



# Café Party



## LUNCH MENU

Curated by Head Chef David Millar and Nicky Wilson

This menu is designed for sharing  
We would advise a combination of 2 or 3 dishes per person  
Ask your waiter for suggestions

**X MUSE Mimosa - £7**

**Gordal Olives - £3.50**

**Smoked Almonds - £3.50**

**Company Bakery Bread - £4**

**Smoked Haddock, Rosti, Poached Egg - £16**

**Lobster Roll, Brioche, Roasted Shell Emulsion - £17**

**Scottish Smoked Salmon Terrine, Cream Cheese, Dill, Cucumber - £11**



**Ox Cheek, Parmesan Polenta, Pepper Sauce, Gremoulata - £15**

**Salad of Torched Parma Ham, Spring Peas, Pine Nuts - £11**

**Fresh Burratta, Green Gazpacho, Nettles & Green Tomatoes - £8**

**Sourdough Pain Perdu, Romanesco, Hazelnuts, Red Pepper - £12**

**Roasted Garlic Hummus, Black Olives, Oregano - £7**

**Soup of the Day - £6**



### SIDES

**Café Party Chips - £4.50**

**with Smoked Garlic Aioli (V) - £6.50**

**Caesar Salad - £4.50/£10**

**Slow Roast Heritage Carrots,**

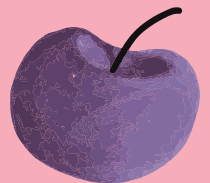
**Garlic, Labneh, Mint - £5**

### TO FINISH

**Affogato, Bonnington Estate**

**Honey Ice Cream - £5**

(add Baileys +£4.50)



**Raspberry Meringue,**

**Hedgerow Compôte, Chantilly - £5**

Please advise your waiter of any dietary requirements.

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## DRINKS MENU

### PUNCHY

All-natural, artisan soft drinks that are vegan, gluten free, low in sugar but pack a punch.

**Cucumber, yuzu and rosemary** (Ve) - £4

**Peach, ginger and chai** (Ve) - £4

**Blood orange, bitter and cardamom** (Ve) - £4

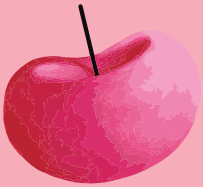
### TRIP

A bit of calm in the everyday chaos. CBD drinks that are just as enjoyable to taste as the feeling after.

**Elderflower and mint** (Ve) - £4

**Peach and ginger** (Ve) - £4

**Lemon and basil** (Ve) - £4



### BARISTA MENU

Henry's Coffee Company provides ethically sourced, great tasting coffee. With decades of experience within the coffee industry, they know a thing or two about what makes coffee great.

**Espresso** - £2.50

**Americano** - £3

**Flat White** - £3.50

**Cappuccino** - £3.50

**Latte** - £3.50

**Mineral water** - £2.50

**Sparkling water** - £2.50

### TEA MENU

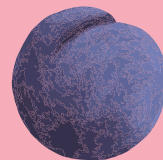
Pekoetea source the finest single-estate teas and create unique hand-crafted blends at their Edinburgh tea factory in the historic port of Leith.

**Breakfast Blend** - £3

**Earl Grey** - £3

**Peppermint** - £3

**Berry Hibiscus** - £3



### WINE LIST

Curated by Robert Wilson

**White - Villemarin Picpoul de Pinet 2021/22, France** - £22.50 Bottle, £5.30 Glass

It's incredibly zesty, with intense lemon and grapefruit flavours, and refreshing minerality.

**Red - Cune Rioja Crianza 2018/19, Spain** - £22.50 Bottle, £5.30 Glass

It is bright, supple, fresh and full of juicy red-fruit flavours.

**Rosé - Haut Vol Rosé 2020/21, France** - £18 Bottle, £4.50 Glass

A light and fruity wine with notes of strawberry and raspberry.

**Prosecco - Cantine Maschio Extra Dry Prosecco DOC, Italy** - £25 Bottle, £6 Glass

It's a particularly fruity Prosecco, this will be right up your street. Expect fresh notes of white peach, orange blossom and almond.