

element

Brunch

SERVED FROM 10AM - 3PM

FULL COOKED SCOTTISH £12.00

Gilmour's butchers pork sausage, homemade Lorne sausage, grilled mushroom, haggis, bacon, black pudding, roast tomato, potato scone, sourdough toast, homemade baked beans & free range egg your way

FULL COOKED VEGAN £12.00

Vegan sausages, scrambled tofu, home baked beans, vegan haggis, grilled flat mushroom, slow roast tomato, potato scone & toast

GRANOLA £6.50

Home baked oat granola, natural yoghurt, apple & pear compote

EGGS

All served with two poached free range eggs, toasted muffin & hollandaise

BENEDICT Honey roast ham £7.50

FLORENTINE Buttered spinach £7.50

ROYALE Cold smoked salmon £7.50

TOAST

All served on sourdough toast

SMOKED SALMON Scrambled egg, cream cheese & dill £8.00

SMASHED AVOCADO Poached eggs, minted feta £7.00

WILD MUSHROOMS Herb butter, fried egg £7.50

MACMUFFIN £8.00

Lorne sausage, cheese & fried free range egg served in a toasted muffin

CONFIT DUCK HASH £10.00

Crispy potatoes & confit duck leg meat served with fried duck egg & watercress

Side Dishes

HOUSE SALAD £3.50

HAND CUT CHIPS £3.00

BEER BATTERED ONION RINGS £3.00

GARLIC BUTTER WILD MUSHROOMS £3.00

CREAMED PEAS £4.00

Crispy ham hock

SALT BAKED NEW POTATOES £4.00

Crème fraiche and chorizo

SEASONAL GREEN VEG £4.00

Herbs & lemon

If you suffer from a food allergy, please let your server know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. Our kitchen does process allergenic ingredients and it doesn't have a specific allergen free zone.

Please note, a discretionary 10% service charge will be added to tables of 5 or more.

Lunch

SERVED FROM 12PM - 5PM

SOUP OF THE DAY £5.00

Bread & butter

CULLEN SKINK £8.50

Smoked Peterhead haddock with potato and leeks in a creamy broth with herb oil

SANDWICHES

All sandwiches served on focaccia with house salad

ADD CHIPS OR MUG OF SOUP FOR £2

ROAST BEEF £8.50

Borders roast beef with horseradish mayo & watercress

CUBANO £8.50

Roasted wellington farm pork, ham, cheese & pickles

SMOKED SALMON £8.50

North Atlantic smoked salmon, cream cheese & dill

STRATHEARN CHEESE & SAGE PESTO £8.00

Strathearn cheese, tomato, sage & walnut pesto & honey

TOASTED VEGAN CHEESE & SAGE PESTO £8.00

Vegan Pepper Jack Cheese, tomato, sage & walnut pesto & maple

FISH & CHIPS £14.50

Beer battered Peterhead Haddock with hand cut chips & chippy garnishes

ELEMENT BURGER £14.95

Tweed Valley beef burger, crispy bacon, Arran Cheddar, lettuce, tomato, toasted pretzel bun, hand cut chips, onion rings, relish & slaw

ELEMENT VEGAN BURGER £13.95

6oz patty of mushroom, black beans & walnuts, avocado, vegan cheddar, tomato, lettuce, onion, toasted pretzel bun, hand cut chips, onion rings & slaw

STOVIES £8.50

Traditional Scottish stew of potatoes, onions, carrot & turnips served with either haggis or veggie haggis

MONKFISH SCAMPI CAESAR SALAD £9.50

Crispy breaded monkfish with baby gem lettuce, anchovies, Parmesan & croutons

AUTUMN VEG SALAD £8.50

Salad of pearl barley, beetroot, fennel & apple with cucumber dressing & leaves

Desserts

CRUMBLE (VEGAN) £5.00

Warm apple & blackberry compote, toasted oats, whisky custard

CHEESECAKE £5.00

Plum jelly & poached plums

RICE PUDDING £5.00

Warm vanilla & orange rice pudding with milk chocolate ice cream, orange & caramel tuile

CHOCOLATE & ALE CAKE £5.00

Dark chocolate & Cold Town Pale Ale cake with hazelnut crumble & vanilla ice cream

IJ MELLIS SCOTTISH CHEESE BOARD £7.50

Oatcakes, real ale chutney & grapes