



LOUDONS



BREAKFASTS

BLACKBERRY PORRIDGE VG, NGCI, DFO, VO	7
Apple Compote, Flaked Almonds	
PECAN & CRANBERRY GRANOLA VG, D, NGCI	8
Spiced Yoghurt, Orange Compote	
HOT FILLED ROLLS	6/8
Choose any items from our cooked breakfasts: 1 filling / 2 fillings	
FULL BREAKFAST NGO	15
Smoked Back Bacon, Pork Sausage, Haggis, Black Pudding, Potato Scone, Homemade Baked Beans, Flat Cap Mushroom, Tomato, Free Range Egg	
VEGGIE BREAKFAST VG, NGO, DFO	14
Veggie Haggis, Veggie Black Pudding, Halloumi, Spring Greens, Potato Scone, Homemade Baked Beans, Flat Cap Mushroom, Tomato, Free Range Egg	
VEGAN BREAKFAST V, VG, NGO	13
Veggie Haggis, Veggie Black Pudding, Spring Greens, Potato Scone, Homemade Baked Beans, Flat Cap Mushroom, Tomato, Scrambled Tofu	

FRENCH TOAST & PANCAKES

BRIOCHE FRENCH TOAST VG, D, NGO	13
Custard-Soaked Brioche, Maple Syrup, Caramelised Banana, Candied Walnuts	
CROQUE MONSIEUR FRENCH TOAST D	13
Custard-Soaked Brioche Stuffed with Honey Roast Ham & Bechamel Sauce, Chilli Jam, Orkney Cheddar	
APPLE CRUMBLE PANCAKES VG, D	13
Stewed Apples, Cinnamon, Vanilla Custard, Shortbread Crumble	
COFFEE & WALNUT PANCAKES V, VG, NGCI	13
Date & Walnut Compote, Toffee Sauce, Caramelised Banana, Whipped Cream, Cocoa Nibs	
BEETROOT PANCAKES VG, NGCI, DFO	13
Horseradish Hummus, Caramelised Red Onion Chutney, Whipped Goat's Cheese, Salsa Verde, Pumpkin Seeds	

TOAST

BEANS ON TOAST D, VGO	14
Cannellini Beans, Chorizo, Spinach, Shallot & Spring Onion Bechamel Sauce, Peanut, Ginger, Chilli & Sesame Rayu	
WILD MUSHROOM VG, D, NGO	14
Spinach, Parsley, Poached Egg, Parmesan, Toasted Brioche, Dill & Tarragon Oil	
SPICED PORK MEATBALLS D	14
Cabbage, Spinach & Red Onion Slaw, Garlic Oil, Mozzarella, Orange Vinaigrette, Marinara Sauce	
AVOCADO SMASH VG, NGO, DFO, VO	14
Red Pepper Tapenade, Tomato, Spring Onion, Feta, Chilli, Poached Eggs, Chilli & Lime Vinaigrette	
SCOTTISH SMOKED SALMON NGO	14
Horseradish Hummus, Celeriac Remoulade, Radish, Pickled Cucumber, Shallot, Boiled Egg, Lemon Vinaigrette	

COCKTAILS

MIMOSA	8.5
PEACH BELLINI	8.5
ESPRESSO MARTINI	9.5
BLOODY MARY	8.5

BENNYS

Served on our toasted English Muffin

CHICKEN TINGA NGO, DFO	14
Cabbage & Red Onion Slaw, Poached Eggs, Chipotle Chilli Sauce	
BLOODY MARY VG, D, NGO	13
Homemade Ricotta, Spinach, Pickled Celery, Poached Eggs, Spicy Tomato Sauce, Olive Crumb	
HOOTS MON D, VGO	14
Haggis, Smoked Streaky Bacon, Black Pudding Puree, Poached Eggs, Whisky Hollandaise, Toasted Oats	
SCOTTISH SMOKED SALMON D, NGO	14
Spring Onion & Caper Salad, Poached Eggs, Lemon & Dill Hollandaise	

