




CALEDONIA

AFTERNOON

**SIT BACK, TAKE IN THE VIEWS OF
THE KILPATRICK HILLS AND RELAX**

In a hurry?

Just let us know and we can make sure you
go from ordering to eating within 15 minutes.



SMALL PLATES

Houmous & Flatbread (vg) 8.25

Cannellini & chickpea houmous with pomegranate seeds, radish, olives and vegan style feta, topped with pine nuts, herb oil and served with toasted flatbread

Go gluten free - ask to swap to seeded gluten free toast **(v)(ng)**

Baked Goats Cheese (v) 9.00

Baked goats cheese with red onion chutney and hot honey, toasted pine nuts and flatbread

Go gluten free - ask to swap to seeded gluten free toast **(ng)**

Classic Prawn Cocktail* 12.50

Prawns in a Bloody Mary mayonnaise* with fresh avocado, baby gem, a slice of toasted sourdough and a soft boiled egg

Sweet Potato Wedges (vg)(ng) 6.25

Add Haggis and peppercorn sauce **1.50**

Add Bacon and cheese with chives **1.50**

SHARING PLATES

Meat Sharer 18.00

Prosciutto crudo, coppa, salami milano, roquito peppers, Scottish mozzarella, harlequin olives, tomato tapenade, hot honey and toasted flatbread

Go gluten free - ask to swap to seeded gluten free toast **(ng)**

Cheese Sharer (v) 19.90

Arran blue, Arran brie, Arran smoked cheddar, Scottish mozzarella and goats cheese with onion chutney, grapes, fresh figs, Scottish oatcakes and celery



FROM THE SEA

A Taste of Smoked Salmon 13.00

Indulgent smoked salmon served with a fresh lemon wedge and sourdough bread and butter

Go gluten free - ask to swap to seeded gluten free toast **(ng)**



The Cured Salmon Plate 25.00

A selection of smoked salmon perfect for sharing - classic, beetroot-cured and dill-cured. Served with fried capers, pickled shallots and toasted sourdough

Go gluten free - ask to swap to seeded gluten free toast **(ng)**

Salmon Fillet with Vegetables 16.25

Fillet of salmon marinated in tomato tapenade served with aubergine, cannellini & chickpea houmous, smashed cucumber and pickled shallots in an agave mustard dressing, topped with sesame seeds

FROM THE LAND

Chicken Caesar Salad 14.75

Little gem lettuce, homemade croutons and smoky Caesar dressing topped with pulled chicken, crispy bacon, gran levanto and a soft boiled egg

Make it vegetarian

ask for your salad without the chicken and bacon **(v) 12.50**

Lentil & Grain Salad (vg) 12.50

Mixed grain and lentils, roasted chickpeas, cauliflower, pomegranate, tahini, omega seeds and leaf salad dressed in an agave mustard dressing

Add Vegan style feta **(vg) 2.00** | **Add** Pulled chicken **2.75**

Add Flaked poached salmon **4.00**

CLASSIC BRUNCH

Caledonian Brunch 16.50

Rashers of streaky bacon, link or Lorne sausages, scrambled eggs, haggis, sweet potato wedges, baked beans and roasted mixed mushrooms

Add Sourdough toast and butter **3.00**

Duncolm Brunch (v) 16.25

Mixed grains, fresh avocado, flatbread, coconut yoghurt, olives, chickpea & cannellini bean houmous with scrambled egg and dressed salad, topped with sesame seeds

Make it vegan - swap your scrambled egg for scrambled tofu **(vg)**

Champagne Brunch 22.00

Smoked salmon, scrambled eggs and a glass of Baron de Villeboerg Brut NV Champagne

Go gluten free - ask to swap to seeded gluten free toast **(ng)**

Smoked Salmon & Scrambled Eggs 14.00

Fluffy free range eggs with smoked salmon on sourdough toast

Go gluten free - ask to swap to seeded gluten free toast **(ng)**

CONTEMPORARY BRUNCH

Go gluten free - ask to swap to seeded gluten-free toast **(v)(ng)**

Chicken & Bacon Open Sandwich 13.50

Pulled chicken mixed with spring onion, Applewood® smoked cheddar and mayonnaise with crispy bacon on toasted sourdough, topped with a soft boiled egg

Mushroom & Avocado Farm Toast (vg) 13.50

Fresh avocado, roasted mixed mushrooms, roasted red pepper and asparagus with a tahini dressing, topped with sesame seeds

Poached Salmon Farm Toast 14.50

Flaked poached salmon, tomatoes, labneh, fried capers and a soft boiled egg with pickled shallots

Labneh & Eggs Farm Toast (v) 12.00

Fresh avocado, labneh, tomatoes, fried capers and a soft boiled egg with pickled shallots





FLATBREADS

Generously topped and freshly baked

Haggis & Pomegranate 14.25

Crumbled haggis, red onion marmalade, coriander sauce, sumac and fresh pomegranate seeds

