



All day

BREAD & NIBBLES

HOMEMADE SOURDOUGH, <i>Medjool date butter</i> V	4.00
WHIPPED GOATS CHEESE, <i>oregano & walnut pesto, charcoal & chilli focaccia</i> V	6.50
LEMON VERBENA NOCELLARA & HALKADIKI OLIVES V	4.00
TOM YUM & LIME LEAF ROASTED NUTS V	3.00

SMALL PLATES

SPICED CAULIFLOWER, <i>celeriac purée, roasted hazelnuts & isot pepper</i> VG	8.50
GRILLED WEST COAST HAND DIVED SCALLOP, <i>tomato, wasabi mascarpone & pine nuts</i>	11.00
JOHN GILMOUR'S AGED BEEF BRISKET CROQUETTES, <i>beetroot & apple ketchup</i>	9.00
SCOTTISH SALMON CRUDO, <i>marinated salmon caviar, avocado & seaweed cracker</i>	9.00
ROASTED BEETS, <i>braised spelt, blackberries, candied walnut & buttermilk</i> V	9.00

BURGERS & SANDWICHES

EAST COAST LOBSTER CLUB SANDWICH, <i>smashed avocado, vine plum tomato, John Gilmour's maple dry-cured bacon & sriracha mayo</i>	18.00
SMASHED STACKED BURGER, <i>ground Angus Scottish beef & bone marrow patties, smoked BBQ onions, Kintyre mature cheddar, rocket, beef tomato on a challah bun</i>	16.50
EFC — EVE'S FRIED CHICKEN BURGER, <i>organic corn-fed chicken, lime leaf, ginger & garlic, rocket & Asian slaw with roasted sesame dressing</i>	15.00
CHICKPEA 'PO BOY', <i>house made hummus, slow roasted piquillo peppers, coriander, parsley, crisp salad, pomegranate molasses & garlic tahini</i> VG	12.50
'GRILLED CHEESE' FRESHLY BAKED SOURDOUGH, <i>plum vine tomato, Auld Reekie rarebit, IPA, oregano & walnut pesto</i> V	
SALMON & CREAM CHEESE BAGEL, <i>fresh baked baked bagel with Belhaven Oak Smoked Salmon, whipped cream cheese and chives</i>	14.00

LARGE PLATES

MAC 'N' CHEESE, <i>slow cooked BBQ brisket, charcoal & chilli focaccia</i>	15.00
FLAT IRON STEAK, <i>grilled John Gilmour's aged Angus beef, confit garlic, blackened broccoli, chimichurri</i>	23.50
BRAISED WILD MUSHROOM WARM SALAD, <i>spelt, baby gem, tofu dressing & pumpkin seed pesto</i> V	14.00
BAKED SCRABSTER COD, <i>urad dahl, toasted shaved coconut, coriander & mint yogurt, flatbread</i>	17.00
SELECTION OF EAST COAST CHARCUTERIE, <i>pork rilette, sourdough</i>	16.00
BELHAVEN COLD SMOKED SALMON, <i>Kary Rodgers whipped crème fraîche, freshly baked seeded rye bread</i>	17.00

BOWLS & SALADS

CRISPY CHICKEN, <i>organic Scottish chicken, kimchi fried rice & free-range egg</i>	15.00
BUCKWHEAT NOODLES, <i>shiitake, charcoal, crisp seaweed, shallot & miso dressing</i> V	12.00
PAN-FRIED EAST COAST MACKEREL, <i>cumin & coriander roasted baby carrot, freekeh, smoked labneh, avocado, pomegranate & crisp pitta</i>	15.00
SPICED VEGETABLE & BEAN FRITTERS, <i>spinach and shallot salad & tofu dressing</i> VG	13.50
EVE'S HOUSE SALAD, <i>baby gem, quinoa, sweetcorn, cherry tomato, avocado, carrot, cucumber, red onion & yuzu dressing</i> VG	11.00
+ add hot-smoked salmon	4.50

SIDES ALL 4.75

TRIPLE COOKED FRIES, <i>salt & malt seasoning</i>	
SPROUTING BROCCOLI SALAD, <i>chilli, garlic & mixed seeds</i> VG	
CHARRED BABY GEM, <i>shallot dressing & crispy pancetta</i>	
ROASTED SWEET POTATO, <i>tomato, paprika & saffron crème fraîche</i> V	

DESSERT

ORANGE POLENTA CAKE, <i>toasted pistachio & fresh ricotta</i> V	8.00
CHOCOLATE CRÉMEUX, <i>strawberry basil jam & honey tuille</i>	8.50
DACQUOISE, <i>roasted peach, rosemary, coconut yoghurt</i> VG	8.50
HOUSE MADE SORBET OF THE DAY VG	6.00
SCOTTISH CHEESE FROM I.J.MELIS, <i>kitchen made fruit & nut bread, bramble fruit gel & Isle of Mull seaweed chutney</i>	12.50

PRESS

COLD-PRESSED JUICES & RAW SMOOTHIES

5.50

JUICES

DAILY LEAN GREEN, <i>kale, spinach, celery, romaine, cucumber, ginger & lemon</i>
CLEAN CARROT, <i>orange, lemon, tangerine, grapefruit, turmeric, cayenne & black pepper</i>
CLEAN BEAT, <i>beetroot, apple, lemon & ginger</i>
SWEET CITRUS, <i>orange, lemon, tangerine, grapefruit, turmeric, cayenne & black pepper</i>

SMOOTHIES

GOLDEN GLOW, <i>apple, banana, orange, avocado, lemon, ginger, turmeric, black pepper & cayenne pepper</i>
TRIPLE BERRY, <i>apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk & lime</i>

HOT DRINKS

FILTER HOUSE BREW	2.50
COFFEES, <i>all served double shot with choice of dairy or plant milks</i>	
ESPRESSO MACCHIATO AMERICANO	3.00
FLAT WHITE LATTE CAPPUCINO MOCHA	3.50
MILK: WHOLE SEMI-SKIMMED OAT ALMOND COCONUT	
TEAS, <i>sourced by our friends at PMD Tea</i>	3.00
ENGLISH BREAKFAST EARL GREY GREEN ROOIBOS	
CAMOMILE PEPPERMINT DECAF	

Vegetarian V

All of our eggs are farm fresh free-range sourced by Leon at Forth Eggs.

