



WINNER **SCOTTISH STYLE AWARDS** - SCOTLAND'S MOST STYLISH BAR
WINNER **SLTN** - SCOTLAND'S BEST OUTSIDE SPACE




BREAKFAST (SERVED UNTIL 4PM SATURDAY & SUNDAY)

Full Scottish; Virginia cured bacon, sausage, haggis, black pudding, mushrooms, tomato, egg, beans, hash brown, potato scone, toast, tea or coffee £10.95

Beef brisket hash brown, fried egg, BBQ sauce, pickled shallots £8.95 

Sweetcorn fritters, avocado, plum jam £6.95 
*add 2 poached eggs **£2** 

Vegetarian breakfast; veg sausage, veg haggis, sweetcorn fritter, spinach, mushrooms, tomato, egg, beans, hash brown, potato scone, toast, tea or coffee £10.95 

Breakfast rolls with 1 or 2 breakfast fillings £3.95/£5.95

French toast £7.95

- Virginia cured bacon, peanut butter, maple syrup
- Fresh strawberries, chocolate sauce 

Sourdough Benedict; 2 poached eggs, house batch hollandaise, toasted sourdough naked £6.95

hot-smoked salmon / Virginia cured bacon / spinach £8.95 / 2 fillings £10.95

Homemade waffles

Avocado, feta, fresh mint, pea shoots, pumpkin seeds, red chilli jam £8.95  

Hot-smoked salmon, nduja, goat's cheese, basil, lemon, pickled shallots £8.95 

Caramelized banana, maple syrup, coconut, toasted pecans, raw chocolate nibs £8.95  


Add an extra breakfast item to your plate for **£2**

Grilled bacon, sausage, mushrooms, haggis, black pudding, hash brown, potato scone, sweetcorn fritter

The Blackbird is proud to support only Scotland based suppliers.
Please make us aware of any allergies. All dishes prepared in a kitchen that handles nuts and gluten.

We add a discretionary 10% service charge to parties of 5 or more which goes directly to our staff.

 created using gluten free ingredients  vegetarian

 vegan dishes created in a kitchen that also handles non plant based ingredients



EAT ME