

## Weekend Brunch Menu (available to 5pm)

---

### Breakfast (all day)

Full Scottish; bacon, sausage, haggis, black pudding, mushrooms, eggs, beans, hash brown, potato scone, toast, tea/coffee £8.95

Vegetarian grill; veg sausage, veg haggis, mushrooms, eggs, beans, hash brown, potato scone, toast, tea/coffee £7.95 **(V)**

Breakfast eggs; two eggs cooked anyway on toasted house bread with grilled tomato £3.95 **(V)**

Eggs Benedict – with smoked salmon, spinach or bacon £5.95 **(V)**

Belgian Waffles banana and caramel or bacon and maple syrup £5.95

### Small dishes

Soup today £2.95

Mussels with bacon, tomato and chilli £5.95/£7.95

Nachos with melted cheese, jalepenos, guacamole, sour cream and tomato salsa £4.95 (add chicken £5.95)

Salmon fish cakes with spring onion and mixed leaf salad and sweet chilli dipping sauce £5.95/£9.95

### To share

Antipasti plate; cured meats, olives, pickles, sun blush tomatoes and charred ciabatta £10.95

Deep fried goats cheese, tempura veg, marinated olives, hummus, sweet chilli and parsnip fries £10.95 **(V)**

Baked Whole Camembert with charred ciabatta and berry compote £10.95 **(V)**

### Hamilton's sandwiches - add a mug of hot fresh soup for £1.50

Oven roast vegetable ciabatta with goat's cheese and sun blush tomatoes £5.95 **(V)**

Charred skirt steak open sandwich with mustard mayo and red onion marmalade £6.95

Grilled chicken and smoked bacon Granary club sandwich with lettuce, tomato and mayo £6.95

Open fish finger sandwich with aioli and crispy salad £6.95

*Hamilton's sandwiches all served with home cut parsnip fries and salad*

### Mains

Hamilton's burger, served with caramelised onions, Emmental and home cut chips £8.95

Crombies sausage and colcannon mash with red onion gravy £8.95

Open butternut squash and goats cheese lasagne with cherry tomato relish **(V)** £8.95

Beer battered fish and chips with tartare sauce £ 8.95

Spiced bean burger with melted Gruyere and parsnip fries **(V)** £7.95

---

### Dessert

Sticky toffee pudding with butterscotch sauce

Warm apple pie with custard

Home made chocolate brownie with crème fraiche

Banoffee chocolate tartlet

Ian Mellis cheese selection with charred ciabatta and home made chutney

### Hamilton's recommended wines

Frascati superiore (Italy); dry but fruity and very refreshing £14.95

Old Coach Road Sauvignon Blanc (New Zealand); dry, zesty with gooseberries and melons £21.95

Hutton Ridge Shiraz (Australia); Damson on the palate and a long after taste £14.25

Zenato Valpolicella Classico (Italy); full spiced cherry fruit and super length. Very drinkable £19.95

Pinot Grigio Blush (Italy); Dry and crammed with summer fruit flavours £14.25

**V** denotes vegetarian dishes

Please ask about gluten free dishes

We cannot guarantee the absence of nuts in any of our food