Allergen & dietary advice: Please inform us of any allergies, intolerances, or dietary requirements you may have.

Allergen information is available for each item on our menu and can be obtained by asking a member of staff.

Whilst the utmost care will be taken, we cannot guarantee that there will not be traces of other products due to the nature of our production area.

Service charge: We have applied a discretionary 12.5% service charge to your bill. 100% of all service goes to our staff.

VAT at the standard rate is included.

Eve

Breakfast

FROM THE KITCHEN

FRESH BAKER'S BASKET, *croissant, pain chocolate & sourdough, butter and preserves* **V** 7.00

BRULEE PINEAPPLE & MANGO, *Scottish farm yogurt, pistachios* **V** 7.00

STONE GROUND PORRIDGE, *made with your choice of milk or water, banana, heather honey & pine nut* **V** 7.00

SCOTTISH FARM ELDERFLOWER YOGURT, *fresh berry compôte, Scottish honey, & cocoa nibs* **V** 7.50

SHELLFIELD FARM GRANOLA, *oat & nut & wild honey granola, super seeds, & salted caramel coconut yogurt* **V** 7.50
(vegan granola available)

WHIPPED SCRAMBLED EGGS ON SOURDOUGH, *oak smoked salmon* 12.00

EVE BREAKFAST, *John Gilmour's dry-cured maple streaky bacon, square sausage, Stornoway black pudding & fried eggs* 17.00

FRESHLY BAKED SOURDOUGH & SMASHED AVOCADO, *vine ripe tomatoes, sautéed forest wild mushrooms, mixed seeds & Scottish rapeseed oil* **VG** 12.00

add maple cured streaky bacon or creamy Graceburn feta 2.00

BUTTIES, *John Gilmour's dry-cured maple streaky bacon or square sausage or fried egg* 7.50

EVE'S SIGNATURE FLUFFY PANCAKES, *hazelnut praline cream with custard creams biscuits* **V** 9.00
or, caramelised peaches with butterscotch **V**

PETERHEAD PEAT SMOKED HADDOCK, *Stornoway black pudding, Clapshot, poached egg, hollandaise* 15.00

HOT DRINKS

FILTER HOUSE BREW 2.50

COFFEES, *all served double shot with choice of dairy or plant milks*

ESPRESSO | MACCHIATO | AMERICANO 3.00

FLAT WHITE | LATTE | CAPPUCCINO | MOCHA 3.50

MILK: WHOLE | SEMI-SKIMMED | OAT | ALMOND | COCONUT

TEAS, *Sourced by our friends at PMD Tea* 3.00

ENGLISH BREAKFAST | EARL GREY | GREEN | ROOIBOS

CAMOMILE | PEPPERMINT | DECAF

PRESS

COLD PRESSED

JUICES & RAW SMOOTHIES 5.50

JUICES

DAILY SWEET GREENS | CLEAN CARROT | CLEAN BEAT | SWEET CITRUS

SMOOTHIES

GOLDEN GLOW | TRIPLE BERRY

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Brunch

BRUNCH PLATTER & MAIN DISH, 20.00 PP

FROM THE KITCHEN

BRUNCH PLATTER, *selection of mini pastries, butter and preserves, yogurt with pomegranate and pistachio, waffles with fruit compoté, and farm made Scottish granola*

SMASHED STACKED BURGER, *ground Angus Scottish beef & bonemarrow patties, smoked BBQ onions, Kintyre mature cheddar, rocket, beef tomato on a challah bun*

24HR NIGHT BURGER, *ground Angus Scottish beef & bone marrow patties, smoked BBQ onions, Kintyre mature cheddar, rocket, beef tomato*

HOME BAKED BREAKFAST MUFFIN, *& free-range poached eggs benedict, Scottish smoked salmon*

FRESHLY BAKED SOURDOUGH & SMASHED AVOCADO, *vine tomatoes, foraged mushrooms, mixed seeds, rapeseed oil* **VG**

OVEN FRESH SEEDED BAGEL, *home cured maple glazed streaky bacon, scrambled free-range eggs, sautéed baby spinach, rocket, pine nut pesto*

BRIOCHE FRENCH TOAST, *cinnamon French toast, streaky bacon, maple syrup*

SHAKSHUKA, *baked eggs, coriander, roasted peppers and tomato* **V**

SPICED VEGETABLE FRITTERS, *spinach and shallot salad with tofu dressing* **VG**

EVE'S SIGNATURE FLUFFY PANCAKES, *hazelnut praline cream with custard creams biscuits* **V**
or, *caramelised peaches with butterscotch* **V**

FROM THE BAR

Boozy Brunch

Spritz Cocktail on Arrival
+ 3 Glasses of:

*Belstar
Prosecco*
Add £20pp

or

*Whispering
Angel Rosé*
Add £25pp

or

*Veuve Clicquot Yellow
Label Brut NV*
Add £45pp

PRESS

COLD PRESSED JUICES & RAW SMOOTHIES

5.50

JUICES

DAILY SWEET GREENS | CLEAN CARROT | CLEAN BEAT | SWEET CITRUS

SMOOTHIES

GOLDEN GLOW | TRIPLE BERRY

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