

RISE & shine

BREAKFAST AT THE HUXLEY

SERVED EVERY DAY FROM 8AM - 11.30AM

BREAKFAST COCKTAILS

from 9am
(10am Sundays)

PASSIONFRUIT BELLINI

A classic, elegant, crisp & fizzy!

Passionfruit Purée, Sugar Syrup & Prosecco 9.95

ESPRESSO MARTINI

This high-class, boozy brunch cocktail will give you the energy you need for any post-brunch adventure.

Vodka, Kahlua, fresh Espresso & Sugar Syrup 12.50

HUXLEY BLOODY MARY

The ever-popular brunch cocktail...or hangover cure!

Vodka, homemade Bloody Mary Mix 11.00

STAFF FAVOURITES

HUXLEY'S HASH

N'duja picante, fried baby potatoes, pico de gallo, poached free range eggs, chimichurri **NGC** 14.50

OVERNIGHT COCONUT CHIA PUDDING

Lemon curd & berries **V, NGC** 9.50

BREAKFAST CROLLS

8.00

The Huxley's famous croissant roll, stacked with your choice of 2 fillings below:

HARDIESMILL BEEF SAUSAGE | PORK LINK
HAGGIS | HOT SMOKED SALMON | BLACK PUDDING
BACK BACON | POTATO SCONE | FREE-RANGE EGG
SMASHED AVO | TOMATO | CHEESE | MUSHROOM

Add an extra filling for £2!

Veggie alternatives available

EGGS BENNIES **NGC***

14.50

Poached free-range eggs served on a toasted English muffin with hollandaise and your choice of:

BENEDICT with smoked ham hock, picalilly, coriander

ROYALE with hot smoked salmon, pickled cucumber, dill crème fraiche

FLORENTINE with creamed spinach, marinated beetroots, watercress **V**

BRIOCHE FRENCH TOAST

14.00

Sweet & fluffy French toast, served with your choice of:

SMOKED STREAKY BACON, CANDIED PECANS & MAPLE SYRUP

BANANA, NUTELLA & CRUSHED TOASTED HAZELNUTS **V**

BLUEBERRIES, FRUIT COMPOTE, TOASTED CASHEW NUT GRANOLA & VANILLA YOGHURT **V**

BREAKFAST CLASSICS

FULL SCOTTISH

Hardiesmill beef sausage, pork link, back bacon, haggis, black pudding, slow roast tomato, mushroom, potato scone, granary toast and a free-range egg your way. **16.00**

FULL VEGGIE

Veggie haggis & black pudding, link & lorne sausage, slow roast tomato, mushroom, spinach, potato scone, granary toast and a free-range egg your way **V 16.00**

SMASHED AVO ON TOAST

Poached free-range eggs, smashed avo, granary toast, pico de gallo, gremolata, chilli flakes **V, NGC* 14.00**

Add **BACON** for £2, or **HOT SMOKED SALMON** for £3

TOASTED CASHEW NUT GRANOLA BOWL

Natural yogurt, fruit compote, berries **V, NGC 9.50**

PORRIDGE

With milk & honey **V, VG*, NGC 7.50**

Add **NUTELLA, BANANA, FRUIT COMPOTE, BERRIES** or **LEMON CURD** for £1

HOT DRINKS

SKINNY, SOY OR OAT MILK AVAILABLE

BREAKFAST TEA 3.50

SPECIALITY TEAS 3.70

Peppermint, Chamomile, Earl Grey,
Jasmine Green, Rooibos, Berry

ESPRESSO 3.00

DOUBLE ESPRESSO 3.50

MACCHIATO 3.50

AMERICANO 3.50

FLAT WHITE 3.90

LATTE 4.20

CAPPUCCINO 4.20

MOCHA 4.30

HOT CHOCOLATE 4.20

Add **CARAMEL, VANILLA** or

HAZELNUT SYRUP 60p

V VEGETARIAN | VG VEGAN

**NGC NON-GLUTEN CONTAINING | * CAN BE MODIFIED
TO CATER FOR RESPECTIVE DIETS (I.E V*: CAN BE
MADE VEGETARIAN)**

Although every effort is made to provide allergen-free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform your server of any allergies or dietary requirements when ordering.