

BREAKFAST AT THE HUXLEY

SERVED EVERY DAY FROM 8AM - 11.30AM

BREAKFAST COCKTAILS

from 9am

PASSIONFRUIT BELLINI

A classic, elegant, crisp & fizzy! Passionfruit Purée, Passoa & Prosecco 9.00

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 10.50

HUXLEY BLOODY MARY

The ever-popular brunch cocktail...or hangover cure! Vodka, homemade Bloody Mary Mix 10.50

STAFF FAVOURITES

HUXLEY'S HASH

N'duja picante, fried baby potatoes, pico de gallo, poached free range eggs, chimichurri NGC 13.00

CHORIZO & FETA BREAKFAST TACOS

Scrambled eggs, smashed avo, pico de gallo, chimichurri, coriander, lime 10.00

OVERNIGHT COCONUT CHIA PUDDING

Lemon curd & berries v, NGC 9.00

BREAKFAST CROLLS

7.00

The Huxley's famous croissant roll, served 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 | MUSHROOM

Veggie alternatives available

EGGS BENNIES NGC*

12.50

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 ${f V}$

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

SMOKED STREAKY BACON, CANDIED PECANS & MAPLE SYRUP

BANANA, NUTELLA & CRUSHED TOASTED HAZELNUTS ${f v}$

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. **14.50**

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 14.50

SMASHED AVO ON TOAST

Poached free-range eggs, smashed avo, granary toast, pico de gallo, gremolata, chilli flakes V, NGC* 12.50

TOASTED CASHEW NUT GRANOLA BOWL

Natural yogurt, fruit compote, berries V, NGC 9.00

PORRIDGE

With milk & honey V, VG*, NGC 7.00

Add NUTELLA, BANANA, FRUIT COMPOTE or BERRIES 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	
мосна	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.