

Brunch | Served Daily from 12-5pm Make Brunch Boozy for £29.95!

- Classic Eggs Benedict** NGC* 9
Toasted muffin, honey roasted ham, poached eggs & homemade hollandaise.
- Avocado on Toast** V, VG*, NGC* 10
Toasted sourdough, smashed avocado, crispy cayenne corn, Pico de Gallo, poached eggs.
- Brunch Croll** 11
Pork sausage patty, Applewood smoked cheddar, streaky bacon, hash brown, fried egg and smoky ketchup in a toasted croissant roll.
- Breakfast Quesadilla** 11
Paprika spiced quesadilla filled with pork sausage, streaky bacon and mozzarella, topped with a poached egg, homemade hollandaise & Pico de Gallo.
- Woodland Bruschetta** V, NGC* 10
Truffle-infused mixed wild mushrooms on sourdough bread topped with Pico de Gallo.
- Chicken French Toast** 9.95
Dipped in crème anglaise, grilled, then brûléed and topped with crispy chicken thigh, streaky bacon and maple syrup.
- S'mores French Toast** 9.95
Dipped in crème anglaise, grilled, then brûléed and topped with homemade marshmallow, brownie bites, chocolate sauce and fresh blueberries.

Cocktails | £10 each, or choose two with our Boozy Brunch Deal

**Make Brunch Boozy for £29.95! Bellini on arrival,
2 Brunch Cocktails & choice of Brunch Dish**

-  **Beet the Hang**
Absolut Vodka, Big Tom's tomato juice, citrus, beetroot shrub syrup, salt, pepper. Spiced to your liking with our chilli drop infusion. Back by popular demand, our signature bloody Mary with a beetroot twist!
-  **Hollaback Girl**
Kiwi-infused Absolut Raspberri Vodka, raspberry liqueur & citrus make this our biggest hit of the decade.
-  **Cherry Amaretto Sour**
Amaretto, Cherry Heering liqueur, citrus, bitters. A subtle twist on a classic favourite.
-  **Lavender Spritz**
Whitley Neill Parma Violet, Limoncello lavender cordial, topped with soda.
-  **This Mojito's a Pornstar**
Dead Man's Fingers Passionfruit Rum, mint, lime, passionfruit purée & sugar syrup topped with Prosecco.
-  **Spill the Beans**
El Jimador Blanco, Lucky Tonka, Cold Brew coffee, cinnamon syrup... our twist on a tequila-based espresso martini!
-  **Spirited Pornstar**
Vanilla vodka, Passoa, vanilla syrup, passionfruit purée, pineapple juice.
-  **Aperol Spritz**
Aperol & Prosecco, topped with soda.

V Vegetarian

VG Vegan

NGC Non Gluten
Containing

***** Dish can be
altered to suit
respective diet

**If you suffer from a food allergy or intolerance,
please let your server know upon placing your order.**

Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.

A 10% service charge will automatically be applied to your bill.
This can be removed at your request.

THE
SPIRITUALIST



For the Table

Grazing Board for 2 16

Salami Milano & Parma Ham, thyme & basil olives, pickled gherkins, roasted red pepper hummus, charred flatbread, caper berries & feta.

Add any bottle of House Wine or Prosecco for £15!

Guac for 2 VG, NGC 10

Healthy portion of freshly made guacamole & in-house tortilla.

Sandwiches | All served on Toasted Ciabatta with Tortilla Chips

Grilled Halloumi v 9.5

Grilled marinated halloumi, tomato, red pepper hummus, red onion.

Crispy Chicken & Avocado Club 11

Crispy chicken, spiced avocado, bacon, baby gem lettuce & tomato.

Burgers | All served with Fries

Cheese & Bacon Burger 14.5

2 x 3oz beef patties, smoked streaky bacon, Monterey Jack cheese, burger sauce, baby gem lettuce, tomato & gherkin on a milk brioche bun.

Fried Chicken NGC* 13.5

Frank's Crispy Chicken, Monterey Jack cheese, buffalo sauce, baby gem lettuce & spring onion mayo on a milk brioche bun.

Plant Burger v, VG* 14

Impossible patty, Pepper Jack cheese, baby gem lettuce, tomato, gherkin & spring onion mayo served on a sourdough bun.

Small Plates | Choose any 3 for £20! We recommend 3 per person

Salt n' Pepper Chicken NGC* 7.5

Buttermilk chicken fried in S&P seasoning topped with bell peppers & spring onion, served with garlic mayo.

Nachos v, NGC 7.5

Spiritualist's own tortilla chips, melted mozzarella, topped with in-house guac, sour cream, Pico de Gallo & jalapeños.

Side of Fries v 4

Haggis Bites 7.5

Haggis & cheddar croquettes, red onion marmalade.

Bone-in Wings 8.95

Served with your choice of **Hot Garlic Parm**, **BBQ**, **Frank's Medium Hot Sauce** or **Naked**.

Boneless Wings 8.95

Served with your choice of **Hot Garlic Parm**, **BBQ**, **Frank's Medium Hot Sauce** or **Naked**.

Corn Dogs 7.5

Topped with French's yellow mustard, Heinz ketchup & diced gherkins.

Hummus VG, NGC* 7.5

Crispy chickpeas, chilli oil, charred bread, chives.

Halloumi Taco v 9.5

Baby gem, pomegranate dressing, fresh pomegranate, chives.

Smoked Mackerel 7.5

Smoked mackerel pâté, charcoal crackers, pickled cucumber salad

Mains

Mac n' Cheese v, NGC* 12.5

Three cheese mac, topped with crispy parmesan crumb, garlic bread.

Fish n' Chips 15

Beer-battered Peterhead landed haddock, chips, tartare sauce, garden peas.

Scampi 13.5

Tartare sauce, fries, peas & lemon.

Chicken Caesar Benny 15.5

Poached eggs, garlic butter english muffin, parmesan.

Loaded Fries

Scotsman 8.5

Haggis, peppercorn sauce, spring onions.

Salt n' Pepper Chicken NGC* 8.5

Buttermilk chicken fried in S&P seasoning topped with spring onions & garlic mayo.

Truffle Oil & Parmesan v, NGC 8.5

Parmesan cheese & truffle oil topped with spring onions.

Desserts

Sticky Toffee Pudding v 8

Homemade sticky toffee pudding served with clotted cream ice cream.

Spiritualist Berry Sundae v 7

Strawberry & vanilla ice cream, strawberries, strawberry sauce, clotted cream, wafer.

Chocolate Lava Cake 8

Chocolate sauce and torched in-house marshmallow.

Trio of Ice Cream v 7

Strawberry, chocolate & vanilla ice cream, wafer.