

# FOOD.PLATES.SHARERS

SMALL PLATES	<b>Marinara Mozzarella</b>	7
	Chunks of mozzarella in a crisp panko chive & parmesan crumb, with a spicy marinara sauce	
	<b>Sweet Halloumi Stacks</b>	7
	Sumac yoghurt dressing, pomegranate molasses, mint and fresh pomegranate (Vegan option available)	
A BIT MORE	<b>Heritage Tomato Bruschetta</b>	7
	Burrata (fresh Italian buffalo mozzarella with a cream centre) with basil pesto on toasted olive oil sourdough with heritage tomatoes from 'Veg Co' (🌱)	
	(Vegan option available)	
	<b>Mac Mini</b>	7
Classic mac and cheese with cheddar, mozzarella and our signature béchamel sauce topped with a sourdough, herb and parmesan crumb (Vegan option available  )		
SHARING PLATES	<b>Merguez Raclette</b>	12
	Raclette with sharp cheddar poured over hassleback potatoes, merguez sausage and pickles	
	<b>Hoose Poutine</b>	8
	Cheese curds and skin on fries with a rich beef gravy made in-house (Vegan option available with marmite gravy!)	
	<i>Blue Cheese / Fried Egg - £1</i> <i>Crispy Bacon - £2</i> <i>Pulled Pork / BBQ pulled Jack Fruit - £3</i>	
<b>Beef &amp; Mozzarella Slider</b>	14	
Locally sourced 4oz burger served with mozzarella panko slider, smoked streaky bacon, beef tomato, in a brioche bun, with skin-on fries and pickled red cabbage		
<b>Fondue</b> (Serves 2)	20	
Two cheese fondue, Emmental and Gruyere with white wine, served with toasted bread, Merguez sausage, pickles and hassleback potatoes		
<b>Straight Up Cheese Board</b> (Serves 2)	15	
A selection of Scottish cheeses, caramelised onion chutney, 'Veg Co' chilli jam (🌱) seasonal fruit, mini toasts and oatcakes		
<b>Nduja DoYa DoYa?</b> (Serves 2)	12	
Baked camembert topped with spicy Nduja served with toasted bread (Vegan version available)		

# SALADS.SIDES.DESSERTS

## SALADS

- Blue Blue Electric Salad** 8  
Mixed leaves, pecans, apple, crumbled blue cheese and an Ola Oil raspberry vinaigrette (u)
- Meta-Feta** 8  
Funky chunks of Feta, tossed with fresh cucumber, red onion, mixed leaves served with a mint yoghurt dressing

## SIDES

- Skin on Fries** 4
- Hasselbacks** - Seasoned with Rock Salt and Chives 4.5
- Frickles** - Fried Pickles 4
- Rarebit Sauce** - In-house cheese sauce made with local beer 4

## KIDS PLATES

- Cheesy Quesadillas** - with mixed peppers and ham 4
- Mini Mac & Cheese** 4
- Mini Me Toastie** - with cheese, cheese & ham or ham 4
- Tomato Pasta** - with cheese or without 4
- Tomato Soup** - with cheese or without 3
- Mighty Mini Cheeseboard** - Babybell, Dairylea, Cheestrings, mini toasts, cheddar biscuits and carrot sticks - includes drink. Ask your server for a colouring pack and temporary tattoos 7

## DESSERTS

- French Toast** 6  
Stuffed with peanut butter jelly served with mascarpone ice cream
- Nutella & Mascarpone Toastie - An old Melt favourite!** 6  
On buttery brioche with a touch of rock salt (Vegan version available with Vego chocolate spread)
- Skillet Cookie** 6  
Large soft chocolate chip cookie, served with mascarpone ice-cream
- Sticky Toffee Brownie Pudding** 6  
Melt date, treacle & Nutella brownie with thick caramel sauce served with vanilla ice cream
- Ice-cream & Sorbets** 3  
See waiting staff for list of ice creams/sorbets

## INFO

We work with a great bunch of local producers and suppliers but cannot guarantee that the following allergens are not present in our dishes: *nuts, peanuts, gluten, milk & lactose, egg, fish, molluscs & crustaceans, soya, lupin, celery, mustard and sesame seeds*. If you have an allergy or specific dietary requirements, please let us know and we'll do our best to advise. Some dishes cannot be adapted or substituted due to the preparatory nature of them - but we will endeavour to accommodate you wherever we can.

(u) Available to buy downstairs

# MORNING

Served Fri - Sun 10am - 1pm

## BREAKFAST

<b>Full Breakfast</b>	8
Parmesan soft scrambled free-range eggs, mini thyme potatoes, roasted tomatoes, toasted sourdough, smoked bacon or vegetarian sausage, baked beans and Portobello mushrooms	
<b>Vegan Breakfast</b>	8
Vegan haggis, mini thyme potatoes, roasted tomatoes, toasted sourdough, baked beans and Portobello mushrooms	
<b>Toast</b>	3
Toasted sourdough with salted butter/vegan spread, jam, marmalade or honey	
<b>Eggs every way</b>	5
Toasted sourdough with a choice of scrambled, poached or fried local free-range eggs <i>Add bacon - £2</i>	
<b>Hot Scones</b>	5
Wholemeal parmesan & cheddar with salted butter	
<b>Banana Bread</b>	5
Brown sugar crusted, pecan and banana with salted butter	
<b>Brioche breakfast buttie</b>	5
Streaky bacon/vegan lorne sausage from 'Faceplant foods' <i>Add free-range fried egg £1</i>	
<b>Granola</b>	3
Seasonal fruit and Greek yoghurt (Vegan version available)	

## INFO

We work with a great bunch of local producers and suppliers but cannot guarantee that the following allergens are not present in our dishes: *nuts, peanuts, gluten, milk & lactose, egg, fish, molluscs & crustaceans, soya, lupin, celery, mustard and sesame seeds*. If you have an allergy or specific dietary requirements, please let us know and we'll do our best to advise. Some dishes cannot be adapted or substituted due to the preparatory nature of them - but we will endeavour to accommodate you wherever we can.

(📍) Available to buy downstairs