



*the*  
**TIPPLING HOUSE**

— *Est. 2012* —

**[ Brunch Menu ]**

Pancakes – Caramelised Apple – Cider Glaze – Cinnamon Streusel – Maple Butter | £11 (*\*vegan available*)

White Crab and Avocado Benedict – Hen’s Egg – Hollandaise – Sriracha – Toasted Muffin | £12

Omelette – Smoked North Sea Haddock – Gruyère – Creme Fraiche – Chive | £12

Buttermilk Fried Chicken – Waffle – Hen’s Egg – Spring Onion – Sriracha | £13

Eggs Benny – Smoked Back Bacon – Hen’s Egg – Hollandaise – Toasted Muffin | £11

McSween Haggis – Wild Mushrooms – Duck Egg – Sourdough Toast | £11 (*\*vegan available*)

Breakfast Poutine – Hen’s Egg – Stornoway Black Pudding – Streaky Bacon – Cheese Curds – Miso Gravy | £13

Vegan Breakfast Poutine – Simon Howie Vegan Black Pudding – ‘This Isn’t Bacon’ Lardons – Easy Cheezy Sauce – Miso Red Onion Gravy | £13 (*ve*)

V.rench Toast – Scrambled Tofu – Turmeric – ‘This Isn’t Bacon’ Lardons – Maple Syrup | £12 (*ve*)

**Champagne ‘Bottomless’ Brunch | £35pp**

Choose any one brunch dish, plus free refills of Champagne over 1.5hrs.

**T&C’s**

- *Champagne top-ups every 15 mins starting from time of reservation.*
- *Tables are booked for a maximum of 90 mins only (indoor tables).*
- *Champagne can be substituted for draught beer, unlimited tea/coffee, single shot Bloody Mary’s or soft drinks.*
- *The Tippling House promotes responsible drinking and reserves the right to refuse to service to anyone under the influence of alcohol.*

**Thank you for dining with us.**

The Tippling House Management Welcome feedback, either online at ResDiary, TripAdvisor and/or Facebook) or by emailing us directly at [hello@10dollarshake.com](mailto:hello@10dollarshake.com).

Advance reservations recommended // book online at:

[www.thetipplinghouse.com](http://www.thetipplinghouse.com)

