

THE NOOK

at Café PORTRAIT

Drinks

Fizz		BOTTLE
Cava Brut Reserva Organic 2022		36
Bodegas Sumarroca, Catalunya Spain		
12% ABV (VG)		SMALL BOTTLE
Prosecco Frizzante DOC		8.50
(20cl), CasaDefra, Cielo e Terra, Veneto Italy		
10% ABV		
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White Wine		175ML BOTTLE
Café Portrait House White	7	24
2023 Viognier, Vieilles Vignes	8	29
IGP Pays d'Oc, Mont Rocher, Terres Filets, Languedoc & South West France		
10% ABV		
2023 Picpoul de Pinet, Cuvée Caroline	8	28
Famille Morin Languedoc-Roussillon France		
12.5% ABV (VG)		
2023 Tempranillo Blanco		29
Finca Manzanos, Bodegas Manzanos Rioja		
12.5% ABV		
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Red Wine		175ML BOTTLE
Café Portrait House Red	7	24
2023 Pinot Noir	8	28
IGP Haute Vallée de L'Aude, Montsablé, Terres Fidèles Languedoc & South West France		
13% ABV (VG)		
2023 Tempranillo		29
Finca Manzanos, Bodegas Manzanos Rioja Spain		
13.5% ABV (VG)		
2023 Zweigelt, Funkstille		31
Niederösterreich, Austria		
13% ABV (VG)		
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Cocktails		
Negroni The Still Life		10
Edinburgh Gin, Campari, sweet vermouth, orange slice		
Crown & Thistle		10
Edinburgh Gin, malt whisky, raspberry cordial, tonic water, rosemary sprig		
Baileys Espresso Martini		10
Vodka, Baileys, Espresso, chocolate curls		
Aperol Soda Spritz		10
Aperol, Cava, soda water, orange slice		
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Mocktails		
White Peach & Mango Daiquiri		5.5
A refreshing blend with a botanical twist		
Blackberry & Blueberry Martini		5.5
Berry-rich and vibrant, finished with mint		
Negroni Crimson Reflection		8
Alcohol free Gin, 00 Aperol, tonic water		
All Crown no Thistle		8
Alcohol free Gin, ginger beer, raspberry cordial, tonic water, rosemary sprig		
Espresso Chocotini		8
Espresso, chocolate crema, simple syrup, chocolate sprinkles		
Aperol Spritz Zero		8
Non-alcoholic Aperitivo, soda water, orange slice		

From our Kitchen

Two courses 20 | Three courses 25

Cullen Skink 9

Traditional Scottish soup, smoked haddock, potatoes, onion, leek, crusty sourdough

Charred Baby Gem Caeser Salad 7.50

Rannoch smoked chicken, parmesan, croutons, classic Caesar dressing

Smoky Roasted Aubergine 12.75

Smoked aubergine, tomato, borlotti bean ragu, rocket pesto, toasted sourdough (v)

Chicken, Beef & Chorizo Lasagne 17

Classic with a twist, tomato, bechamel, mozzarella, dressed green leaves

Potato Gnocchi 16

Mushroom and spinach butter sauce, toasted hazelnuts, crispy sage (v)

Hot Smoked Salmon Potato Hash 16.95

Charred garlic cavolo nero, warm horseradish cream sauce, braised swede, poached egg

Wedge of Herb Crusted Frittata 15

Signature salad (v)

Sticky Toffee Pudding 8

Ice cream

Selection of Cakes and Scones From 4
from our Bakery

Additional side dishes not included in set-menu deal

Nook Signature Salad 6

Spiced Potato Wedges 5

Salsa verde
Roast garlic mayonnaise

Homemade Focaccia 5

Herb oil

All prices include VAT

(VE) Vegan, (V) Vegetarian

Vegan and gluten free alternatives are available on request.

Hot Drinks

Tea	3.25
Americano	3.50
Espresso	2.95
Double Espresso	3.20
Latte	3.95
Cappuccino	4
Chai Latte	3.50
Flat White / Cortado	3.95
Mocha	4.75
Hot Chocolate	4.75
Add Cream or Marshmallows	0.50
Non-Dairy Milk	0.50
Syrup	1
Babycino	1.50
Dirty Chai	4
Macchiato	3.20
Extra Shot	0.75

FOOD ALLERGY? ASK BEFORE YOU EAT!

Before you choose food or drink, please speak to a member of our team if you have an allergy or intolerance. Our meals are made in a kitchen where allergens are present, so let us know and we'll help you to make a choice. Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice.

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Private Events

The Nook is available to hire for meetings and private events. For more information, please speak to a member of the team.