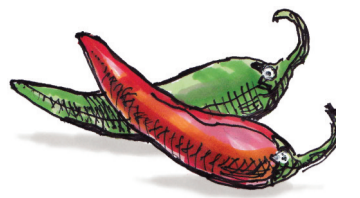




SUNDAY BRUNCH



Starters

Warm House Focaccia heather honey drizzle, sea salt	6.00	Avocado, Chilli & Lemon on Sourdough crushed avocado, soft herbs, toasted seeds, poached egg	12.00
Scottish Berry & Ricotta Toast toasted sourdough, whipped ricotta, macerated berries, pistachio, honey	10.00	Granola & Vanilla Yoghurt Bowl toasted oats, seasonal fruit, honey	9.00
		Add smoked salmon	4.00

Brunch Classics

The Lodge Breakfast sausage, smoked bacon, Stornoway black pudding, free-range eggs, grilled tomato, mushrooms, tattie scone, sourdough toast	18.00	Shakshuka Calabrese baked eggs in spiced tomato & pepper sauce, pepperoni, feta, grilled sourdough	15.00
Eggs Benedict toasted focaccia, parma ham, poached eggs, hollandaise	16.00	Buttermilk Pancakes crispy pancetta, maple syrup, or Scottish berries & mascarpone	14.00
Smoked Haddock Kedgeree soft boiled egg, spiced rice, herbs, curry oil	18.00	Smoky Borlotti Beans & 'Nduja on Toast Borlotti beans, San Marzano tomato, Calabrian chilli, charred sourdough, soft poached egg, pecorino	15.00
Steak & Eggs chargrilled local rump, fried eggs, Chimichurri, fries	22.00	Porchetta Breakfast Roll slow roasted pork belly, fried egg salsa verde, Scottish softie, Rosemary potatoes	14.00
		Add spinach	2.00
		smoked salmon	4.00

SUNDAY LUNCH

Starters

Heritage Tomato Salad mozzarella, pesto	9.95	Parma Ham & Melon heather honey, rocket	9.95
Carrot & Ginger Soup chilli, creme fraiche	8.00	Garlic Sauteed Mushrooms white wine cream, sourdough	7.00
Fried Quail's Egg Rosti sun blushed tomato "ketchup" crispy pancetta	9.00		

Sunday Favourites

Scotch Beef Burger mozzarella, smoked balsamic onions, ciabatta, sun blushed tomato ketchup, chunky chips	22.00	Fish 'n' Chips crispy battered haddock, chunky chips, tartar sauce, mushy peas	22.00
--	-------	---	-------

Sunday Roasts

Roast Sirloin of Scotch Beef aged sirloin, pink at the centre. skirlie, rich red wine gravy	26.00
Roast Scottish Chicken half roast chicken, thyme & lemon butter, skirlie stuffing, chicken gravy	24.00
Chef's Local Roast weekly changing roast celebrating locally sourced produce	26.00

All roasts served with crispy rosemary roast potatoes, Yorkshire pudding, honey-glazed carrots, buttered seasonal greens and proper gravy

Additions	6.00
Pigs in Blankets (for two)	
Skirlie (for two)	
Cauliflower Cheese	
Chunky Chips	
Rosemary Roast Potatoes	
Parmesan Truffle Fries	

Sunday Sweet Treat

Whisky Tiramisu Mascarpone cream, espresso, whisky soaked Savoiardi	12.00	The Lodge Sticky Toffee Pudding salted caramel sauce, vanilla ice cream	10.00
Lemon Posset set lemon cream, thyme syrup, butter oat sable	10.00	Knickerbocker Glory sponge, jelly, ice cream, fruit	10.00

Allergens

Please scan the QR code or ask a member of our team
Note: we are unable to guarantee that our food is allergen free due
to the risk of cross-contamination.



Tip Jar

In the new norm cashless society, it is harder to show your appreciation for good service, so we are adding a discretionary 10% service charge to the tip jar. We thank you for your contribution, however if don't want to participate we will remove this without question. All tips are shared fairly with the whole team.