Slow Cooked Beef & Cheese 14.25

Slow cooked beef with sliced olives and a balsamic reduction

Cauliflower & Chickpeas (vg) 13.75

Cannellini & chickpea houmous, roasted cauliflower, fresh herbs and pickled shallot

SWEET PLATES

Cranachan* (v)(ng) 8.00

A true taste of Scotland - whipped vanilla honey cream, granola, raspberry sauce, whisky and raspberries

Snow Sponge (v) 8.00

Soft sponge covered in a strawberry jam layer and coated in desiccated coconut, served with pomegranate mollasses

Berry Brioche (v) 11.00

Toasted buttery brioche topped with coconut yoghurt, fresh berries and pomegranate mollasses

(v) vegetarian | (vg) vegan | (ng) made with ingredients that do not intentionally contain gluten.
***Contains alcohol.**

If you have any food allergies or intolerances please speak to a member of the team before you order, and ask to see our interactive allergen guide with the 14 legally defined allergens. We take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Menu descriptions don't list all ingredients, and recipes are subject to change. For full allergen and nutritional information visit tkmenus.com/caledonia. Prices stated are GBP and include VAT at the current rate. All major credit cards and currencies accepted. Gratuities are discretionary and distributed 100% to our team. We welcome your feedback - email: guestexperience@trgplc.com or post: trgc, 5-7 Marshalsea Road, London, SE1 1EP www.trgconcessions.co.uk | 1225



CALEDONIA

DRINKS

WHITE WINE

Granfort Chardonnay | France

A soft, unoaked Chardonnay with a refreshing finish
175ml **9.00** | 250ml **11.00** | Bottle **33.00**

Pontobello Pinot Grigio | Italy

Fresh with notes of ripe peach and citrus, and a touch of richness
175ml **7.75** | 250ml **9.75** | Bottle **29.00**

Altoritas Sauvignon Blanc | Chile

Bright and refreshing with gentle notes of gooseberry and tropical flavours
175ml **8.00** | 250ml **10.00** | Bottle **30.00**

Sea Point Sauvignon Blanc | South Africa

Fresh with flavours of ripe peaches and gooseberries
175ml **9.50** | 250ml **11.50** | Bottle **34.00**



RED WINE

Berri Estates Shiraz | Australia

Medium-bodied and fruity with raspberry, cherry and plum flavours
175ml **7.75** | 250ml **9.75** | Bottle **29.00**

Arnegui Rioja Joven | Spain

Deep cherry red with fruity scents of sweet cherries and blackberries,
hints of violet and liquorice
175ml **9.50** | 250ml **11.50** | Bottle **34.00**

Monte Verde Merlot | Chile

A supple and juicy style with flavours of ripe red berries and plums
175ml **8.00** | 250ml **10.00** | Bottle **30.00**

Lunaris by Callia Malbec | Argentina

Plums, blackberries and vanilla with a touch of spice
175ml **9.00** | 250ml **11.00** | Bottle **33.00**

ROSE WINE

Belvino Rose Pinot Grigio | Italy

Slightly drier in style, full of fresh summer berry fruit aromas
175ml **8.00** | 250ml **10.00** | Bottle **30.00**

Lavender Hill White Zinfandel | USA

Moderately sweet with plenty of luscious watermelon, strawberry and redcurrant
175ml **7.75** | 250ml **9.75** | Bottle **29.00**

All of the wines that are available by the glass are also available in a 125ml measure

SPARKLING WINE

Prosecco

Fine bubbles and delicate, ripe fruity aromas
125ml **9.50** | Bottle **39.00**

Baron De Villeboerg Brut NV | France

Fresh and elegant with notes of blossom and yellow fruits,
and long finish with hints of pear
125ml **15.00** | Bottle **55.00**

Taittinger Brut Réserve, NV | France

A consistent, dry style with a distinctive flowery aroma
125ml **18.00** | Bottle **75.00**

Moët & Chandon Rosé Impérial

A lively, intense bouquet of red fruits with floral nuances
Bottle **78.00**

Veuve Clicquot Brut Yellow Label

With fine bubbles and a golden colour, this champagne has notes
of white and yellow fruits, citrus and a hint of dried fruits
Bottle **80.00**

Perrier-Jouët Grand Brut

A delicate and elegant Champagne with fruity aromas
and a lingering sweetness
Bottle **85.00**



SPIRIT OF SCOTLAND

A 25ml dram of each | 17.95

Bruichladdich Laddie | Auchentoshan Three Wood | Aberlour 12yo



MALTS

Our extensive range of whisky takes pride of place behind our bar.

There's something for everyone whatever your tippie. These are some of our favourites...

