

GLUTEN FREE WEEKEND BRUNCH

HAIR OF THE DOG

Vesta Extra Bloody Mary £8.00
Arbikie chilli vodka, Arbikie Haar vodka,
Vesta secret spice & tomato juice

Mimosa £4.50
Prosecco and orange juice

PICK ME UP

The big banana smoothie £3.95
Banana, oat milk, vanilla & honey

Fruit boost £3.95
Pomegranate, raspberry & pineapple

Berry medley £4.50
Strawberry, raspberry, lemon & cranberry

Grapefruit & elderflower fizz £4.50
Grapefruit & Rosemary London Essence & elderflower
cordial

SIDES

Egg, bacon, sausage, black pudding or haggis £2.95
Mushroom, tomato, baked beans, potato scone or toast £2.50
GF bread & oils (VG) £3.50
Marinated olives (VG) £3.50
Seasonal vegetables (VG) £4.50
Chips (VG) £4.00
Tomato, red onion & basil salad (VG) £3.50
Rocket & parmesan salad (V) £3.95

VG = Vegan V = Vegetarian N = Nuts

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LUNCH OR BRUNCH

Avocado on toasted GF bread (V) £6.95
with pomegranate, omega seeds & grilled lime

Eggs your way
poached eggs on toasted GF bread, hollandaise sauce &
you choose the rest:
Pulled ham hock £8.00
Smoked salmon & paprika £8.50
Avocado & baby spinach (V) £7.00

Flat iron steak & poached eggs £17.95
with hollandaise sauce & chips

Soup of the day (V) £5.00
with toasted bread

Vesta 7oz burger £13.00
in GF bun with chorizo jam, lettuce, tomato, red onion &
chips. Add a topping: Isle of Mull cheddar or blue cheese
(£1.50 each) Bacon or BBQ pulled pork (£2 each)

Beer battered haddock £13.50
with mushy peas, chips & tartar sauce

Superfood salad (VG) £12.50
with chickpeas, avocado, red onion, quinoa, tomato, spinach,
pomegranate & a citrus dressing

DESSERTS

rk chocolate & peanut butter
mousse (VG, N) £6.00

Lemon posset, homemade shortbread
& berries (V) £6.50

Selection of Scottish cheeses with
oatcakes, chutney & red grapes (V) £8.95