

BREAKFAST

Croissant - Plain V

Pastries Selection

Selection of freshly baked pastries available at counter.

Freshly squeezed orange juice

Large Shot

Breakfast Roll

A choice of any 3 options, bacon, egg or black pudding.

Full Scottish Breakfast

SPECIALS

Scrambled Eggs & Smoked **Salmon on Toast**

Scrambled Eggs on Toast

V



French Toast, Bacon & **Blueberry Compote**

WAFFLES

Bacon, Eggs & Maple Syrup

One waffle with an egg (poached or fried) with bacon, served with lashings of maple syrup.

Bacon & Maple Syrup

One waffle with bacon, served with lashings of maple syrup.

BRUNCH

Eggs Benedict

Two poached eggs on toasted muffins, prosciutto & hollandaise sauce.

Eggs Benedict - Roll

As above, one poached egg on a brioche roll.

Eggs Florentine **(V)**



Two poached eggs on toasted muffins, wilted spinach & hollandaise sauce

Eggs Florentine - Roll O



As above, one poached egg on a brioche roll.

Eggs Victor Hugo

Two poached eggs on toasted muffins, smoked salmon, rocket & hollandaise sauce.

Eggs Victor Hugo - Roll

As above, one poached egg on a brioche roll.

Avocado & Poached Eggs

on Rye 🕡



Avocado, rye toast, two poached eggs, mozzarella & sweet mustard ketchup.

SWEET WAFFLES

Banana & Nutella 🖤



Strawberry & Nutella V

Maple Syrup

O





SANDWICHES

BAGUETTES

Le Marseille

Courgettes, goats cheese, onion marmalade, pine nuts, pancetta, rocket & VH garlic & herb cream

Basque

Prosciutto, goats cheese, sun-blushed tomatoes, salad & chilli jam.

Normandie

Ham, brie, apple, salad with apple & cider chutney.

Catalan

Chorizo, Manchego, sun-blushed tomatoes, salad & rose harissa.

Le Parisien W

Brie, apple, salad & red onion marmalade.

Le Loire W



Goats cheese, peppers, salad & tomato chutney.

Caprese V



Sliced tomato, mozzarella, fresh basil & pesto.

Guacamole & Grilled Veg Vo



Courgettes, peppers, guacamole, rose harissa, pine nuts & carrot.

Coronation Chicken & Cucumber

Harissa Chicken & Tomato

Chicken Mayo & Salad Leaf

Egg Mayonnaise **W**



MAINS

Served hot with Russian potato salad, red cabbage slaw & green salad.

Forrestiere Quiche Output Description:



Lorraine Quiche

Salmon Quiche

Goat Cheese & Tomato Quiche **(1)**

Fritatta - Broccoli, Onion & Tarragon

Lasagne

Veggie Lasagne V





RYE BREAD SPECIALS

Pastrami on Rye

A pile of pastrami, gherkins, Emmental, French mustard & our house dressing.

Mortadella on Rye

Mortadella, mayo, tomatoes, Emmental & salad.

Turkey on Rye

Lots of thinly sliced turkey, cranberry sauce &

Ham & Coleslaw on Rye

Ham, our house coleslaw, Emmental & sweet mustard ketchup.

FOCACCIAS

Focaccia Parma

Home-baked focaccia, parma ham, rocket, VH garlic & herb cream cheese & tomatoes.

Focaccia Grilled Veg 🕜



Home-baked focaccia, grilled veg, spinach, sunblushed tomatoes & onion marmalade.

Focaccia Smoked Salmon

Home-baked focaccia, smoked salmon, VH garlic & herb cream cheese & gherkins.

CIABATTA MELTS

Minorca Melt

Sobrasada (spicy chorizo), mozzarella & tomato.

Cranberry & Brie Melt 🕠



Melted Brie with cranberry sauce.

Tuna Melt

Tuna mayo, VH garlic & herb cream cheese & mozzarella.

HOUSE SPECIALS

Hot Croissant (served hot)

Filled with melted cheese & ham.

Croque Monsieur (served hot)

The original & still the best toastie! Ham, comte, bechamel sauce & French mustard.

SIDES

Russian Potato Salad 🕡



Red Cabbage Colesiaw V

Mac & Cheese **(v)**





COFFEE

Two shots of our House Blend as standard. All drinks available as Decaffeinated.

Espresso
Espresso Double
Long Black
Americano
Macchiato
Macchiato Double
Cortado
Flat White
Latte
Cappuccino
Mocha

HOT CHOCOLATE

Regular Hot Chocolate Small Hot Chocolate Speciality Hot Chocolate Vegan Hot Chocolate

OTHER HOT DRINKS

Babychino Chai Latte Chocolate Chai Latte Dirty Chai

ICED COFFEE

Americano Latte Chai Latte Chocolate Chai Latte Dirty Chai

EXTRAS

Extra Coffee Shot Whipped Cream Marshmallows Syrups Oat milk (Oatly) Almond milk (Alpro) Coconut milk (Alpro) Soya milk (Alpro)

TEA F

Biodegradable
Pyramid Teabags

Per pot:

Breakfast

A full-bodied blend of premium Assam with a touch of Darjeeling for a bold, robust infusion. Enjoy with a splash of milk or a slice of lemon.

Earl Gray

A blend of Chinese black, Assam, and Nilgiri teas with bergamot oil and blue cornflower petals. Enjoy black, with a slice of lemon or alternatively add milk and vanilla syrup for a "London Fog".

Darjeeling

The "Champagne of Teas," this premium black tea from India's hills offers a delicate floral aroma, muscatel notes, and a light, brisk body. Best enjoyed without milk.

Yunnan Green Tea

Offers a smooth, mellow flavor with subtle floral and earthy notes. A refreshing and aromatic infusion, perfect to enjoy on its own or lightly sweetened.

Red Berry

A caffeine-free blend of hibiscus, elderberries, blackberries and blueberries, offering a sweet yet slightly tart infusion. Bursting with fruity flavour, it's refreshing hot or iced.

Chamomile

A gentle, floral infusion with a naturally soothing aroma. Caffeine-free and calming.

Peppermint

Delivers a refreshing, cooling infusion with a crisp, natural sweetness. Caffeine-free and soothing.

Lemon & Ginger

Blends zesty citrus with the warming spice of ginger for a vibrant, invigorating infusion. Naturally caffeine-free.

All our teas can be served hot or iced. Your choice. just ask!