

BRUNCH @ FORTY TWO - 9.30-11.30AM

**SOAKED AND SLOW
COOKED PORRIDGE OATS**

fresh cream & heather honey
(Add a wee dram)
5

GRANOLA CLUSTERS

seeds and berries, Greek yoghurt
4

**SCOTCH PANCAKE,
STORNOWAY BLACK PUDDING**

poached egg, local oyster mushroom,
crisp pancetta
10

TOASTED MUFFIN

carved baked ham,
poached egg, hollandaise
8

CRUMPETS

glazed cheddar,
sun blushed tomato
5

FRENCH TOAST

streaky bacon, maple syrup
6

STEAK & EGGS

12

CREPES

brown sugar, foamed candied citrus syrup
8

ARCHIE'S HOT SMOKED SALMON

scrambled eggs, butter reduction
8

SPICED ITALIAN SAUSAGE

white beans, Napoli ragout, toasted bagel
9

FRITTATA OF CREAM CHEESE

spinach, roast red pepper and chilli
8

**WARM FRESHLY BAKED
FRUIT OR PLAIN SCONES**

unsalted butter, clotted cream
and strawberry jam
4

FRESHLY GROUND ITALIAN COFFEE

Americano	2.5	3.5
Cappuccino	2.5	3.5
Espresso	2.5	3.5
Latte	2.5	3.5

POT OF FRENCH LOOSE LEAF TEA

English	3
Earl Grey	3
Peppermint	3
Green tea	3

HOT CHOCOLATE BLOCK

steamed frothed milk,
gold dust, marshmallows
4.5

**JUST JOINING US FOR A
COFFEE, TEA OR OUR
AMAZING HOT CHOCOLATE?**

Treat yourself to our dark and white
chocolate fudge and shortbread
2

We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens.

If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared.

Please note: menu items subject to change and availability GF Please ask about our gluten free options.

(GF) Gluten Free **(V)** Vegetarian