## the bungo bar & kitchen

#### brunch 10.15-4pm daily

#### bungo breakfast

**full** – sausage, bacon, black pudding, tomato, mushroom, mexican beans, potato scone, toast, poached egg **10.5** 

**veggie** – sausage, grilled halloumi, tomato, mushroom, mexican beans, potato scone, toast, poached egg **9.5** 

vegan – sausage, batata hara, vine tomatoes, mushroom, mexican beans, potato scone, toast, scrambled tofu

#### breakfast cocktails

bloody mary 8 strawberry & mint mimosa 7.5

#### eggs mornay

classic - toasted muffin, poached eggs, spinach 8
arbroath - peat smoked haddock, gremolata, truffle oil 9

ayrshire - smoked bacon 9
ramsay - black pudding 8.5

**lebanese shakshuka**, baked egg, grilled halloumi, batata hara, harissa, pitta **9** add bacon/ chorizo/ halloumi **2** 

please inform your server of any allergies or dietary requirements you may have – fully gluten free & vegan menus are available upon request

have you checked out our downstairs venue, the bungo-lo? it's perfect for parties, christenings or your next celebration!

## desserts

cheesecake of the day	6.5
isle of arran vanilla ice cream	5
w/ berry compote/ chocolate sauce/ toffee sauce	6

## hot drinks

italian roast arabica coffee mossgiel organic, plastic free milk

espresso macchiato americano latte cappuccino flat white	small 2.4 2.5 2.5 2.8 2.7 2.9	large 2.8 2.9 2.9 3 2.9	organic teas breakfast herbal tea fresh mint steeper ginger & honey iced vanilla latte iced mocha	2.4 2.4 2.8 2.8 3.5 3.7
flat white mocha	<ul><li>2.9</li><li>3.5</li></ul>		iced mocha extra shot	3.7 0.5
hot chocolate	3.2		soya or oat milk	0.5

# the bungo bar & kitchen

### small plates 12-9pm daily

beetroot gnocchi pistachio pesto, parmesan, micro mint						
roast carrot and ginger hummus haris	ssa oil, ro	ast chickpeas, dukkah, toasted pitta	6.5			
korean cauliflower sesame, ginger, sw	eet soy		6.7			
sate chicken kecap manis, peanut sauce	e, crispy s	shallots	7.5			
west coast mussels with garlic bread or in creamy white wine marinière or a			7/ 13			
large plates 12 - 9pm daily						
home made burgers (all with our ro	semary cl	hips, salad, dill pickle & chipotle aioli)				
southside chicken burger	13:		12			
scottish steak burger	137		12			
chickpea & veggie haggis burger	The same of		10.5			
w/ bacon/ chorizo/ halloumi/ cheddar/ blue cheese/ onion rings +2, w/ tomato/ tobacco onions/ coleslaw +1						
beer battered north sea haddock row/ peas/ mushy peas +2	osemary	chips, grilled lemon, tartare	13			
super salad broccoli, spinach, quinoa, chickpeas, grilled sweet potato, toasted pumpkin seeds, beetroot, coriander gremolata, tahini yogurt w/ chargrilled chicken/ cajun haddock/ halloumi +3.5						
	fron	m 5pm				
<b>goan thali</b> mussels, masala fish, pesl garlic pickle, poppadoms	hwari ric	e, raita, spiced onions,	15			
rigatoni alla norcina sausage, white spinach, cream	e truffle,	pecorino, fennel, roast tomatoes,	14			
rigatoni ai funghi wild mushrooms,	parmesa	nn, crispy sage, pine nuts, truffle oil	12			
sides						
peshwari basmati rice	4	sautéed greens	5			
beer battered onion rings	4.5	lebanese potatoes	4.5			
twice fried ayrshire chips (in rosemary salt)	4.5	side salad	4.5			