

Brunch Classics

Served every day from 10-5pm
Or, try our new
"On Gluten Free Toast Section"

Pre-dinner Drinks & Aperitif

Aperol Spritz - £7.50
Aperol, fresh orange & Prosecco

Kir Royal - £7.95
Lejay Crème de Cassis topped up with Cavit Prosecco

Edinburgh Royale - £7.50
Choice of Edinburgh Gin Raspberry/Rhubarb & Ginger or
Elderflower & Prosecco

Cavit Prosecco - £5
Light and refreshing full of lively bubbles. Crisp
green apple, pear and lemon

Please see our drinks menu for our Recommended Gin
Serves and other wonderful concoctions

Starters

Served from 5pm till 10pm

Soup of the Day (V) - £4.50
Served with Gluten Free Bread

Shetland Mussels - £6.25
Curried Shetland Mussels, Gluten Free Bread

Ham Hock & Caramelized Apple Terrine - £5.75
Gluten Free Bread, Celeriac Remoulade

Element Hot Smoked Loch Awe Trout - £6.50
Home Smoked Loch Awe Trout, Buckwheat,
Grapefruit, Ricotta

Nae Gluten

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients & does not have a specific allergen free zone.

Mains Course

Served from 5pm till 10pm

Flat Iron Steak - £15
8oz Flat Iron Steak (served pink)Chimichurri
Marinade, Mixed Salad, hand-cut chips

North Sea Baked Cod - £15.50
Heritage potato, Shetland shellfish, Tarbut
Samphire, Lemon & Dill butter sauce

Confit Pork Belly - £15.50
Braised Pig Cheek, Braising Liquid, Burnt
Apple Puree, Mashed potato

Grilled Goats Cheese - £8.50
Buckwheat, Golden Beets, Pickled Vinaigrette &
Walnuts

Perthshire Beef Burger - £10.50
Toasted Gluten Free bun, Hand-cut chips, Tomato
relish

Add cheddar, blue cheese, bacon (£1 each)

& Sides Dishes

Radicchio, Rocket, & Baby Spinach Salad, Cucumber
Vinaigrette - £3.50

Creamy Herb Mash Potato - £3.50

Hand Cut Chips - £3

Garlic Butter Mushrooms - £3

Gluten free Bread & oil served with hummus &
marinated olives - £4

If you suffer from a food allergy or an intolerance. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients & does not have a specific allergen free zone.

Desserts

A Trio of Home Made Ice Cream - £4.75
paired with Bodegas Rey Ferrnando de Castilla,
Pedro Ximenez 50ml £4.50

Peanut Butter Parfait - £5.75
Raspberry Coulis, Chocolate Mousse

Coconut Cheesecake - £5.75
Molasses Roasted Pineapple
**Paired with Ron Zacapa 23yr Solera Gran Reserva
Rum 25ml £5.15**

A Selection of Cheeses - £7.50
Gluten free oatcakes, quince jelly, grapes
**Paired with Niepoort Tawny Dee, Portugal
(75ml) £4.95/(btl) £22**

& Digestif

**Teas & Coffees available please ask to your server &
upgrade to a liqueur coffee, or a Cheeky Malt of the
Month.**

Liqueurs

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|----------------|-------|
| Baileys | £4.50 |
| Amaretto | £3.50 |
| Drambuie | £3.50 |
| Grand Marnier | £3.75 |
| Limoncello | £2.50 |
| Patron XO Café | £3.75 |
| Sambuca | £3.25 |

Brandy/Vermouths

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|------------------|-------|
| Courvoisier VS | £3.60 |
| Courvoisier VSOP | £3.75 |
| Hennessey VS | £4.95 |
| Calvados Boulard | £3.00 |
| Pedro Ximenez | £4.50 |
| Niepoort Tawny | £4.95 |
| Bristol Cream | £3.25 |

Moscato Passito, Piemonte, Italy (75ml) £4.95/22
*A deliciously balanced sticky wine with honeyed floral
aromas.*

Sunday Roast Club

**Classic brunch dishes served from
10am, Traditional Sunday Roasts served
12-5pm. Sunday papers & chilled tunes.**

#beinyourelement