

# FOR THE TABLE

## GRAZING BOARD FOR 2

Salami Milano & Parma Ham, roast red pepper houmous, charred flatbread, thyme & basil olives, pickled gherkins, caper berries and feta. **16**

### All Week Wine Offer...

**Grazing Board** and **ANY BOTTLE** of house wine **or** Prosecco for only **£30!**



## SPIRITUALIST SMALL PLATES

We recommend **THREE PLATES** per person...

### LOADED NACHOS NGC, V

Tortilla chips topped with guac, sour cream, pico, jalapeños and nacho cheese sauce. **7.5**

Add Toppings for **£3 each**... **Tipsy Vegan Chilli** VG  
**Beef Chilli** NGC **Pulled Chicken** NGC

### QUESADILLA V\*

Pulled Chicken **or** Chargrilled Vegetable quesadilla finished with mozzarella, lime crema and pico. **7.5**

### FLAMING TEQUILA CON QUESO! NGC

Flaming jalapeño cheese sauce finished with El Jimador set ablaze table-side, served with tortilla chips. **8.5**

### THE TIPSY VEGAN CHILLI NGC, V, VG 🌶️

Pinto & haricot beans cooked in red wine, cocoa and maple syrup, finished with crumbed vegan feta and tortilla chips. **8**

### SALT N' PEPPER CHICKEN

Buttermilk fried chicken tossed with salt n' pepper, bell peppers, spring onion and red chilli. **8**

### CHARRED VEG ASADA V, VG\*

Chargrilled courgette, peppers & sweetcorn, served with an in-house ancho chilli sauce, lime crema and Pico de Gallo. **7.5**

Add **Pulled Chicken** for **£3**

## DESSERTS



### WHITE CHOCOLATE & RASPBERRY CHEESECAKE V

Served with freeze dried raspberries and framboise coulis. **8**

### MILLIONAIRE'S CHOCOLATE BROWNIE V

Served with dark chocolate liqueur caviar and clotted cream vanilla ice cream. **8**

### FLIGHT OF FRIES NGC

Rosemary & Sea Salt, Truffle Oil & Parmesan, Salt n' Pepper. **10 / 4 each**

### GUAC FOR 2 V, VG, NGC

A healthy portion of freshly made guacamole and in-house tortillas. **8**



### 3-4-Me!

Choose **ANY THREE** Small Plates for **£20!**  
AVAILABLE EVERY DAY

### HAGGIS & CHEDDAR CROQUETTES

In-house haggis and cheddar croquettes served with 'Edinburgh chippy sauce'. **8**

### BRATWURST CORN DOGS

Bratwurst corn dogs finished with French's yellow mustard, ketchup and diced pickled gherkins. **8**

### WINGS YOUR WAY V\*

Chicken **or** Cauliflower Wings served with lime crema & tossed in either Buffalo Spiced Crumb **or** BBQ Chipotle Sauce. **8**

### Wings Wednesdays

Enjoy **BOTTOMLESS WINGS** for **£20pp!**



### BABY CAESAR

A full sized Caesar salad, made small. **7**

Add **Pulled Chicken** for **£3**

### ROAST RED PEPPER HOUMOUS VG, V

In-house houmous finished with cacao & chilli dukka and warm flatbread. **7**

### HALLOUMI FRIES NGC, V

Polenta coated halloumi fries with chilli jam. **8**

### TRIPLE COOKED CHIPS NGC, V

Béarnaise sauce. **5**

### STICKY TOFFEE PUDDING V

Rich sticky toffee on a soft sponge served with clotted cream vanilla ice cream. **8**

### TRIO OF ICE CREAMS V

Strawberries & cream, clotted cream vanilla and truly chocolate ice cream. **7**

# BRUNCH

Served from 12 noon 'til 3pm  
Saturday & Sunday

## WOODLAND BRUSCHETTA v, VG, NGC\*

Wild mushroom bruschetta served on sourdough with tomato, garlic and viola flowers. **9.5**

## TOASTED TOM & AVO v, VG, NGC\*

Homemade guacamole, fresh avocado, vine tomato, chilli flakes and basil on sourdough. **8.5**

## CLASSIC SPIRITUALIST EGGS BENEDICT NGC\*

Toasted muffin, honey roasted ham, poached egg and hollandaise. **8.5**

## BREAKFAST QUESADILLA

Paprika spiced quesadilla, filled with sausage, bacon, pico and mozzarella, topped with a poached egg and hollandaise. **10.5**

# Waffles



## CHICKEN & BACON WAFFLE

Warmed sweet Belgian waffle, topped with fried chicken, bacon and maple syrup. **10.5**

## BANOFFEE CHOCGY WAFFLE v

Warmed sweet Belgian waffle, topped with Dulce de Leche, bananas, Chantilly cream and choccy sauce. **9**

## WAFFLE SHIRLEY TEMPLE v

Warmed sweet Belgian waffle, Framboise raspberry coulis, fruits of the forest, sauce Anglaise, Chantilly cream, pomegranate seeds and viola flowers. **9**

## CINNAMON APPLE PANCAKE STACK v

Pancake stack with cinnamon stewed apples, topped with Chantilly cream and de-hydrated apple crumb. **9**

## Make Brunch Boozy for £29.95

Includes **Bellini** on arrival, **2 Brunch Cocktails** and choice of **Brunch Dish**.

Keep an eye on our **Socials** or **Sign up** to our **Newsletter** to hear all about our **themed Boozy Brunch Parties!**



## COCKTAILS **£10 each, or choose two with Boozy Brunch Deal**

### HOLLABACK GIRL

Absolut Raspberri Vodka, raspberry liqueur, citrus, apple & homemade cordials make this our biggest hit of the decade.



### RHUBARB & ELDERFLOWER SOUR

Whitley Neill Rhubarb Gin, St. Germain Elderflower Liqueur, fresh lemon, sugar syrup & mint



### STRAWBERRY & APEROL SMASH

Aperol, Strawberry Liqueur, fresh strawberries, fresh lemon, sugar syrup, foamer



### SLAY-VIATION

Whitley Neil Peach Gin, Violette, Cointreau, lemon, sugar syrup



### PRETTY LITTLE PINK SPRITZ

Absolut Watermelon Vodka, watermelon liqueur, apple & kiwi cordial, lime, sugar, basil, soda



### THIS MOJITO'S A PORNSTAR

Dead Mans Fingers Passionfruit Rum, mint, lime, passion fruit purée, sugar syrup & topped with Prosecco



### CARAMEL PAPA ESPRESSO MARTINI

Don Papa Rum, caramel, espresso



### TOMMY'S MARGARITA

El Jimador Blanco Tequila, Cointreau, fresh lime, agave sugar

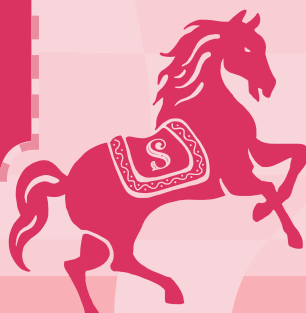


**V** Vegetarian **VG** Vegan **NGC** Non Gluten Containing

\* Recipe can be adapted, **eg V\*** can be made **Vegetarian**

Although every effort is made to provide allergen free meals, we use products in our kitchen that contain them and we cannot rule out contamination. We cannot guarantee a no Vegan fryer. If you suffer from any allergens or intolerances please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know.



# THE SPIRITUALIST