MITCHELL

Purveyor of Fine Food and Wine

DAY MENU

BRUNCH

AVAILABLE 9AM TO 4PM

MITCHELL'S BREAKFAST 15.00
Link Sausage, Smoked Back Bacon, Tomato, Mushroom, Baked Beans,
Black Pudding, Haggis, Tattie Scone, Toast, Your Choice of Fried, Poached or Scrambled Egg

VEGGIE BREAKFAST (v, vg available) 14.50
Plant-Based Sausage, Tomato, Mushroom, Baked Beans, Veggie Black Pudding,
Veggie Haggis, Tattie Scone, Toast, Your Choice of Fried, Poached or Scrambled Egg

POACHED EGGS, TOASTED MUFFIN & HOLLANDAISE WITH A MITCHELLS TWIST

Portobello Mushroom, Asparagus, Toasted Super Seeds **(v)** 10.00

Smoked Salmon, Sauté Spinach 13.50

Smoked Streaky Bacon, Pork Mince Patty, Pulled Pork 12.50

Lightly Spiced Chicken, Peppers, Onion, Chunky Salsa 12.50

EGGS SHAKSHUKA (v) 11.00
Baked Eggs, Chunky Tomato & Sweet Red Pepper Sauce,
Herb Gratin, Spinach Tortilla

AVOCADO ON TOAST (v) 10.00
Smashed Avocado, Red Onion, Tomato & Coriander,
Local Bakery Focaccia

HONEY CRUNCH TIEGA (vg) 8.50
Crunchy Granola, Honey Stem Ginger, Coconut Yoghurt,
Berry Compte, Fresh Berries

SPANISH STYLE OMLETTE 9.00
Grilled Vegetables, Cherry Vine Tomato, Spinach, Parmesan,
Gremolata, Herb Gratin Tortilla

MAPLE GLAZED BRIOCHE FRENCH TOAST (v) 11.00
Banana Butter, Honeycomb, Ice Cream, Candied Pecans, Fresh Berries

MORNING ROLLS 6.00
Choose 1 From Bacon, Link Sausage, Haggis, Vegan Sausage, Veggie Haggis,
Scrambled Egg, Fried Egg

MITCHELLS SWEET WAFFLE STACK 11.00
Crispy Bacon, Fried Egg, Maple Syrup, Cinnamon Sugar

SANDWICHES

AVAILABLE 12PM TO 5PM

Add Soup 4.00 • Add Exta Crunchy Fries 4.00

REUBEN 11.00
Cured Coppa, Sauerkraut, Emmental Cheese, Yellow Mustard, Russian Dressing, Warmed Local Bakery Ciabatta

FISH TIKKA 11.00
Smoked Fish Tikka, Mango Chutney, Fennel & Apple Slaw, Local Bakery Ciabatta

BEETROOT HUMMUS OPEN SANDWICH (v) 8.50
Toasted Leek & Cheese Bread, Beetroot Hummus, Black Olive, Crumbled Vegan Feta

BEEF FAJITA WRAP 13.50
Fajita Spiced Steak Strips, Onions, Peppers, Salsa, Mexican Cheese

SALADS

CAESAR SALAD 17.00
Chicken, Gem Lettuce, Sourdough Croutons, Bacon, Anchovies, Parmesan, Soft Boiled Egg, Caesar Dressing

MEXICAN (vg) 12.50
Black Beans, Chargrilled Sweetcorn, Tomato, Red Pepper, Coriander Lemon Dressing

GOATS CHEESE (v) 12.50
Balsamic & Herb Marinated Beetroot, Goats' Cheese, Candied Pecan, Watercress

SOUP OF THE DAY (v) 6.00
Artisan Bread & Butter

DAY MENU

FISH & CHIPS 19.00
Beer Battered Haddock, Mushy Peas, Tartare Sauce, Chunky Chips, Lemon

MITCHELLS BURGER 17.50
6oz Steak Burger, Monterey Jack Cheese, Fried Egg, Gem Lettuce, Black Pepper Mayo, Seeded Bun, Skinny Fries

BEEF FEATHERBLADE RAGU 18.00
Pappardelle, Beef Feather Blade, Rich Tomato Ragu, Parmesan

MITCHELLS VEGAN BURGER (vg) 16.00
Spinach & Chickpea Burger, Sliced Cheese, Gem Lettuce, Chunky Tomato Relish, Dill Pickle, Vegan Bun, Skinny Fries

CHICKEN PARMIGIANA 18.00
Parmesan Breaded Chicken fillet topped with Mozzarella with in House Napoli Sauce & Crispy Fries

SCOTTISH SEAFOOD PIE 18.00
Smoked Haddock, Prawns & Salmon in a Leek & Dill Cream Sauce Topped with Mashed Potato, Herb Crumb & Served With Seasonal Green Vegetables

MITCHELL'S DELI CHEFS' CUISINE BOARD OF THE WEEK 28.00
Ask Server for Today's Option

BUTCHER'S BOARD 27.00
Cured Meats, Scottish Cheese, Pickles, Sourdough
Add a Bottle of House Wine +18.00

TO FINISH

STICKY TOFFEE PUDDING (v) 8.00
Butterscotch Sauce, Vanilla Ice Cream

AFFOGATO 5.00
Dark Chocolate, Espresso, Vanilla Ice Cream

APPLE & PEAR CRUMBLE (v) 6.00
Granola Crumble Topping & Gingerbread Ice Cream

WARM CHOCOLATE BROWNIE 9.00
Honeycomb Ice-Cream, Chocolate Syrup

LUXURY SERVES

GAELIC COFFEE 7.50
Woodsman, Espresso, Demerara, Cream

IRISH COFFEE 7.50
Jameson, Espresso, Demerara, Cream

ITALIAN COFFEE 7.50
Disaronno, Espresso, Demerara, Cream

MITCHELLS IRISH COFFEE 8.00
Jameson, Espresso, Demerara, Cream

(v) *vegetarian* • **(vg)** *vegan*

A discretionary service charge will be added to your bill, with 100% of this optional amount going directly to our team.

We prepare and serve food and drinks that may contain food allergens. In conjunction with our food suppliers take every care in preparing your meal and drinks. Our kitchen and bar operations involve shared cooking and preparation areas. Food and drink variations may occur due to ingredient substitutions, recipe revisions, and/or preparation methods. For these reasons, we cannot guarantee that food and drink menu items will be completely free of allergens. If you have a food allergy or intolerance or Coeliac disease, please speak to one of our managers about the specific ingredients before you order.

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