

CALEDONIA

BREAKFAST

SIT BACK, TAKE IN THE VIEWS OF
THE KILPATRICK HILLS AND RELAX

In a hurry?

Just let us know and we can make sure you
go from ordering to eating within 15 minutes.



THE CALEDONIA FOUR

Champagne Breakfast 21.50

Treat yourself to our delicious Smoked Salmon & Scrambled Eggs with an added glass of indulgent Louis Dornier Brut Champagne

Go gluten free - ask to swap to seeded gluten free toast **(gf)**

Classic Caledonian 13.50

Streaky bacon, a link or Lorne sausage, fried or scrambled egg, haggis, tattie scone, baked beans and roasted wild mushrooms

Add Sourdough toast and butter **3.00**

Caledonian Feast 16.00

Rashers of streaky bacon, link or Lorne sausages, fried or scrambled eggs, haggis, two tattie scones, baked beans and roasted wild mushrooms

Add Sourdough toast and butter **3.00**

Duncolm Sunrise (v) 16.00

Mixed grains, fresh avocado, flatbread, coconut yoghurt, olives, chickpea & cannellini bean houmous with scrambled egg and dressed salad, topped with sesame seeds

Make it vegan - swap your scrambled egg for scrambled tofu **(vg)**

Add Smoked salmon **4.00**

BREAKFAST MUFFINS

Traditional Breakfast Muffin 8.50

Streaky bacon | Link sausage | Lorne sausage | Fried egg **(v)**

Signature Breakfast Muffin 10.25

Streaky bacon, fried egg and link or Lorne sausage

Veggie Breakfast Muffin (v) 9.25

Roasted wild mushrooms and fresh avocado on a toasted breakfast muffin

Add Cheddar cheese to any breakfast muffin **(v) 1.00**

Our haggis and Lorne sausage are sourced from Campbells Brothers based in Bonnyrigg, who established their first butcher shop in Scotland in 1902



FARM TOASTS

Contemporary takes on a rustic classic, inspired by the great outdoors. All served on toasted sourdough.

Go gluten free - ask to swap to seeded gluten-free toast (v)(gf)

Wild Mushroom & Avocado (v) 13.50

Fresh avocado, roasted wild mushrooms, roasted red pepper and asparagus with a tahini dressing, topped with sesame seeds

Poached Salmon 14.50

Flaked poached salmon, heritage tomatoes, labneh, fried capers and a soft boiled egg with pickled shallots

Labneh & Eggs (v) 12.00

Fresh avocado, labneh, heritage tomatoes, fried capers and a soft boiled egg with pickled shallots



THE CLASSIC COLLECTION

Scrambled Eggs on Toast (v) 10.00

Served on toasted sourdough

Go gluten free - ask to swap to seeded gluten free toast (gf)

Smoked Salmon & Scrambled Eggs 14.00

Fluffy free range eggs with smoked salmon on sourdough toast

Go gluten free - ask to swap to seeded gluten free toast (gf)

French Toast 11.00

Two slices of soft and buttery brioche, topped with either:

Rashers of bacon and maple flavoured syrup |

Coconut yoghurt, fresh berries and sour cherry mollasses (v)

Filled Croissant 7.25

Freshly baked, all butter croissant filled with either:

Wiltshire ham and Cheddar cheese | Cheddar cheese and fresh tomato (v)

