

cook & granger.

yoghurt, fruit & bircher pots

Raspberry Cranachan Overnight Oats
Pecan Apple and Maple Chia Oat Bircher
Pear, Blueberry & Coconut Bircher Pot
Coffee Grinds & Nutty Granola Yoghurt Pot
Mango & Almond Rora Dairy Yoghurt Pot
Berry Boost Rora Dairy Yoghurt Pot
C&G Blueberry, Kiwi & Plum
C&G Melon, Pineapple & White Grape

morning bakery

Breadwinners Croissants
Breadwinners Pain Au Choc
Breadwinners Cinnamon Buns
Breadwinners Fruit Pastries
Lemon & White Chocolate Muffin
Classic Blueberry Muffin
Chocolate Muffin (GF)
Berry Muffin (GF)

round cakes & local bakes

Chocolate Pecan Brownie (GF)
Apricot Macaroon Slice (GF)
Chocolate & Beetroot Brownie
Victoria Sponge
Carrot cake
Caramel Biscoff Cake

cook & granger.

all day heat to eat

Dry Cured Ayrshire Ham "Kim-Cheese" Panini

Connage Clava Brie, Spinach, Tomato & Chilli Jam, Bagel

Devils Kitchen Plant Ball Marinara, NOzzarella Ciabatta Panini

Chipotle Glazed Meatball & Roasted Pepper Tortilla Toastie

Onion Bhaji Tortilla Toastie

from the deli

New York Deli Sandwich with Isle of Arran Mustard Mayo

Smashed Squash, Charred Feta & Chilli Jam Sourdough Sandwich

Tuna Niçoise Sourdough Sandwich

Kingdom of Fife Mozzarella, Prosciutto, Tomato & Pesto Focaccia

salad bowls

Signature Plant, Miso Cauliflower, Zesty Grains, Sweet Potato, Kale (GF)

Harissa Glazed Carrot, Hummus, Beet Falafel, Feta & Sumac (GF)

Ayrshire Ham and Egg Cobb Salad, C&G Ranch Dressing (GF)

Cold Smoked Tobermory Trout Salad with Lemon & Dill (GF)

add some crunch

Crudites with Beetroot Hummus and Dukka

"We're a café with a conscience, that wants to be part of something better. It starts with fresh, locally sourced ingredients. Supporting our farmers, championing seasonal eating, and ensuring that the food we serve is of the highest quality and flavour. Seasonal, local food is sustainable food – good for you and good for the planet. Making it easy for you to eat well and feel great, every day."

