The

Senwnсh

## Drinks

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11
MIMOSA

## Small Plates

## SEMOLINA PUCCIA BREAD (V) - 6IOKCAL | 6

Nocellara EXV olive oil, balsamic vinegar of Modena I.G.P
THAI STYLE CRISPY SQUID BITES (GF) - 438KCAL | 8
Lemongrass and green peppercorn dip
MINI VEGETABLE SPRING ROLLS (VG) - 365KCAL \| 9
Sweet chilli dip
BAKED WINSLADE CAMEMBERT (V) - $907 \mathrm{KCAL} \mid 9$
East Village salted honey, grilled sourdough, rosemary and nut sprinkle

## RUSTIC CHIPS (VG) - 418KCAL | 6

Garden's rosemary, Cornish sea salt
MAC N' CHEESE (V) - 418KCAL | 6
Durum wheat shell pasta, Monterey Jack cheese sauce
ORGANIC LONG STEM BROCCOLI (V) - 392KCAL 17
Greek Tzatziki, crispy onion
APULIAN BURRATA (V)-443KCAL \| 9
Urban farmed cherry tomato, EXV olive oil, oregano

EGGS ROYAL | 13
Free range poached eggs with Scottish smoked salmon, hollandaise sauce served on muffin
EGGS BENEDICT | 12
Free range poached eggs with honey roasted ham, hollandaise sauce served on muffin
EGGS FLORENTINE (V) |ll
Free range poached eggs with wilted spinach, hollandaise sauce served on muffin

## EGGS AVONTINE (V)|l

Free range poached eggs with crushed avocado, served on sourdough
BEEF RAGU' PACCHERI - 998KCAL | 16
Gragnano paccheri pasta in slow cooked beef shin ragu
THE GANTRY BURGSTER - 1646KCAL | 22
Scotch Aberdeen dry aged angus steak burger, brioche bun, East Village honey, roasted bacon, organic duck egg, sharp cheddar, caramelised red onion, Perigord black truffle mayonnaise, rosemary rustic chips

FREE RANGE CHICKEN SCHNITZEL | 17
Wild mushroom cream gravy, Mayfield free range fried egg,
pickled red cabbage and sage
HARLEQUIN PUMPKIN RISOTTO (VG) (GF) - 389KCAL | 15
Carnaroli mantecato with plant-based cheese, crushed chestnuts, crispy sage, Scottish Highlands wild red currants

