

## muffin stacks & sandwiches

- hashie muffin stack (V) 9  
hashbrowns, cheese, fried egg, muffin, crispy onions, tomato jam
- brunch muffin stack 9.50  
bacon, black pudding, griddled egg, hash brown, breakfast sauce, muffin
- bacon sandwich (GFo) 6.35
- veggie sausage sandwich (V/VGN\*) 6.35
- pork sausage sandwich 7.40
- toast, house jam & butter - two slices 4.25/one slice 2.95

## bennies

- the highlander 12.75  
macsweens haggis or veggie haggis, toasted muffin, poached eggs, hollandaise
- eggs royale (GFo) 17.50  
smoked salmon, toasted muffin, poached eggs, hollandaise, endive, capers
- smoked bacon (GFo) 13.75  
smoked streaky bacon, toasted muffin, poached eggs, hollandaise

## ...and eggs

- steak & eggs (GFo) 15  
PGI goose skirt (flank) steak - *best cooked medium rare*, griddled eggs, grilled focaccia, chimichurri
- ~~smashed~~ crushed avocado & eggs (V/GFo) 10.95  
two soft poached eggs, toast, crushed, seasoned avocado

## brunchy stuff

- hash browns - chip shop curry sauce edition (V) 9.50  
chip shop curry sauce, soft fried egg, crispy onions
- brioche French toast  
maple syrup (Grade A) (V) 13.25      add smoked streaky bacon +2.75
- wild mushrooms (V/GFo) 10.50  
poached egg, garlic butter, herbs, endive leaf, toasted focaccia  
add: charred halloumi 3.75 | smoked streaky bacon (2) + 2.75
- the california 15.50  
two house sausage patties, 'merican cheese, scrambled egg, chives, avocado, sriracha mayo, brioche roll
- the med (V/GFo/VGNo) 14.25  
charred halloumi, chickpea houmous, two poached eggs, balsamic leaf, baked tomatoes, toasted seeds, olives, grilled pita bread

## cooked breakfasts

- Kitchen breakfast (GFo) 15.95  
pork sausage, two back bacon, black pudding, baked herb tomato, mushrooms, baked beans, eggs, buttered toast
- regular Atina breakfast (GFo) 9.60  
back bacon, pork sausage, egg, baked beans, buttered toast
- vegetarian breakfast (V/GFo) 9.60  
veggie sausage, mushrooms, baked herb tomato, baked beans, egg, buttered toast
- vegan breakfast (V/VGN\*) 9.60  
veggie sausage\*, mushrooms, baked herb tomato, baked beans, veggie haggis, toast

*\*Breakfast/brunch item swaps on dishes may incur additional charges\**

## breakfast extras:

- baked beans (V/VGN/GF) + £1 | baked tomato (V/VGN/GF) + £1 hash brown (V/VGN\*/GF\*) + £1.15
- black pudding + £1.25 | line caught haggis/back bacon/mushrooms (V) £1.95 | pork sausage £2.75
- veggie sausage (V/VGN\*) £2.5 | halloumi (V/GF) £3.75 | crushed, seasoned avocado (V/VGN/GF) £3.25
- (please note - gluten free bread/pita/roll +35p)



## Lunch from 11:30

### Small plates & dishes

- olives (V/VGN/GF) 4.95
- house focaccia, oil & vinegar (V/VGN/GFo) 5.50  
la espanola extra virgin olive oil & AK cola balsamic
- fried potatoes garlic, hard cheese & herbs (V/GF\*) 7
- soup of the day - house focaccia (V/VGN/GFo) 7.5
- chickpea houmous, pita bread (V/VGN/GFo) 6.95
- Korean sticky sauce & sesame chicken wings - *baked n' fried* 9.15
- crispy fried calamari, garlic mayonnaise 8.95
- meatball - jakes braised pork & beef meatball in tomato ragu, garlic bread, cheese 10.95
- AK house chips (V/VGN\*) 4.5 | sweet potato fries (V/VGN\*/GFo) 6.5 | garlic ciabatta (V) 5.6
- leaf salad - leaf, tomato, olives, house vinaigrette, soft green herbs (V/VGN/GF\*) 6.95

### Lunch plates & sandwiches

- house quiche & salad (V) 10.5
- houmous salad bowl (V/GFo/VGN) 14.75  
olives, tomato, cucumber, salad leaf, pickled beetroot, pita bread, spring onions, toasted seeds
- vegetarian lasagne (V) 14.95  
our house tomato ragu layered with white sauce, pasta & cheese
- braised beef shin lasagne - *4th generation recipe* 16.95  
beef shin braised in tomato ragu, layered with pasta, white sauce & cheese
- bhaji burger (V/GFo\*/VGN\*) 14.95  
spiced golden beetroot & onion bhaji patty, pita bread, mango ketchup, sweet potato fries\*
- korean chicken burger 16.95  
fried chicken thigh, sticky sauce, house kimchi, sesame bun, chips
  
- haggis & cheese toastie 8  
B.L.T. mayonnaise, smoked streaky bacon, tomato, lettuce, coleslaw (GFo) 8.95  
add some chips +£2

### desserts/sweets/pudding

- affogato (VGNo/GF) 7.75  
double espresso, vanilla ice cream, licor 43 caramel liqueur
- sticky toffee pudding, toffee sauce, vanilla ice cream (V) 8.5
- cakes/teacakes/scones from the counter (GFo/VGNo) *various prices*
- chocolate mousse, cinder toffee (VGN/GFo\*/V) 7.5

Ingredients are not all listed on our menus | dishes are made fresh to order  
 V vegetarian | VGN vegan | GF gluten free | VGNo vegan options | GFo GF options | **N** Nuts  
 \* denotes dish can be altered or multipurpose fryer is used. Fish & poultry dishes may contain bones.

Please ask for Allergen advice. Our small kitchen is not allergen free therefore there is a chance of cross contamination. If you have a severe allergy we may not be able to cater for you | Please allow extra time for meals that require us to take care in the preparation or dish alterations.