



GNH BAR

KING'S CROSS

BRUNCH

FRESH FRUIT SALAD, LEMONGRASS SYRUP 8

CREAMED SMOKED HADDOCK, POACHED HEN'S EGG 9.50

MACSWEEN'S HAGGIS, FRIED DUCK'S EGG 10

CRUSHED AVOCADO ROAST TOMATOES, POACHED EGG & PESTO 11.5

BRAISED SMOKY BUTTER BEANS 9.75

SMOKED HADDOCK KEDGEREE 12

EGGS BENEDICT FLORENTINE 10 ROYALE 14

CLASSIC BRITISH BREAKFAST 17

CACKLEBERRY FARM EGGS - ANY STYLE,
PADDOCK FARM SAUSAGE, SMOKED FREE RANGE BACON, SLOW ROAST TOMATO,
STORNOWAY BLACK PUDDING, BAKED MUSHROOM, WHITE OR GRANARY TOAST

DEVILLED CORNISH LAMB'S KIDNEYS ON TOASTED SOURDOUGH 8.75

CORNISH FISH SOUP, ROUILLE AND CROUTONS 8.75

CAESAR SALAD 8.25 / 11.75 ADD SMOKED CHICKEN BREAST 3 / 5

ARGYLL SMOKED SALMON, IRISH SODA BREAD 12.50

ISLE OF WIGHT TOMATO, BABY MOZZARELLA & PESTO 10

AROMATIC TOMATO & TAMARIND PRAWN CURRY, CUMIN RICE 15

MEY SELECTIONS' HAMBURGER, KEEN'S CHEDDAR, SMOKED BACON, FRIES, PICKLE 14.50

TENDERSTEM BROCCOLI, GRILLED COURGETTES, CRISPY EGG, HAZELNUT DRESSING 16

Chef Director: Mark Sargeant

A discretionary service charge of 12.5% will be added to your bill.