

Antipasti & Bread

Baikhaus sourdough 4
olive oil & babaganoush

Marinated Gordal olives 3

Salted Spanish almonds 3

Cured meats 5.50

artisan cured from Peelham
Organic Farm

Antipasto platter 15

cured meats, pate, cheese,
pickled mushrooms, bread &
mustard

Flat breads pizzettes 5.00

Tart flambee - Sour cream,
caramelised onion & bacon

Chorizo & buffalo mozzarella

Olives, capers & anchovies

Artichoke, mozzarella & truffle oil

Sunday Roast 15

Traditional roast
(see server for today's cut)
saute potatoes, roast carrot &
parsnip, fine beans, yorkshire
pudding & gravy

Sundays noon till 6pm

Starters / Small Plates

Glazed beetroot & pea salad 5.50

guacamole, pea shoots & beetroot
dressing

Tahini carrot salad 5.50

honey roast carrots, fine beans, kale
& quinoa

add grilled tiger prawns or crispy
chicken leg to your salad for £3

Gnocchi 5.50

gorgonzola & walnut filled gnocchi
with squash puree

Shetland mussels 5.50 / 9.90

saffron, paprika & tomato broth
or
white wine cream sauce

Pickled vegetables 5.00

pickled vegetables, herb dip
(served pickled, fresh & raw)

Pork & pistachio terrine 5.75

prune jam & toasted sourdough

Organic smoked salmon 6.00

horseradish cream, lemon, pumpkin
seeds

Cheese soufflé 6.50

twice baked Comte cheese soufflé

Chilli & ginger @avette 6.50

glazed red cabbage, pickled
mushroom & almonds

Epoch

Sandwiches

Soup & sandwich 7.50

ask server for today's combo

Croque Monsieur 8.50

our take on the French classic
pan-fried ham & cheese sandwich

Croque Madam 9.00

Monsieur topped with a fried egg

Epoch burger 10.50

beef & pulled pork, cheddar
cheese, jalapeño mayo, tomato &
fries

Mains

Spiced aubergine tart 8.50

vine tomato, courgette & feta

Fillet of seabream 10.95

candied aubergine & spiced red
pepper sauce

Oriental fried chicken 11.50

mustard slaw, soy & ginger dressing

Fish & chips 13.50

beer battered hake, fat cut chips,
crushed peas & tartare sauce

Slow braised Lamb shank 14.50

carrot, pea & morel fricasee

Steak frites 19.25

8oz Donald Russell ribeye, fries &
béarnaise

Sides

Fries

Fat cut chips

Creamed sprouts & chestnuts

Creamy polenta & parmesan

Fine beans

Marinated vine tomato & basil salad

3.50 each

Festive Party Menu

Available 7 days

3 courses

£25 per person

Desserts

Sundae 5.50

pistachio ice cream, amarena
cherries, hazelnut cream & cocoa
wafer

Eclair 4.50

white chocolate & orange

Dark chocolate tart 5.50

hazelnut ice cream

Cheese 5 / 7.50 / 10

2/3/4 pieces of cheese from our
cheese board

Ice cream 3.50

selection of house-made ice
creams & sorbets

Affogato 3.50

ice cream & espresso

Affogato corretto 6.50

ice cream & espresso with your
choice of liqueur

Barraquito 5.75

condensed milk, Liqueur 43,
espresso, hot milk

Liqueur coffees from 5.75

Dessert wines from 9.75

Taster D fl

Baikhaus sourdough, olive oil,
babaganoush & snacks

Graham Beck Brut NV

Seasonal vegetables with herb dip
(served pickled, fresh & raw)

Monte Clavijo Rioja Rosado

Seabream, candied aubergine &
spiced red pepper sauce

Cap Cette Picpoul de Pinet

Chilli & ginger Bavette glazed red
cabbage, pickled mushroom &
almonds

*Lorosco Reserva Colchagua
Carmenere*

White chocolate & orange éclair

Chateau du Levant Sauternes

Cheese board

Warre's LBV 2011

£25 per person or £50 with wine

At Epoch, our aim is to bring
you the best quality food.
Wherever possible we aim to
support independent Scottish
suppliers and producers. Our
Head Chef Andrew Greenan
meticulously sources all of
our produce bringing together
the best of the Scottish
Larder.