Granola (vg) 8.25

Buckwheat granola with fresh berries and coconut yoghurt

BAKERY

Freshly Baked Croissant (v) 3.50

Served with butter

Pain au Raisin (v) 3.75

Pain au Chocolate (v) 3.75

Daily Pastry (v) 3.75

Freshly baked every morning - ask your server for today's selection

Toast & Butter (v) 3.00

Sourdough toast & butter (v) | Sourdough toast & flora (vg) |

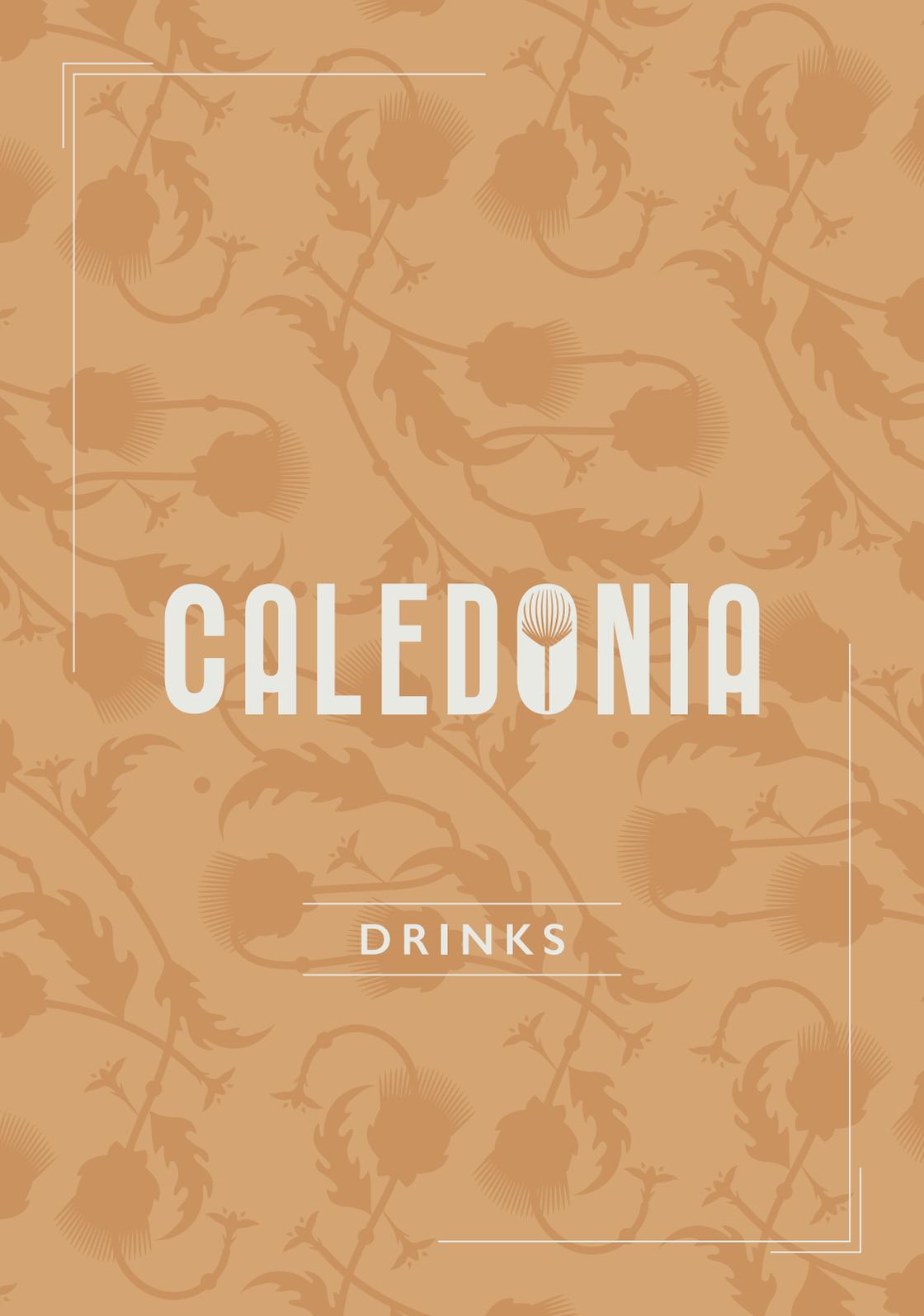
Gluten free toast & butter (v)

Add your choice of preserve **1.00**

(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. *Juice drink. 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. 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 www.trgconcessions.co.uk | 0524





CALEDONIA

DRINKS

BREAKFAST COCKTAILS

Bellini 10.75

A luxurious combination of sparkling wine and peach purée

Bloody Mary 12.50

A spicy infusion of vodka, tomato juice, fresh lemon,
Worcestershire sauce, celery, salt and pepper

Mimosa 10.75

Sparkling wine topped with freshly squeezed orange juice

CLASSIC COCKTAILS

Cosmopolitan 11.75

A bitter sweet mix of vodka, Cointreau, cranberry juice
and a dash of lime

Mojito 12.25

Refreshing combination of Bacardi Carta Blanca rum, lime,
fresh mint and soda

Forest Berry Mojito 12.50

Our classic house rum mojito muddled with fresh berries
and blackberry liqueur

Glasgow Mule 12.50

Auchentoshan American Oak, Angostura bitters and lime
topped with ginger beer and a twist of orange

Honey Mist 11.00

Famous Grouse Whisky, honey and a dash
of Angostura bitters



SPRITZ

Aperol Spritz 11.75

Aperol & Prosecco topped with soda

Blackberry & Raspberry Spritz 11.75

Prosecco, Crème de Mure & Chambord topped with soda

Elderflower Spritz 11.75

A fragrant & refreshing mix of gin, Prosecco & elderflower topped with soda

Apple & Cucumber Spritz 11.75

Hendrick's gin, apple juice & Prosecco topped with soda



SOFT DRINKS

Strathmore Still or Sparkling Water 330ml 3.25

Freshly Squeezed Orange Juice 4.00

Fruit Juices 3.75

Apple, Cranberry*, Grapefruit, Mango*, Orange, Pineapple, Tomato

Coca-Cola Reg 4.00 | Lrg 4.75

Diet Coke | Coke Zero Reg 3.75 | Lrg 4.25

Slimline Lemonade Reg 3.75 | Lrg 4.25

Irn Bru 330ml 4.00

Diet Irn Bru 330ml 3.75

Red Bull 250ml 4.00

Fever-Tree Tonics 200ml 2.75

Indian, Light Indian, Mediterranean, Aromatic, Light Elderflower

Fever-Tree Softs 200ml 2.75

Sparkling Apple & Mint, Mexican Lime Soda

Ginger Ale | Ginger Beer 200ml 2.75

REFRESHING JUICES

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

HOT DRINKS

Americano Reg 3.50 | Lrg 4.00

Cappuccino Reg 3.75 | Lrg 4.25

Caffè Latte Reg 3.75 | Lrg 4.25

Flat White 3.75

Mocha Reg 4.25 | Lrg 4.75

Espresso Reg 3.50 | Lrg 4.00

Macchiato Reg 3.50 | Lrg 4.00

Hot Chocolate Reg 4.25 | Lrg 4.75

With cream

Breakfast Tea 3.75

Fruit & Herbal Teas 3.75

Ask your server for today's selection

Flavoured Syrup Shot 0.75

Caramel, Hazelnut, Vanilla

Add an extra shot of coffee 0.50

Decaf coffee, oat and coconut milk alternatives are available

