

Continental

Juices & Smoothies

Pressed - Cloudy apple, seasonal berry, carrot & ginger, green kale & cucumber

Freshly Squeezed - Orange, grapefruit

Smoothie - Blueberry, apple & heather honey

Cereals

Bespoke/Handcrafted Granola, Chocolate Barley Muesli, Ancient Grain Crunch,
Organic Fibre Flakes

Dried apple, dried blueberries, dried cranberries, pumpkin seeds, flax seeds,
sunflower seeds, walnuts, hazelnuts, almonds

Yoghurt

Yester Farm - Natural whole milk, Greek style, low fat, natural

Dairy free yoghurt

Selection of fruit compote

Baked

Croissant, Muffin, Sourdough,

Fife Bannock Marmalade, raspberry jam, apricot jam, strawberry jam
& Edinburgh Butter Co. butter

Seasonal Cut Fruit

Green pear & heather syrup

Artisan Selection

Errington cheese, Edinburgh preserves

East coast cure charcuterie, 'Aye pickled' pickles

Belhaven smoked salmon, Mara seaweed, capers, lemon

28 per person

Pick Me Up

Alcohol available for sale and consumption after 11am

Bloody Mary 15

Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce

Virgin Mary 12

Tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce

Mimosa 14

Champagne, orange juice

Bellini 18

Champagne, peach purée

Lanson Black Label Brut, NV 16

By the glass

Cooked

Full Scottish Breakfast

Free range Duncan Farm organic eggs cooked your way,
Princes Street pork & haggis sausage, smoked Ayrshire bacon,
Stornoway black pudding, hash browns, meadow mushrooms,
grilled plum tomatoes, baked beans

Full Vegetarian Breakfast (V) (VE)

Free range Duncan Farm organic eggs cooked your way,
vegan sausage, smoked maple plant-based bacon, hash browns,
spinach, meadow mushrooms, grilled plum tomatoes, baked beans

Eggs Benedict

Your choice of:

Classic, Florentine (V) or Royale,
toasted muffin, Hollandaise

Tattie Scone Stack

Stornoway black pudding, poached egg, bacon jam, Hollandaise

Princes Street 'Baked Beans' (VE)

Avocado, vegan cheese, ash baked sourdough

Porridge Oats

Cow's milk, oat milk, coconut milk or water,
served traditionally with brown sugar, cream & whisky,
seasonal fruit compote, raw heather honey

Omelette

Your choice of:

Isle of Mull Cheddar & glazed ham,
wild mushroom, spinach & Parmesan (V),
egg white & mixed herbs (V),
smoked salmon & chive

Belhaven Smoked Salmon

Crushed avocado, poached eggs, toasted sourdough, Hollandaise

Scottish Drop Scones (V)

Butterscotch maple syrup or seasonal fruit compote

35 per person

Please note that some of our dishes may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any allergies or any queries about the menu.

vegetarian (V) | vegan (VE)