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

Pastrami, Emmenthal & House Kraut, Arran Mustard Mayo Ciabatta Roasted Portobello Shrooms, Brie, Truffle & Thyme Panini Devils Kitchen Plant Ball Marinara, NOzzarella Ciabatta Panini Veggie Haggis, Buffalo Mozzarella, Jalapeno Tortilla Toastie Sriracha Chicken Tortilla Toastie

from the deli

Chicken & Prosciutto Salad Focaccia
Fife Mozzarella, Tomato & Pesto Salad Focaccia
Cold Smoked Tobermory Trout, Cream Cheese Bagel
Double Egg and Kimchi Sourdough Baguette with Toasted Sesame

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."