




Brunch

(Mon- Fri 09:00-15:00 / Sat-Sun 09:00-15:30)

"After a good dinner one can forgive anybody, even one's own relations." -Oscar Wilde


Brunch stottie £4.50
choose up to 3 from:
bacon, free range egg, Northumberland
sausage, black pud, haggis, halloumi,
mushroom, tomato, spinach, beans, vegan black
bean pudding

-Make it Vegan: ask for non-dairy spread 
Upgrade to sourdough +50p


Haggis toastie £6.50
mature cheddar, red onion marmalade, mustard
with a fried egg or salad




Cheese Toastie £5.00
mature cheddar on white or multigrain
with salad
Add chorizo +£1.50
Add tomato and/or onion +50p

Scrambled eggs on toast £4.00
2 free range eggs on Geordie Bakers white or
multigrain
Add 2 bacon rashers +£2
Add smoked salmon +£2.50
Upgrade to sourdough: +50p

Scrambled tofu on sourdough £5.00 
flavoured with turmeric, fresh herbs &
spices
Add vegan black bean pudding +£1.80
Add roast tomato +£1

Buttermilk pancakes £6.00
- maple syrup, berry compote
Add 2 bacon rashers +£2
or
- Malteser, ice cream, choc sauce, cream

Boatyard Granola £5.50
Scottish oats roasted in-house with apricot,
cacao nibs, coconut, raisins, pumpkin
seeds, chia seeds, goji berries & hazelnuts.
Topped with Greek yoghurt & berry compote
-Go Vegan: swap yoghurt for oat milk 

Triple cooked chips £3.00 
Skinny fries £2.50 
Toast / crumpets £2.30 
Teacake / cheddar scone £2.50

Brunch Booze

Mimosa Prosecco & orange juice £3.50

Red Snapper Gin, tomato, Tabasco, £5
celery salt, lemon, Worcestershire sauce
(vegan alternative available)

Strawberry & Rose frozen daiquiri Dark rum,
strawberries, rose lemonade, fresh lime,
rose petals £5.50

- We cook fresh produce to order in our small kitchen.
Please have patience, especially at busy times

-Tips go directly to the staff
who served you today

-Inform us of any intolerances or allergies

-Vegan options indicated by 