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# BREAKFAST MENU

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## TO START

### ARTISAN BREAD & BUTTER

charcuterie, selection of cheeses

### ABERDEENSHIRE BUTTERIES

### PORRIDGE

whiskey soaked apricot, honeyed flapjack crumb

### PINHEAD OATMEAL GRANOLA

brown sugar, semi dried blueberries, hung Katy Rodgers natural yoghurt

### BIRCHER MUESLI

almond, apple & mint

### FRESH FRUIT

almond, apple & mint

### FRUIT JUICE

orange, apple, cranberry, tomato

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## COOKED TO ORDER

### SCOTTISH SMOKED SALMON

buckwheat drop scone, soft crowdie, scrambled egg

### CREAMED SPINACH ON TOASTED SOURDOUGH

poached egg

### SAUTÉ WILD MUSHROOMS ON SOURDOUGH TOAST

herb crème fraiche, poached egg

### HANDMADE HAGGIS

potato scone, date & apple sauce, fried egg

### LORNE SAUSAGE MUFFIN

cheese, mustard, fried egg

### STREAKY BACON

apple compote, Stornoway black pudding, toasted crumpet

### SMOKED HADDOCK

samphire & sea herbs, hollandaise sauce, poached egg

Please inform your server of any allergies before placing your order.

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