

# FOOD

## IN A HURRY?

Just let us know & we can make sure you go from ordering to eating within fifteen minutes.  
**Sit back, take in the views of the Campsie hills & relax, we will look after you.**

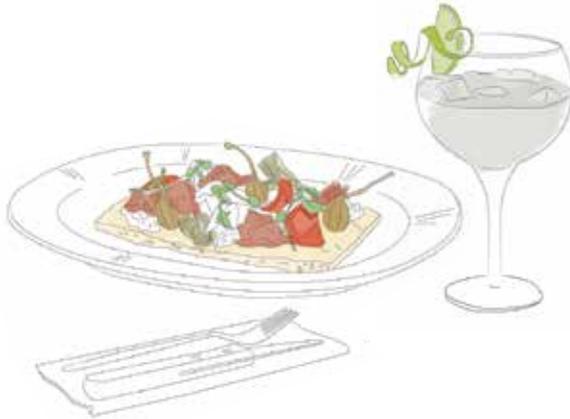
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## BREAKFAST page 1 - 4

Available until 11am

## MAINS page 6 - 10

Available from 11am

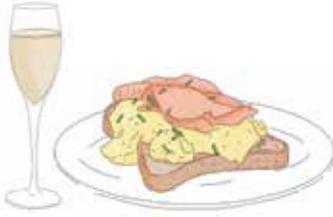


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# CALEDONIA

CAFÉ BAR VIEWS

# BREAKFAST PLATES



## A LUXURIOUS START

### **Champagne Breakfast 21.50**

Treat yourself to our delicious smoked salmon & scrambled eggs with an added glass of indulgent Louis Dornier Brut Champagne

### **Full Scottish Breakfast 12.50**

Back bacon, link or Lorne sausage, roasted vine tomatoes, fried or scrambled egg, a tattie scone, baked beans and pan fried wild mushrooms

**Add toast & butter 3.50**

### **Caledonia Sunrise (vg) 12.50**

Veggie sausage, roasted vine tomatoes, sliced avocado, mixed grains, crispy cubed potatoes, baked beans and pan fried wild mushrooms

**Add fried or scrambled eggs (v) 2.25 or smoked salmon 4.00**

# CALEDONIA TOASTS

### **Scrambled Eggs on Toast (v) 10.00**

Served on toasted sourdough bread, topped with fresh chives

**Go Gluten Free!** Ask to swap to seeded gluten-free toast **(gf)**

### **Smoked Salmon & Scrambled Eggs 14.00**

Served on white sourdough toast with indulgent smoked salmon

**Go Gluten Free!** Ask to swap to seeded gluten-free toast **(gf)**

### **Avocado on Toast (vg) 10.50**

Crushed avocado with fresh lime, mint, parsley and chilli. Served on white sourdough toast with homemade tomato relish and omega seeds

**Go Gluten Free!** Ask to swap to seeded gluten-free toast **(v) (gf)**

**Add smoked salmon 4.00**

### **Scottish Forest Brioche (v) 10.50**

Toasted buttery brioche topped with fresh forest berries, coconut yoghurt and blueberry compote

### **Wild Mushroom on Toast (vg) 11.00**

Pan fried mushrooms with garlic and onions on white sourdough toast, topped with vegan feta

**Go Gluten Free!** Ask to swap to seeded gluten-free toast **(v) (gf)**

# LIGHTER & BRIGHTER

## **Freshly Made Porridge (vg) 7.00**

Made with your choice of water, coconut or semi-skimmed milk (v) and topped with:  
Fresh banana & runny honey (v)  
Blueberry compote

## **Fruit & Nut Granola (v) 8.25**

Crunchy fruit & nut granola with fresh forest berries, coconut yoghurt  
& fresh passionfruit

