lorne sausage ,
Black pudding ,
Haggis , Potato scone (V)
Smashed avocado

Portobello mushroom
Sautéed spinach +£2
Silken tofu eggs
Veggie haggis , Roast tomato

ALLERGEN AWARENESS

(V) Vegetarian
Nuts
Non gluten containing ingredients (Available)
Vegan
Dairy free

SCOTTS KITCHEN

SCAN TO HOST YOUR PARTY OR EVENT WITH US
EXCLUSIVE USE AVAILABLE

For allergen information on each dish, please speak to a member of staff or visit scottskitchen.co.uk
Due to the busy nature of our kitchens, it is not possible for us to guarantee dishes are 100% allergen free.

Please note, a 10% discretionary gratuity will be added to your bill. 100% of all gratuities go to our staff.

BRASSERIE MENU

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SERVED FROM 12:00 TILL LATE

APERITIFS All 11.95

The perfect way to start your meal

Hugo Spritz
Edinburgh Elderflower Gin liqueur, sparkling wine, soda

Scotts Bramble
London Dry Gin, Blueberry and lemongrass liqueur, citrus, bitters

Amaretto Sour
Amaretto, Scotch whisky, Cherry brandy, citrus

Classic Bloody Mary
Absolut Vodka, Big Tom, tabasco, spices, celery

Fancy something else? See our drinks menu for more cocktail options.

WHILE YOU WAIT . . .

Freshly baked artisan sourdough (NGCI available) 5.75
served with Scotts houmous and olive tapenade

Scotts homemade marinated mixed olives (Vegan, NGCI) 4.95

Crispy chorizo (NGCI) served with cucumber yoghurt 6.90

STARTERS

Cullen skink (NGCI available) 8.75
Scottish smoked haddock, leek, potato and cream chowder, served with freshly baked sourdough bread

Seasonal soup of the day (Vegan, NGCI available) 7.25
Our homemade soup of the day, served with freshly baked sourdough or oatcakes
Or upgrade to a cheese and herb scone for + £3.95

Spiced sweet potato and spring onion fritters (Vegetarian, NGCI, Dairy free) 8.25
Served with side salad and topped with homemade sweet chilli jam and tzatziki

Scottish Salmon and Haddock fishcake 10.50
Served with homemade tartare sauce

Honey and harissa roast carrots (Vegetarian, NGCI, Contains nuts) 8.00
Whipped vegan feta and toasted hazelnuts

Chicken liver pâté (NGCI available) 8.95
Served with sweet onion chutney and oatcakes

SCOTTISH CLASSICS

Perthshire wild venison casserole (NGCI, Dairy free) 16.75
Slowly cooked with red wine, seasonal vegetables and fresh herbs & creamy mash potatoes. *May contain shot.*

Cullen Skink (NGCI available) 14.75
Scottish smoked haddock, leek, potato and cream chowder, with freshly baked sourdough bread

Traditional award winning haggis neeps and tatties (Dairy free) 14.95
Traditional award-winning Scottish haggis, neeps and tatties with a rich thyme jus. *For the ultimate Scottish experience add a dram of Glengoygne 12 YO for +£6.95*

Vegan haggis neeps and tatties (Vegan) 14.25
served with chive cream sauce.
For the ultimate Scottish experience add a dram of Glengoygne 12 YO for +£6.95

SCOTTS FAVOURITES

Club roll (NGCI available, Farm Assured) 16.95
Chicken, bacon, lettuce, tomato, egg mayo
Recommend with our skin on fries +£2. See below for extra toppings

Steak sandwich (NGCI available) 19.95
Grass fed flat iron steak, caramelised onions, miso mayo, rocket. *Recommend with our skin on fries +£2. See below for extra toppings*

Spiced Vegetable Gratin (NGCI, Dairy free available) 16.50
Seasonal spiced vegetables with mozzarella & side salad

Classic Caesar Salad (NGCI available) 16.50
Baby gem, Parmesan Reggiano, anchovies, homemade Caesar dressing and herb croutons. *Add chicken for £4* (Farm Assured)

Gilmour's grass-fed 170g/6oz beef burger or **Moving mountain veggie burger** 17.95
In an artisan bap with tomatoes, baby gem lettuce, homemade coleslaw, homemade burger sauce, sliced gherkins.
Served with skin on fries. *Add cheese, bacon or haggis +£3 each.*

'Hot smoked' Scottish salmon salad (NGCI, Dairy free) 15.50
Served on fresh leaf and herb potato salad with lemon and caper vinegarette

SIDES

Skin on Fries (Vegan, NGCI) 4.95
Add parmesan +£2 Add rosemary and garlic salt +£1

Mini mac and cheese (Vegetarian) 6.55
With herb crumb *Add chorizo +£3*

Rocket and Parmesan salad
With cherry tomatoes and vinaigrette (Vegetarian, NGCI) 5.70

TOPPINGS/FILLINGS

£3 EACH *(unless specified)*

Crispy chorizo (NGCI)
Herb roasted chicken +£4 (NGCI, Dairy free, Farm Assured)
Smoked back bacon (NGCI, Dairy free)
Sliced mature cheddar (NGCI)
Haggis (Dairy free) / Veggie haggis (Vegan, Dairy free)
Scottish hot smoked salmon +£4 (NGCI, Dairy free)

ALLERGEN AWARENESS Vegetarian · Vegan · Contains nuts · Dairy free · NGCI · (NGCI) NGCI available · Farm Assured

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