

Brunch

Smoked Scottish salmon, scrambled eggs, truffle jus **14**

Tenderstem broccoli, chorizo and mozzarella omelette **12**

Grilled Croan kipper, plum tomatoes, parsley, lemon **13**

Poached free range eggs on toasted sourdough and Hollandaise **8**

Florentine - wilted spinach and kale **11**

Royale - Smoked Scottish salmon **14**

Benedict - honey roasted ham **15**

Carlingford Rock Oysters

½ doz **15** – doz **28**

Chilled

Classic lemon, tabasco, Worcester sauce, mignonette

Thai Roasted sesame, mirin, tamari

Korean Gochujang chilli, garlic, ginger, rice wine

House Favourites

Salmon keta - toasted sourdough, cream cheese chives **18**

Scotch lobster omelette - spring onions, parmesan, tomato **21**

Rose county minute steak - spinach, fried hens egg, anchovy butter **22**

Sides

Toasted sourdough, butter

Grilled plum tomatoes, herb crumb

Chipped maris piper potatoes

Mixed leaf salad

½ avocado, lemon, olive oil

Steamed curly kale

3 pounds each

Available from 12 noon

Mussels, lemongrass, lime leaves, red chilli, coconut

½ KG **9** 1 KG **17**

Traditional fish & chips **19**

IPA beer batter, mushy peas, tartar sauce, lemon

Egg noodles, snow peas, shitake, black bean sauce **14**

Aberdeen Angus beef burger, blue cheese, plum tomato, kimchi **19**

chipped maris piper potatoes – house seasoning

Roasted monkfish, red Thai curry, sweet potato, coriander **25**

Drinks

VIRGIN MARY 5

Tomato juice, celery salt, Worcester sauce,
lemon juice, tabasco, celery

BLOODY MARY 8.50

House mix, Stolichnaya Vodka, celery

RED SNAPPER 8.50

House bloody mix, Tanqueray Gin, cucumber

PIMM'S 8.00

JUG 27.00 serves 4

Prosecco Spumante "Modella", Bella Modella,

Veneto, Italy 7.50/42.00

Beaumont Brut, Champagne, France 9.75/55.00

Devaux, "Cuvée Rosé", Champagne, France 13.50/76.00

MIMOSA 9.50

Champagne, Orange Juice

Alcohol served from 11am