

THE NOOK

at Café PORTRAIT

From our Kitchen

Buckwheat Pancakes 10.50

With crisp smoked streaky bacon and Canadian maple syrup

Scotch Rarebit 11

Connage gruyere, stout and Arran mustard rarebit on sourdough toast with butter roast wild mushrooms and salsa verde

Braised Tomato & Chickpea Tagine 12.75

Crisp tortillas, coconut, lime and harissa yogurt

– add two fried eggs 2

– add crumbled feta 1.75

BLTF 14.25

Sticky BBQ pork belly, roast tomatoes, little gem, mayo on homemade focaccia

Smokie Hash 16.95

Smoked haddock and sweet potato hash, Poached egg, wilted kale and spinach, grilled vine cherry tomatoes, cava beurre blanc

Nook Signature Salad 6

Spiced Potato Wedges 5

– with salsa verde

– with roast garlic mayonnaise

Homemade Focaccia 5

with extra virgin olive oil and balsamic reduction

Chef's Signature Apple Pie 7

with Chantilly cream

Selection of Cakes and Scones From 4

from our Bakery

(VE) Vegan, (V) Vegetarian

Vegan and gluten free alternatives are available on request.

FOOD ALLERGY? ASK BEFORE YOU EAT!

Before you choose food or drink, please speak to a member of our team if you have an allergy or intolerance. Our meals are made in a kitchen where allergens are present, so let us know and we'll help you to make a choice. Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice.

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Drinks

Fizz BOTTLE
Cava Brut Reserva Organic 36
Bodegas Sumarroca, Catalunya Spain
12% ABV (VG)

SMALL BOTTLE
Prosecco Frizzante DOC 8.50
(20cl), CasaDefra, Cielo e Terra, Veneto Italy
10% ABV

White Wine 175ML BOTTLE

Café Portrait House White 7 24

2023 Viognier, Vieilles Vignes 8 29
IGP Pays d'Oc, Mont Rocher, Terres Files,
Languedoc & South West France
10% ABV

2023 Picpoul de Pinet, Cuvée Caroline 8 28
Famille Morin Languedoc-Roussillon France
12.5% ABV (VG)

2023 Tempranillo Blanco 29
Finca Manzanos, Bodegas Manzanos Rioja
12.5% ABV

Red Wine 175ML BOTTLE

Café Portrait House Red 7 24

2023 Pinot Noir 8 28
IGP Haute Vallée de L'Aude, Montsablé, Terres
Fidèles Languedoc & South West France
13% ABV (VG)

2023 Tempranillo 29
Finca Manzanos, Bodegas Manzanos Rioja Spain
13.5% ABV (VG)

2023 Zweigelt, Funkstille 31
Niederösterreich, Austria
13% ABV (VG)

Cocktails 10

The Banana Bootleg
Edinburgh Gin, banana rum, simple syrup, lime juice,
tonic water

Crown & Thistle
Edinburgh Gin, malt whisky, raspberry cordial, tonic water,
rosemary sprig

Baileys Espresso Martini
Vodka, Baileys, Espresso, chocolate curls

Aperol Soda Spritz
Aperol, Cava, soda water, orange slice

Mocktails 8

The Banana Steady Legs
Alcohol free Gin, banana syrup, simple syrup, lime juice,
tonic water

All Crown no Thistle
Alcohol free Gin, ginger beer, raspberry cordial, tonic water,
rosemary sprig

Espresso Chocotini
Espresso, chocolate crema, simple syrup, chocolate sprinkles

Aperol Spritz Zero
Not aperitivo, soda water, orange slice

All prices include VAT