Auchentoshan Three Wood

Lowlands | 7.25

Auchentoshan American Oak

Lowlands | 6.50

Aberlour 12yrs, Speyside | 6.50

Glenfiddich 12yrs, Speyside | 7.25

Knockando 12yrs, Speyside | 7.25

Dalwhinnie 15yrs, Highlands | 7.25

Old Pulteney 12yrs, Highlands | 6.50

Dalmore 12yrs, Highlands | 7.25

Bruichladdich Laddie Islay | 7.50

Laphroaig 10yrs, Islay | 7.50

Bowmore Darkest 15yrs, Islay | 7.75

Ardbeg Uigeadail | Islay 8.25

TARTAN & TONIC

*A curated collection of specialist G&Ts featuring
a double measure of some of the best Scottish gins:*

Eden Mill Original, The Botanist, Caorunn and Hendrick's

The Aviator 12.00

Caorunn gin, Fever-Tree Mediterranean tonic garnished with cassia and a sprig of fresh rosemary

Mothers Ruin 13.00

Eden Mill Original gin, Fever-Tree Aromatic tonic water, garnished with pink grapefruit and juniper berries

Afternoon T 12.25

Hendrick's gin, Fever-Tree Elderflower tonic water, garnished with cucumber ribbons

Botanist Garden 13.50

The Botanist gin, Fever-Tree Indian tonic water garnished with cracked back pepper and fresh basil

CLASSIC COCKTAILS

Bellini 11.00

A luxurious combination of Prosecco and peach purée

Bloody Mary 13.00

A spicy infusion of vodka, tomato juice, fresh lemon, Worcestershire sauce, celery, salt and pepper

Mimosa 11.00

Prosecco topped with freshly squeezed orange juice

Cosmopolitan 12.50

A bitter sweet mix of vodka, triple sec, cranberry juice and a dash of lime

Mojito 13.00

Refreshing combination of white rum, lime, fresh mint and soda

Forest Berry Mojito 13.00

A twist on the classic - white rum muddled with fresh berries and blackberry liqueur

Glasgow Mule 12.50

Auchentoshan American Oak, Angostura bitters and lime topped with ginger beer and a twist of orange

Honey Mist 11.00

Famous Grouse Whisky, honey and a dash of Angostura bitters

SPRITZ

Aperol Spritz 13.00

Aperol and Prosecco topped with soda

Blackberry & Raspberry Spritz 13.00

Prosecco, Crème de Mure and Chambord topped with soda

Hugo Spritz 13.00

Prosecco & St Germain elderflower liqueur with soda

Sarti Spritz 13.00

Sarti Rosa blood orange, mango & passion fruit aperitivo with Prosecco and soda

Apple & Cucumber Spritz 13.00

Hendrick's gin, apple juice and Prosecco topped with soda



LOCAL BREWS

We have sourced a selection of the best beer and cider from the most respected brewers in the country

Williams Brothers Joker IPA 5% 500ml 7.25

Thistly Cross Traditional Scottish Cider 4.4% 7.00

Days Lager 0% 0.0% 6.25



BOTTLED BEERS & CIDERS

Budweiser 4.5% 6.50

San Miguel 5.0% 6.50

Corona 4.5% 6.50

Rekorderlig Cider 4.0% 7.25

Brooklyn Lager 5.2% 6.50

Strawberry & Lime | Wild Berry

For our great range of draught beer, please ask your server

SOFT DRINKS

Strathmore Still or Sparkling Water 3.25

Freshly Squeezed Orange Juice 4.00

Fruit Juices 3.75

Apple, Cranberry Juice Drink, Grapefruit, Mango Juice Drink, Orange, Pineapple, Tomato

Coca-Cola Reg 4.00 | Lrg 4.75

Diet Coke | Coke Zero Reg 3.75 | Lrg 4.25

Slimline Lemonade Reg 3.75 | Lrg 4.25

Irn Bru | Diet Irn Bru 4.00

Red Bull 4.00

Tonics 2.75

Indian, Light Indian, Mediterranean, Aromatic, Light Elderflower

Fever-Tree Mexican Lime Soda 2.75

Fever-Tree Sparkling Elderflower 2.75

Ginger Ale | Ginger Beer 2.75

REFRESHING JUICES

Bonnie Morning 5.25

Mango, orange & pineapple

Highland Sunrise 5.25

Grapefruit, orange & pineapple

Golden Tartan 6.25

Pineapple, mango & apple

The Thistle 5.25

Orange & mixed berries

TEA & COFFEE

Americano Reg 3.50 | Lrg 4.00

Cappuccino Reg 3.75 | Lrg 4.25

Caffè Latte Reg 3.75 | Lrg 4.25

Flat White 3.75

Mocha Reg 4.25 | Lrg 4.75

Espresso Reg 3.50 | Lrg 4.00

Macchiato Reg 3.50 | Lrg 4.00

Iced Americano 3.50

Iced Latte 4.75

Caramel | Vanilla | Hazelnut

Breakfast Tea 3.75

Fruit & Herbal Teas 3.75

Ask your server for today's selection

Flavoured Syrup Shot 0.75

Caramel, Hazelnut, Vanilla

Hot Chocolate Reg 4.25 | Lrg 4.75

With cream

Decaf coffee, oat and coconut milk alternatives are available

For full allergen and nutritional information visit tkmenus.com/caledonia