BOWLS

SOUP OF THE DAY	7
Served with Red Onion & Garlic Focaccia	
MERGUEZ & SWEET POTATO SALAD NGCI, DFO, VGO, VO	14
Kale, White Cabbage, Feta, Cherry Tomatoes, Crispy Chickpeas, Lemon Vinaigrette, Tahini & Coriander Dressing	
VEGGIE POWER BOWL V, VG, NGO	14
Butternut Squash Fritters Cabbage & Golden Beetroot Salad, Orange Vinaigrette Red Pepper Hummus Pearl Barley Risotto Pickled Red Cabbage	
MEAT POWER BOWL NGCI	14
BBQ Pulled Pork Balsamic Root Vegetables Kale, Lemon Vinaigrette Chorizo & Chilli Jam Poached Egg Green Apple	

BURGERS

BEEF BURGER NGO, DFO	16
Smoked Streaky Bacon, Cheddar Cheese, Cos Lettuce, Gherkin, Pickled Red Onion, Burger Sauce, Toasted Brioche Bun, Potato Wedges	
VEGGIE BURGER VG, NGO, DFO, VO	14
Mushroom, Truffle & Quinoa Burger, Cheddar Cheese, Cos Lettuce, Gherkin, Pickled Red Onion, Burger Sauce, Toasted Brioche Bun, Potato Wedges	

EXTRAS

TOAST VG, NGO, DFO, VO	2.5
Butter, Blackcurrant or Strawberry Jam	
RED ONION & GARLIC FOCACCIA V, VG	3.5
Red Pepper Hummus	
BUTTERNUT SQUASH FRITTERS VG, NGCI, VO	5
Horseradish Hummus	
POTATO WEDGES VG, NGCI, VO	4
Burger Sauce	

Please inform our team of any food allergies / intolerances.

V = Vegan . VG = Vegetarian . D = Contains Dairy . NGCI = Non Gluten Containing Ingredients
 NGO = Non Gluten Option Available . DFO = Dairy Free Option Available
 VGO = Vegetarian Option Available . VO = Vegan Option Available

COFFEE

Artisan Roast coffee

ESPRESSO	3.4
AMERICANO	3.6
LONG BLACK	3.6
CORTADO	3.7
FLAT WHITE	3.8
CAPPUCCINO	4
LATTE	4.1
CHAI LATTE	4.1
DIRTY CHAI LATTE	4.6
MOCHA	4.4
CAFETIERE small / large	3.7 / 7.4
<i>Single Estate Guest Bean</i>	0.3
<i>Soya / Oat Milk</i>	0.5
<i>Caramel / Hazelnut / Vanilla Syrup</i>	0.5

TEA

Loose leaf tea from Pekoe Tea

3-5

BREAKFAST TEA	LEMONGRASS & GINGER
DECAF BREAKFAST TEA	PEPPERMINT
EARL GREY	YUNNAN GREEN
ROOIBOS	ORANGE BLOSSOM OOLONG

SOFT DRINKS

HOMEMADE LEMONADE	3.8
CAWSTON PRESS SPARKLING RHUBARB	3.6
CAWSTON PRESS SPARKLING GINGER BEER	3.6
CAWSTON PRESS ELDERFLOWER LEMONADE	3.6