## MORNING ROLLS & CROISSANTS

### **Fried Egg Roll (v) 7.25**

### **Grilled Back Bacon Roll 7.25**

### **Sausage Roll 7.25**

**Choose** Traditional Link or Lorne sausage

### **Spicy Mushroom & Sausage Roll (vg) 9.75**

Pan fried garlic mushrooms with vegetable sausages and  
vegan sriracha mayo

### **Full Works Roll 9.75**

Filled with all your favourites; Back bacon, link or lorne sausage  
and a fried egg

### **Filled Croissant 7.00**

Fresly baked all butter croissant, filled with your choice of:  
Wiltshire ham & Cheddar  
Fresh tomato & Cheddar (v)

We advise you to speak to a member of staff if you have any food allergies or intolerances.  
Please visit our interactive allergen site for more details [www.restaurantallergens.com/caledonia](http://www.restaurantallergens.com/caledonia)

# BAKERY

## **Freshly Baked Butter Croissant (v) 3.50**

Served with butter and your choice of preserve.

Ask your server for today's selection

## **Danish Pastries (v) 3.75**

Freshly baked every day. Ask your server for today's selection

## **Toast & Butter 3.50**

White sourdough & butter (v), white sourdough & Flora (vg),  
seeded gluten-free toast & butter (v) (gf)

**Add your choice of preserve 1.00**



## SOMETHING ON THE SIDE

**Bacon 2.25**

**Link Sausages 2.25**

**Lorne Sausages 2.25**

**Fried Eggs (v) 2.25**

**Scrambled Eggs (v) 2.25**

**Grilled Tattie Scones (vg) 2.25**

**Wild Mushrooms (vg) 2.25**

**Smashed Avocado (vg) 2.25**

# BREAKFAST COCKTAILS & JUICES

## **Bellini 10.50**

Prosecco with peach puree

## **Mimosa 10.50**

Prosecco with freshly squeezed orange juice

## **Bloody Mary 12.50**

A spicy infusion of JJ Whitley vodka & tomato juice with fresh lemon  
& worcester sauce

## **Fresh Orange Juice 4.00**

## **Bonnie Morning 5.25**

Mango, orange & pineapple

## **Highland Sunrise 5.25**

Grapefruit, orange & pineapple

## **Golden Tartan 5.25**

Pineapple, mango & apple

## **The Thistle 5.25**

Orange & mixed berries



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# MAINS

Available from 11am



# SMALL PLATES

## **Smoked Salmon Plate 12.50**

Indulgent smoked salmon served with a fresh lemon wedge, cracked black pepper and sourdough bread & butter

**Go Gluten Free!** Swap to seeded gluten-free toast (gf)

## **Spicy Potato Wedges (vg) 4.75**

Golden wedges served with sriracha spiced mayo for dipping

## **Chilli Garlic Prawns 9.50**

King prawns cooked with chilli & garlic, served with toasted flatbread and a fresh lemon wedge

**Go Gluten Free!** Swap to seeded gluten-free toast (gf)

## **Chorizo & Potato Bravas 9.25**

Sliced chorizo in a spiced tomato sauce, crispy potato wedges and toasted flatbread

## **Buratta & Heritage Tomatoes (v) (gf) 10.00**

Sliced heirloom tomatoes with a creamy whole burrata and crispy capers. Drizzled with olive oil and balsamic vinegar

## **Hummus & Crudite (vg) 8.25**

Fresh radish, carrot, cucumber and toasted flatbread with classic hummus sprinkled with sumac and olive oil

**Go Gluten Free!** Swap to seeded gluten-free toast (v) (gf)

## **Spiced Jackfruit (vg) 10.00**

Pulled jackfruit & black turtle beans in a spiced tomato sauce. Served with toasted flatbread

**Go Gluten Free!** Swap to seeded gluten-free toast (v) (gf)



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# ALL DAY BRUNCH

## TREAT YOURSELF

### **Champagne Brunch 21.50**

Treat yourself to our delicious smoked salmon & scrambled eggs with an added glass of indulgent Louis Dornier Brut Champagne



