

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.

BREAKFAST page 1 - 4

Available until 11am

MAINS page 5 - 9

Available from 11am



CALEDONIA

CAFÉ BAR VIEWS

BREAKFAST PLATES



A LUXURIOUS START

Champagne Breakfast 18.95

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

Full Scottish Breakfast 10.50

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 2.95

Caledonia Sunrise (vg) 10.50

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) 1.95 or Severn & Wye smoked salmon 3.50

CALEDONIA TOASTS

Scrambled Eggs on Toast (v) 8.50

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 11.95

Served on white sourdough toast with indulgent Severn & Wye smoked salmon

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

Avocado on Toast (vg) 8.95

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 Severn & Wye smoked salmon 3.50

Scottish Forest Brioche (v) 8.95

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

Wild Mushroom on Toast (vg) 9.50

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) 5.95

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) 6.95

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

MORNING ROLLS & CROISSANTS

Fried Egg Roll (v) 6.25

Grilled Back Bacon Roll 6.25

Sausage Roll 6.25

Choose Traditional Link or Lorne sausage

Spicy Mushroom & Sausage Roll (vg) 8.25

Pan fried garlic mushrooms with vegetable sausages and
vegan sriracha mayo

Full Works Roll 8.25

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

Filled Croissant 5.95

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

BAKERY

Freshly Baked Butter Croissant (v) 2.95

Served with butter and your choice of preserve.

Ask your server for today's selection

Danish Pastries (v) 3.25

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

Toast & Butter 2.95

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

Add your choice of preserve 0.85



SOMETHING ON THE SIDE

Bacon 2.00

Link Sausages 2.00

Lorne Sausages 2.00

Fried Eggs (v) 2.00

Scrambled Eggs (v) 2.00

Grilled Tattie Scones (vg) 2.00

Wild Mushrooms (vg) 2.00

Smashed Avocado (vg) 2.00

BREAKFAST COCKTAILS & JUICES

Bellini 8.95

Prosecco with peach puree

Mimosa 8.95

Prosecco with freshly squeezed orange juice

Bloody Mary 10.50

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

Fresh Orange Juice 3.50

Bonnie Morning 4.40

Mango, orange & pineapple

Highland Sunrise 4.40

Grapefruit, orange & pineapple

Golden Tartan 4.40

Pineapple, mango & apple

The Thistle 4.40

Orange & mixed berries



MAINS

Available from 11am

SMALL PLATES

Smoked Salmon Plate 10.50

Award winning Severn & Wye 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) 4.00

Golden wedges served with sriracha spiced mayo for dipping

Pulled Lamb & Haggis 8.50

Pulled lamb in a tomato sauce, topped with crumbled Macsween haggis, coriander sauce and fresh pomegranate seeds. Served with toasted flatbread

Chilli Garlic Prawns 7.95

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 7.95

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

Burrata & Heritage Tomatoes (v) (gf) 8.50

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

Hummus & Crudite (vg) 6.95

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 Banana Blossom (vg) 8.50

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

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



ALL DAY BRUNCH

TREAT YOURSELF

Champagne Brunch 18.95

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



Smoked Salmon & Scrambled Eggs 11.95

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

ARTISAN FLATBREADS

Haggis & Pomegranate 11.50

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

Chorizo & Wild Mushroom 12.50

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

Italian Charcuterie & Hummus 12.50

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) 10.95

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

FRESH SALADS

Chicken Caesar Salad 12.50

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) 10.50

House Garden Salad (vg) 11.50

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

Add Smoked Salmon 3.50 | Burrata (v) 1.95 | Pulled Chicken 1.95

OPEN SANDWICHES

Toasted bread topped with delicious treats

Add a bowl of potato wedges to your open toast or toasted sandwiches for 1.95

Smoked Salmon, Avocado & Asparagus 10.95

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

Asparagus & Roasted Veg (vg) 8.95

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 10.95

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 10.95

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



SWEET PLATES

Scottish Cheese Board (v) 10.95

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) 6.95

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

Scottish Forest Brioche (v) 8.95

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. 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 | 0822