

**THE  
NOOK**  
at Café PORTRAIT

# From our Kitchen

## Nook Nibbles

**Olives** (ve)(ng) 3

**Homemade Focaccia** 6.5

Olive oil, balsamic vinegar (ve)

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## Small Plates & Sides

**Light Spring Vegetable Broth** 8

Poached egg, crusty roll (v)

**Polenta Chips** 8.25

Chili jam (ve)(ng)

**Mixed Leaf Salad** 5.5

Tomatoes, roast red onion, olives,  
cucumber, croutons, light dressing (ve)

**Tender Stem Broccoli** 6

Toasted Almonds, lemon yogurt drizzle (v)(ng)

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## Brunch Plates

**Spiced Courgette Fritters** 8.5

Spring onion, raita style yoghurt (v)

**Scottish Smoked Salmon** 9

Toasted sourdough, watercress & rocket  
cream cheese, pickled cucumber

**Poached Hens Egg** 9

Thick cut cured ham, pea mousse,  
toasted focaccia (ng)

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## Lunch Plates

**Pan-fried West Coast haddock** 18

New potatoes, seasonal greens,  
lemon butter (ng)

**Roasted Chicken Supreme** 17

Peas, broad beans, light caper butter (ng)

**Ricotta & Parmesan Gnudi** 15

Cherry tomato, basil, butter sauce (v)

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## Something Sweet

**Apple Pie & Custard** 7.5

**Edinburgh Gin, Vanilla Panna Cotta** 7.5

Fruit coulis, mini shortbread (ng)

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**Choice of Sweet Treats** 4

From our cake counter

All prices include VAT

(VE) Vegan, (V) Vegetarian

(NG) Available with non-gluten containing ingredients upon request

# Drinks

<b>Fizz</b>	BOTTLE 75cl	
<b>Cava Brut Reserva Organic 2022</b>		36
Bodegas Sumarroca, Catalunya Spain 12% ABV (VG)		
<b>Pommery Champagne Brut Royal</b>		95
12.5% ABV SMALL BOTTLE 20cl		
<b>Prosecco Frizzante DOC</b>		8.5
CasaDefra, Cielo e Terra, Veneto Italy 10% ABV		
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<b>White Wine</b>	175ml BOTTLE	
<b>2022 Trebbiano, IGT, Terre Allegre</b>	8	28
Cielo e Terra, Veneto Italy House Wine 11% ABV		
<b>2022 Chardonnay</b>	8.5	38
IGP Haute Vallée de L'Aude, Montsablé, Terres Fidèles, Languedoc & South West, France 12.5% ABV		
<b>2022 Sauvignon de Touraine</b>	9.5	40
Domaine Patrick Vauvy Loire, France 12% ABV		
<b>2022 Albariño</b>		65
Adega Ponte da Boga Galicia Spain 13% ABV		
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<b>Red Wine</b>	175ml BOTTLE	
<b>2022 Sangiovese</b>	8	28
IGT, Terre Allegre, Cielo e Terra, Veneto Italy 12% ABV		
<b>2023 DOC Barbera</b>	9	39
Le Tane, Vinchio Vaglio 2023, Piedmont, Italy 13% ABV		
<b>2022 Pinot Noir</b>	9	37
IGP Haute Vallée de L'Aude, Montsablé, Terres Fidèles Languedoc & South West France 12.5% ABV		
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<b>Rosé</b>	175ml BOTTLE	
<b>2022 Rosé, IGP Pays d'Hérault</b>	10.25	38
Pierre et Papa Languedoc & South West 12% ABV		
<b>2022 Château L'Escarelle</b>		49
Château L' Escarelle, Provence, France 13% ABV		
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<b>Alcohol Free Wine</b>	175ml BOTTLE	
<b>Blanc De Blancs</b>	12.8	40
Languedoc Roussillon, France, Oddbird Sweden 0% ABV		
<b>Spumante</b>	13.5	42
Veneto, Italy, Oddbird No Alcohol Wine Sweden 0% ABV		

## 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.

## Cocktails

<b>Negroni The Still Life</b>	12
Edinburgh Gin, Campari, sweet vermouth, orange slice	
<b>Crown &amp; Thistle</b>	12
Edinburgh Gin, malt whisky, raspberry cordial, tonic water, rosemary sprig	
<b>Baileys Espresso Martini</b>	12
Vodka, Baileys, Espresso, chocolate curls	
<b>Aperol Soda Spritz</b>	12
Aperol, Cava, soda water, orange slice	

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## Mocktails

<b>White Peach &amp; Mango Daiquiri</b>	6
A refreshing blend with a botanical twist	
<b>Strawberry &amp; Orange Blossom Daiquiri</b>	6
Berry-rich and vibrant, finished with mint	
<b>Negroni Crimson Reflection</b>	8.25
Alcohol free Gin, 00 Aperol, tonic water	
<b>All Crown <i>no</i> Thistle</b>	8.25
Alcohol free Gin, ginger beer, raspberry cordial, tonic water, rosemary sprig	
<b>Espresso Chocotini</b>	8.25
Espresso, chocolate crema, simple syrup, chocolate sprinkles	
<b>Aperol Spritz Zero</b>	8.25
Non-alcoholic Aperitivo, soda water, orange slice	

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## Beer

<b>Innis &amp; Gunn Lager</b>	6
4.6% ABV	
<b>Beer / Cider</b>	4.75
0.0% ABV	

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## Hot Drinks

<b>Tea</b>	3.2
<b>Chai Latte</b>	3.5
<b>Dirty Chai</b>	4
<b>Americano</b>	3.55
<b>Espresso</b>	2.95
<b>Double Espresso</b>	3.2
<b>Latte</b>	3.95
<b>Cappuccino</b>	4
<b>Flat White / Cortado</b>	3.95
<b>Macchiato</b>	3.2
<b>Mocha</b>	4.95
<b>Hot Chocolate</b>	4.75
Add Cream or Marshmallows	
<b>Babycino</b>	1.5
<b>Non-Dairy Milk</b>	0.5
<b>Syrup</b>	1
<b>Extra Shot</b>	0.75

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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.