COCO CHOCOLATIER

HOT CHOCOLATE

COLUMBIAN PLAIN	4.4
ISLE OF SKYE SALTED CARAMEL	4.9

JUICES & SMOOTHIES

5

APPLE / ORANGE JUICE

TURMERIC, BLACK PEPPER, GINGER & CARROT JUICE

APPLE, CELERY, MINT & LIME JUICE

5.5

SPINACH, KALE, MANGO & ORANGE

BLACKBERRY & APPLE DFO, VO

COCKTAILS

MIMOSA	8.5
PEACH BELLINI	8.5
ESPRESSO MARTINI	9.5
BLOODY MARY	8.5
VIRGIN MARY	6.5

PROSECCO

DIVICI ORGANIC, <i>Glass</i>	8.5
DIVICI ORGANIC, <i>Bottle</i>	37

WINE

WHITE

D'VINE ANGELS PINOT GRIGIO 187ml	7
THE FISHWIVES CLUB SAUVIGNON BLANC	28

ROSÉ

D'VINE ANGELS ZINFANDEL ROSÉ 187ml	7
THE FISHWIVES CLUB PINOTAGE ROSÉ	28

RED

D'VINE ANGELS SHIRAZ 187ml	7
THE FISHWIVES CLUB MERLOT	28

BEER

STEWARTS CRAFT LAGER 330ml	6
STEWARTS SESSION IPA 330ml	6

Please inform our team of any food allergies / intolerances.

VO = Vegan Option . DFO = Dairy Free Option



LOUDONS

Fountainbridge only

C A K E S & S W E E T S



MANGO, PASSIONFRUIT & COCONUT DELICE	D, NGCI	5.1
LEMON MERINGUE TART	VG, D	4.1
APPLE & CINNAMON CHOUX BUN	VG, D	4.3
PEAR & FRANGIPANE TART	VG, D	4.5
PEANUT BUTTER & DARK CHOCOLATE CHEESECAKE	V, VG, NGCI	4.3
CARROT CAKE	VG, D	4.5
PISTACHIO & WHITE CHOCOLATE POLENTA CAKE	VG, D	4.3
BLACKBERRY MUFFIN	V, VG	3.5
SALTED CARAMEL BROWNIE	VG, D, NGCI	4.1
RED VELVET CAKE	V, VG, NGCI	3.9
FRUIT SCONE	VG, D	4.1
<i>Served warm with clotted cream & jam</i>		
SCONE OF THE DAY	VG, D	4.1
<i>Served warm with butter</i>		

Please inform our team of any food allergies / intolerances.

V = Vegan. VG = Vegetarian. D = Contains Dairy. NGCI = Non Gluten Containing Ingredients





LOUDONS

New Waverley only

C A K E S

OAT & SULTANA COOKIE <small>D</small>	2.9
BLACKBERRY MUFFIN <small>V</small>	3.5
PEAR & FRANGIPANE TART <small>D</small>	4.5
RED VELVET CAKE <small>V, NGCI</small>	3.9
SALTED CARAMEL BROWNIE <small>D, NGCI</small>	4.1
CARROT CAKE <small>D</small>	4.5
FRUIT SCONE <small>D</small> <i>Served warm with clotted cream & jam</i>	4.1
SCONE OF THE DAY <small>D</small> <i>Served warm with butter</i>	4.1

Please inform our team of any food allergies / intolerances.

V = Vegan . D = Contains Dairy . NGCI = Non Gluten Containing Ingredients



LOUDONS



K I D S

ENGLISH MUFFIN <small>D</small>	4
Toasted, with your choice of Bacon, Sausage or Egg	
APPLE PANCAKES <small>VG, D</small>	6.5
Sliced Banana, Maple Syrup	
BRIOCHE FRENCH TOAST <small>VG, D, NGO</small>	6.5
Sliced Banana, Maple Syrup	
EGGS & TOAST <small>VG, NGO</small>	4.5
Poached, Scrambled or Fried	
COOKED BREAKFAST <small>NGO, VGO, VO</small>	6.5
Bacon, Sausage, Tattie Scone, Homemade Baked Beans, Egg	



K I D S D R I N K S

3

BANANA SHAKE
 BABYCCINO
 HOT CHOCOLATE
 FRESHLY SQUEEZED ORANGE JUICE
 FRESH APPLE JUICE

Please inform our team of any food allergies / intolerances.

V = Vegan . VG = Vegetarian . D = Contains Dairy . NGCI = Non Gluten Containing Ingredients

NGO = Non Gluten Option Available . VGO = Vegetarian Option Available

VO = Vegan Option Available