### **Smoked Salmon & Scrambled Eggs 14.00**

Served on white sourdough toast with indulgent smoked salmon  
**Go Gluten Free!** Ask to swap to seeded gluten-free toast (gf)

## ARTISAN FLATBREADS

### **Haggis & Pomegranate 13.50**

Topped with crumbled Macsween haggis, red onion marmalade, coriander sauce, sumac and fresh pomegranate seeds

### **Chorizo & Wild Mushroom 14.75**

Topped with sliced & spiced chorizo, pan fried wild mushrooms, hand torn burrata, red pesto and balsamic vinegar

### **Italian Charcuterie & Hummus 14.75**

Topped with prosciutto crudo, coppa and Salame Milano and classic hummus.  
All drizzled with basil oil, spiced mayo and balsamic vinegar

### **Roasted Veg & Vegan Feta (vg) 13.00**

Topped with roasted vegetables, red onion marmalade, red pesto and vegan feta

# FRESH SALADS

## Chicken Caesar Salad 14.75

Little gem lettuce leaves tossed with homemade croutons and smoky Caesar dressing, topped with pulled chicken, crispy bacon, Gran Levanto shavings and a soft boiled hen's egg

**Go Veggie!** Ask for your salad without the chicken and bacon (v) 12.50

## House Garden Salad (vg) 13.50

Mixed grains, leaves and fresh heirloom tomatoes tossed with lemon and basil oils, topped with fresh sliced avocado

**Add Smoked Salmon 4.00 | Burrata (v) 2.25 | Pulled Chicken 2.25**

# OPEN SANDWICHES

**Toasted bread topped with delicious treats**

**Add a bowl of potato wedges to your open toast or toasted sandwiches for 2.25**

## Smoked Salmon, Avocado & Asparagus 13.00

Steamed asparagus topped with crushed avocado mixed with fresh lime, mint, parsley & chilli, alongside homemade tomato salsa and topped with smoked salmon, on toasted white sourdough

## Asparagus & Roasted Veg (vg) 10.50

Steamed asparagus topped with roasted vegetables and fresh homemade tomato salsa all drizzled with red pesto and spiced mayo, on toasted white sourdough

## Pulled Chicken & Crispy Bacon 13.00

Pulled chicken mixed with spring onion, smoked Applewood Cheddar and mayo. Served with crispy bacon on toasted white sourdough and topped with a soft boiled hen's egg

## Charcuterie & Burrata 13.00

Prosciutto crudo, coppa and Salame Milano with fresh sliced tomato and creamy burrata on toasted white sourdough



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# SWEET PLATES

## Scottish Cheese Board (v) 13.00

A curated selection of Arran cheeses; smoked Cheddar, classic blue and mist brie. Served with classic Scottish oatcakes, fresh fig, black grapes, celery and red onion marmalade

## Classic Cheesecake (v) 8.25

Baked vanilla cheesecake topped with fresh passionfruit, blueberry compote and salted caramel sauce

## Scottish Forest Brioche (v) 10.50

Toasted buttery brioche topped with fresh forest berries, coconut yoghurt and blueberry compote



(v) vegetarian | (vg) vegan | (gf) gluten free

We purchase fish responsibly & where possible from sustainable sources. Our eggs are all RSPCA Assured™ free-range. Gluten free dishes are made from products which do not contain gluten as an ingredient. Vegetarian dishes do not contain any meat or fish. Vegan 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. All dishes on this menu are subject to ingredient availability. There is a small possibility that allergen traces may be found in any menu item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

Not all ingredients are shown in the dish descriptions. Please visit our interactive allergen site for more details [www.restaurantallergens.com/caledonia](http://www.restaurantallergens.com/caledonia). We accept Visa, MasterCard, Maestro, American Express & all major currencies. VAT is included in all our prices. We welcome your feedback, email: [concessions@trgplc.com](mailto:concessions@trgplc.com) [www.trgconcessions.co.uk](http://www.trgconcessions.co.uk) | 0123