

# MITCHELL

Purveyor of Fine Food and Wine

## BRUNCH.

**MON-FRI : 8AM-2PM | SAT : 8AM-2PM | SUN 9AM-2PM**

Bloomer Toast Butter & Tiptree Preserves	3. <sup>00</sup>	Full Scottish Breakfast Eggs Your Way, Bacon, Sausage, Tattie Scone, Hash Browns, Mushrooms, Black Pudding, Haggis, Beans, Toast	9. <sup>50</sup>
Homemade Granola Jar Berry Compote, Katy Rodgers Yoghurt	5. <sup>50</sup>	Full Veggie Breakfast <sup>(v)</sup> Eggs Your Way, Veggie Sausage, Veggie Haggis, Tattie Scone, Hash Browns, Tomatoes, Mushrooms, Wilted Spinach, Grilled Halloumi, Beans, Toast	9. <sup>50</sup>
Oak Aged Feta & Eggs Mexican Succotash, Toasted Sourdough, Sriracha Hollandaise >> Add Smoked Salmon / Bacon / Grilled Halloumi	8. <sup>00</sup> 3. <sup>00</sup>	Full Vegan Breakfast <sup>(vg)</sup> Scrambled Tofu, Veggie Sausages, Tomatoes, Mushrooms, Wilted Spinach, Beans, Tattie Scone, Hash Browns	9. <sup>00</sup>
Scrambled Miso Tofu Bagel <sup>(vg)</sup> Scrambled Tofu, Roasted Vegetables, Wilted Spinach, All Served on a Multi Seed Bagel	6. <sup>00</sup>	Bravas Hash, Chilli Fried Egg Rosario, Roasted Peppers, Paprika Crushed Nuts	8. <sup>00</sup>
Breakfast Rolls Bacon, Sausage, Egg, Black Pudding or Haggis >> Additional Fillings 50p Each	3. <sup>50</sup>	Homemade Scones & Jam Ask Your Server For Today's Flavour of Scones	3. <sup>50</sup>

## LUNCH.

**EVERYDAY 12PM-5PM**

### BEGIN.

House Marinated Olives <sup>(vg)</sup>	3. <sup>50</sup>
Bread, Oils & Smoked Butter	4. <sup>00</sup>
Smoked Paprika Nuts <sup>(vg)</sup>	3. <sup>50</sup>
Sriracha Hummus, Cumin Khobez <sup>(vg)</sup>	3. <sup>00</sup>
Cream Cheese Stuffed Peppers	3. <sup>50</sup>

### SHARING BOARDS.

Charcuterie Board Cold Cuts, Cheese, Sun Blushed Tomatos, Olives, Bread, Oil, & Apple Ale Chutney	14. <sup>95</sup>
Surf Board Hot Smoked Salmon, Cold Smoked Salmon, Arbroath Smokies, Peppered Mackerel, Aioli & Lemon with Artisan Bread	14. <sup>95</sup>
Veggie Medley Sharing board Olives, Hummus, Crudites, Grilled Artichoke, Stuffed Peppers, Feta & Artisan Bread	12. <sup>95</sup>

### STARTERS.

Haddock Scampi Seaweed & Preserved Lemon Tartare	7. <sup>00</sup>
Broccolini & Sweet Potato Tempura <sup>(v)</sup> Rose Harissa, Greek Yoghurt, Chillies	6. <sup>50</sup>
Mussels & Chunky Bread White Wine, Garlic & Cream	7. <sup>00</sup>
Patatas Bravas Paprika Tomato Sauce, Gran Vela, Roasted Peppers	5. <sup>50</sup>
Haggis Croquettes Pepper Sauce, Parsnip crisps	6. <sup>00</sup>

### LEAVES & GREENS.

>> Add Chicken / Crispy Bacon / Chickpea & Sweet Potato	2. <sup>00</sup>
>> Add Smoked Salmon / Halloumi / Beef / Miso Tofu / Avocado	3. <sup>00</sup>
Sriracha & Lime Superfood Salad <sup>(vg)</sup> Wild Rice, Cous Cous, Edamame Beans, Braised Kale, Pickled Cucumber, Pomegranate, Sriracha & Lime Dressing	8. <sup>50</sup>
Oak Aged Feta & Roasted Sweet Potato Salad <sup>(v)</sup> Chickpea, Toasted Walnuts, Citrus Dressing	8. <sup>50</sup>
Classic Nicoise Salad <sup>(v)</sup> Warm Ratte Potatoes, Green Beans, Sun Blushed Tomatoes, Boiled Egg & Rocket	8. <sup>00</sup>
Classic Caesar Salad Cos Lettuce, Garlic & Herb Croutons, Smoked Anchovies, Parmesan Shavings	8. <sup>00</sup>

### SEASONAL SANDWICHES.

>> Add Soup or Chips	2. <sup>00</sup>
>> Upgrade to Sweet Potato or Truffle Chips	1. <sup>50</sup>
Chicken & Sriracha Grilled Chicken, Sriracha Mayo, Avocado, Tomato, Cos Lettuce	7. <sup>50</sup>
Grilled Halloumi Flatbread <sup>(v)</sup> Sriracha Hummus, Roasted Peppers	7. <sup>50</sup>
Salt Beef Brisket Sandwich Swiss Cheese, Pickled Gherkins, Sauerkraut	9. <sup>00</sup>
Deli Sandwich Sliced Cold Meats, Cheese, Sunblushed Tomato, Rocket	9. <sup>00</sup>
Michell's Bagels Choose From: Chargrilled Halloumi, Tomato, Pickled Cucumber <sup>(v)</sup> Smoked Salmon, Crème Fraiche Miso Glazed Tofu <sup>(v)</sup>	6. <sup>00</sup>

### MAINS.

Moules Frites Shallots, White Wine, Preserved Lemon Aioli	14. <sup>00</sup>
Garden Pea & Pecorino Risotto <sup>(v)</sup> Herb Marinated Mozzarella	11. <sup>95</sup>
Harissa, Sweet Potato & Chickpea Tagine <sup>(vg)</sup> Coriander Giant Cous Cous, Flaked Almonds, Preserved Lemon	9. <sup>00</sup>
IPA Battered Haddock Chunky Chips, Crushed Peas, Seaweed & Preserved Lemon Tartare	13. <sup>00</sup>
Michell's "3 Cut" Burger Brioche Bun, Burger Sauce, Gem, Tomato, Pickle, Slaw	13. <sup>00</sup>
Michell's "No Cut" Burger <sup>(vg)</sup> Brioche Style Bun, Vegan Burger Sauce, Gem, Tomato, Pickle, Slaw	13. <sup>00</sup>
>> Add to your Burger: Cheese /Onions /Vegan Cheese	1. <sup>00</sup>
>> Upgrade to Sweet Potato / Truffle Chips	1. <sup>00</sup>

### SIDES.

Skinny Fries	3. <sup>50</sup>
Truffle & Parmesan Chips	3. <sup>50</sup>
Sweet Potato Fries	3. <sup>50</sup>
Sweet Potato, Chickpea & Feta Salad	3. <sup>50</sup>
Sriracha & Lime Superfood Salad	3. <sup>50</sup>
XL Onion Rings	3. <sup>50</sup>
Garlic Ciabatta	3. <sup>50</sup>
Chilli & Parsley Grilled Halloumi	3. <sup>50</sup>
Broccolini & Green Beans, Almond Flakes	3. <sup>50</sup>

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes without gluten, ask us for more information.