

DRINKS

HOT

Espresso	single 2.5 double 3
Macchiato	single 2.5 double 3
Americano	3
Cappuccino	3.5
Café Latte	3.5
Flat White	3.5
Mocha	3.75
Hot Chocolate	3.75
Breakfast Tea	2.75
Fruit & Herbal Teas	2.75

Ask your server for today's choices

SOFT

Still Sparkling Water 330ml	2.5
Coca-Cola 12oz	3.75
Diet Coke Coke Zero Slimline Lemonade 12oz	3.5
Irn Bru Diet Irn Bru 500ml	3.5
Gingerella Ginger Beer 330ml	3.5
San Pellegrino 330ml Limonata Aranciata	3.5
Fruit Juices 9 oz	3
Orange apple pineapple cranberry tomato	

SOMETHING A LITTLE STRONGER?

Bloody Mary 9.95

Smirnoff vodka and tomato juice with fresh lemon and Worcestershire sauce. Add Tabasco, salt or pepper to taste

Mimosa 7.5

A little sparkle with this classic combination of Prosecco and orange juice

Bellini 7.5

Venetian elegance. Prosecco mixed with peach purée

V Vegetarian **VE** Vegan **GF** Gluten Free

GF dishes are made from products which do not contain gluten as an ingredient. V These dishes do not contain any meat or fish. VG These dishes are made from products that do not contain any animal derivatives. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan or gluten free food.

TRG Concessions only use RSPCA™ Assured Free Range eggs in our restaurants. Fish products may contain small bones. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance. Or visit our interactive site for more details www.restaurantallergens.com/thedistillinghouse

We accept Visa, MasterCard, Maestro and American Express. All major currencies are accepted. All prices are inclusive of VAT at the current rate. All prices are in pound sterling. We welcome your feedback, please speak to a member of our management team or email us at: concessions@trgplc.com 0822

BREAKFAST MENU

the DISTILLING HOUSE

PUB & DINING

PLEASE TAKE A SEAT,
NOTE YOUR TABLE
NUMBER AND PLACE
ORDERS AT THE BAR

the CLASSICS

The Big One 12.95

Our classic big Scottish breakfast is served with; two Link or Lorne sausages, back bacon rashers, haggis, your choice of fried or scrambled eggs, a flat mushroom, half a roasted tomato, tattie scones and baked beans

The Traditional 10.5

Fried or scrambled egg, back bacon, Link or Lorne sausage, haggis, baked beans, a flat mushroom, half a roasted tomato and tattie scones

ADD toast & butter **2.95**

The Garden **VE** 10.5

Vegan sausage, half a roasted tomato, a flat mushroom, herby grains, baked beans, fresh avocado and cubed potatoes

ADD fried or scrambled egg **1.95**

ADD toast & Flora **2.95**

The Farmer's Hash 13.5

Fried cubed potatoes, mushroom, spinach, roasted peppers & onions and passata. Finished with a fried egg, fresh spring onion, chilli and coriander

CHOOSE Haggis pakora & coriander sauce or Barbecoa Beef Brisket

The Veg Hash **VE** 10.5

Fried cubed potatoes with mushroom, spinach, roasted peppers & onions and passata. Finished with fresh spring onion, chilli and coriander

TOP with a fried egg **1.95**

The Pure Packed Roll 8.75

Back bacon, Link or Lorne sausage and a fried egg

ADD crispy cubed potatoes **4.25**

The Morning Roll 6.75

Back Bacon
Cumberland Link Sausages
Lorne Sausages
Fried Eggs **V**
Mushroom & Vegan Sausages **VE**

ADD crispy cubed potatoes **4.25**

—
PAIR WITH A
BLOODY MARY
FOR AN EXTRA
KICK TO YOUR
MORNING
—

the LIGHTER CHOICE

Crushed Avocado **VE** 8.95

Crushed avocado mixed with fresh mint, red chilli, parsley and lime. Served with fresh tomato salsa and Omega seeds on toasted white bread

ADD a poached egg **1.95**

ADD Severn & Wye smoked salmon **3.5**

Fruity Granola Bowl **V** 6.5

Fruit & nut granola, Greek style yoghurt, fresh pomegarate and sliced strawberries drizzled with honey

Porridge **V**

Made with your choice of water semi-skimmed or coconut milk and served with:

Runny honey and Omega seeds 5.95

Strawberry, banana and runny honey 6.5

the EGGS

POACHED

Scrambled **V** 8.25

Freshly made to order and served on white toast
Go gluten free! Switch to gluten free toast **GF**

ADD back bacon **2.5**

ADD Severn and Wye smoked salmon **3.5**

Omelette 9.95

Freshly made three-egg omelette filled with your choice of:

Cheddar & Wiltshire ham

Cheddar & fresh tomato **V**

ADD crispy cubed potatoes **4.25**

SQUEEZE
IN AN OJ
FOR 2.75

Eggs Royale 11.95

Poached eggs, Severn & Wye smoked salmon, a fresh lemon wedge and hollandaise on a toasted breakfast muffin

Eggs Alba 11.95

Poached eggs, homemade haggis pakora, hollandaise and coriander sauce on a toasted breakfast muffin

Eggs Benedict 9.95

Poached eggs, back bacon and hollandaise on a toasted breakfast muffin

Eggs Florentine **V** 9.95

Poached eggs, wilted spinach and hollandaise on a toasted breakfast muffin

the AMERICAN COUSINS

Homemade Pancakes 9.5

Three freshly made American style pancakes with your choice of:

Back bacon & maple syrup

Blueberry compote & Greek style yoghurt **V**

the BAKERY

Ask your server for today's choice of preserves

Buttered Toast **V** 2.95

Served with butter and your choice of preserve

White toast

Brown toast

Gluten free **GF**

Go lighter! Switch butter for Flora

All Butter Croissant **V** 2.95

Served with butter and your choice of preserve

Danish Pastry **V** 3.25

Freshly baked every morning, ask your server for today's choices