BOOZY BRUNCH

£45 PER PERSON

Enjoy a Mimosa on arrival, a selection of continental items for the table, one of our delicious brunch dishes and your choice of three additional cocktails from our brunch menu.

TO START

FRESHLY BAKED PASTRIES WITH HOMEMADE PRESERVE, CURED MEATS, OATCAKES, CHEESE & FRESH FRUIT

THE MAIN EVENT

FULL SCOTTISH SKILLET

Dry cured bacon, pork sausage, roasted plum tomato, Portobello mushroom, beans, potato scone, black pudding, haggis, wholemeal toast & eggs how you like 'em

VEGAN BREAKFAST SKILLET (VG)

Vegan sausages, roasted plum tomatoes, smashed avocado, bakes beans, Portobello mushroom, hash browns, veggie haggis, potato scone & wholemeal toast

VEGETARIAN SKILLET (V)

Vegan sausages, smashed avocado, baked halloumi, vegan haggis, potato scone, roasted plum tomato, Portobello mushroom, beans, wholemeal toast & eggs how you like 'em

BLACK IVY BENNY'S

Toasted muffin with two soft poached eggs, topped with hollandaise. Choose from Scottish Smoked Salmon, Crispy Bacon or Smashed Avocado

BUTTERMILK PANCAKES

With your choice of Crispy Streaky Bacon & Maple Syrup OR Berries & Maple Syrup

THE COCKTAILS

FRENCH MARTINI

42 Below Vodka, Chambord, Pineapple

ESPRESSO MARTINI

42 Below Vodka, Kahlua, Vanilla, shot of Espresso

BLOODY MARY

42 Below Vodka, Tomato Juice, Lemon, dash of Tabasco

APEROL SPRITZ

Aperol, Prosecco, dash of Soda

BOMBAY G & T

Bombay Sapphire Gin, Fever-Tree Mediterranean Tonic, Lime

COCKTAILS NOT YOUR THING?

Swap for a glass of prosecco or a bottle of beer