BRUNCH [all day]

onion jam [2, 7, 9]

(V) [2, 7, 9, 12]

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LOCHALSH BEEF BRISKET RAREBIT with Orkney cheddar sauce, poached egg & caramelised onion jam [2, 4, 7, 9]	16.5
SCOTTISH SMOKED MACKEREL ON SOURDOUGH with blood orange, pickled fennel and pea shoots (GFa) [2, 5, 7]	14
POACHED EGGS ON FLATBREAD with Highland labneh, Spring greens & chilli butter (V, GFa) [4, 7, 11]	12
SCOTCH PANCAKES with rhubarb, gingernut crumble & gorseflower marscapone (V) [2, 4, 7]	12
BEANS ON TOAST with veggie haggis, foraged wild garlic pesto and sun dried tomatoes (<i>Vgn</i> , <i>DF</i>) [2, 14]	11
ROAST TATTIE HASH with Scottish chorizo, caramelised cabbage & a fried egg (GF) [4, 7]	12
HOT PIECES AND SOUPS	
	•••••••
BACON & EGG SOURDOUGH SANDWICH with fresh rocket & wild garlic butter $[2, 4, 7]$	8
CRISPY CHICKEN SANDWICH with Strathdon blue mayo. fermented hot sauce, house pickles and Cùil slaw [1, 2, 4, 7, 9, 12]	11
BEEF BRISKET TOASTIE with melted cheese & Isle of Arran	8

CÙIL KIMCHI TOASTIE with melted cheese, sriracha & rocket

SOUP OF THE DAY with warm sourdough & salted butter



SPRING MENU 2024

OPEN 10 - 4

WiFi: Cafe Cuil Guest Password: cafecuil

SIDES

mix and Cùil pickles [1, 9, 12]

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Mac & cheese bites with truffle mayo (V) [2, 7]	6	Cùil kimchi (Vgn) [9, 12]	3
Fries with sea salt (Vgn, GF)	4.5	Cùil slaw (Vgn)	4.5
Wee soup	4	Toast, butter & Cùil jam [2, 7]	3
Green pesto salad (Vgn, GF) [14]	6	Extra egg / bacon / tattie scone / veggie haggis	1.5
SPRING DRINKS	.	CÙIL KIDS	
SPRING DRINKS Cùil-Aid Homemade rhubarb & rose	 5.5	CÙIL KIDS Wee porridge (Vg) [2]	5
Cùil-Aid	 5.5		5 5
Cùil-Aid Homemade rhubarb & rose	5.5 5.5	Wee porridge (Vg) [2]	

Food allergy notice: please notify your server of any food allergies upon arrival. Gluten free alternatives are available.

7.5

7.5