BY THE GLASS

	175ML	250ML
WHITE		
Acacia Tree Chenin Blanc <i>Western Cape, South Africa</i>	4.75	6.75
Le Coste Trebbiano di Romagna <i>Emilia-Romagna, Italy</i>	5	7
Lorosco Chardonnay <i>Central Valley, Chile</i>	5.75	8
Cap Cette Picpoul de Pinet <i>Languedoc, France</i>	6	8.75
Les Nuages Sauvignon Blanc <i>Loire, France</i>	6.5	9

RED

Acacia Tree Pinotage <i>Western Cape, South Africa</i>	4.75	6.5
Fico Grande Sangiovese di Romagna <i>Emilia-Romagna, Italy</i>	5	6.75
Solarena Barrel Aged Tempranillo <i>Carinena Aragon, Spain</i>	5.25	7.5
Lorosco Reserva Carmenere <i>Central Valley, Chile</i>	5.75	8.25
Little Eden Pinot Noir <i>South-Eastern Australia</i>	6.5	9.25

ROSÉ

Monte Clavijo Rioja Rosado <i>Rioja, Spain</i>	5.5	7.75
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CHAMPAGNE & SPARKLING

		125ML
Belstar Prosecco DOC NV <i>Veneto, Italy</i>	6.5	
Graham Beck Brut NV <i>Robertson, South Africa</i>	8	
Veuve Clicquot Yellow Label NV <i>Champagne, France</i>	11.75	

WHITE BY THE BOTTLE

Acacia Tree Chenin Blanc <i>Western Cape, South Africa</i> Easy-drinking, fresh citrus and peach flavours	19.5
Le Coste Trebbiano di Romagna <i>Emilia-Romagna, Italy</i> Refreshing with citrus flavours	19.75
Petit Papillon Grenache Blanc Vin de France <i>Languedoc, France</i> Fresh with flavours of peach and pineapple	22.5
Cap Cette Picpoul de Pinet <i>Languedoc, France</i> Light, zesty and very crisp	23.5
Lorosco Reserva Casablanca Chardonnay <i>Central Valley, Chile</i> Tropical aromas of peach & pineapple	24
Minini Pinot Grigio <i>Veneto, Italy</i> Refreshing with flavours of apple, pear and citrus	25
Touraine Sauvignon Blanc Les Nuages <i>Loire, France</i> Lively with classic citrus lemon and lime fruit	27
Terre del Principato Greco di Tufo <i>Campania, Italy</i> Rich, aromatic flavours of apricot, apple & peach	30
Mount Langi Ghiran Billi Billi Riesling <i>Victoria, Australia</i> Flavours of lemon grass, lime and cherry blossom	30
Spy Valley Sauvignon Blanc <i>Marlborough, New Zealand</i> Bright and fresh, with tropical fruit and gooseberry	33
Bulgarini Lugana <i>Lombardy, Italy</i> Slight hints of almond and lots of peach and apricot	36
Garzon Albarino <i>Maldonado, Uruguay</i> Fresh & crisp flavours of grapefruit with floral notes	37
Friendly Gruner-Veltliner Kamptal Laurenz V <i>Niederosterreich, Austria</i> Fresh & delicious flavours of peach, apple & spice	38
Millton Gewurtraminer <i>Gisbourne, New Zealand</i> Delicate with flavours of apples and rose petals	39.5
Chablis Domaine Jean Defaix <i>Burgundy, France</i> Bright, refreshing, with notes of citrus fruit	44
Sancerre Les Chailloux Domaine Fouassier <i>Loire, France</i> Granny smith apples and citrus with a hint a aniseed	47

RED BY THE BOTTLE

Acacia Tree Pinotage <i>Western Cape, South Africa</i> Easy-drinking with flavours of blackcurrants & cherries	19.5
Fico Grande Sangiovese Poderi dal Nespoli <i>Emilia-Romagna, Italy</i> Soft juicy red wine, with flavours of plum and a spice	19.75
Solarena Barrel Aged Tempranillo DO Carinena <i>Aragon, Spain</i> Velvety with flavours of raspberries and bramble	22.25
La Serre Merlot Vin de Pays d'Oc <i>Languedoc, France</i> Juicy and full of soft easy-going plum and blackberry	23
Lorosco Reserva Carmenere <i>Central Valley, Chile</i> Full-bodied with flavours oak-softened cassis fruit	24
Chianti Riserva Castellani <i>Tuscany, Italy</i> Ruby red colour, with flavours of red fruits	25
Little Eden Pinot Noir <i>Murray Darling, Australia</i> Flavours of cherries, strawberries and cola	27
Yering Station Little Yering Shiraz Viognier <i>Victoria, Australia</i> Blueberry and blackberry with hints of black pepper	28.5
Parallele 45 Cotes du Rhone Paul Jaboulet Aine <i>Rhone, France</i> Flavours of red fruits blended with warm spices	29
Vista Alegre Reserva <i>Rioja, Spain</i> Flavours of plums, chocolate and blackberries	30
Esquinas de Argentio Malbec <i>Mendoza, Argentina</i> Aromas of red cherry, ripe plum, blackberry and truffle	31
Villa Belvedere Valpolicella Classico Ripasso <i>Veneto, Italy</i> Full of intense flavours of raisins, cherries and violets	34
SYP Passion has Red Lips Shiraz Cabernet <i>Mclaren Vale, Australia</i> Vibrant red cherry, cranberry, black fruit, smoke and vanilla	35
Springfield Estate Wholeberry Cabernet Sauvignon <i>Robertson, South Africa</i> Flavours of blackcurrant, red berries and warm spices	38
Catena Appellation Vista Flores Malbec <i>Mendoza, Argentina</i> Rich with flavours of cassis with hints of black pepper	38
Villa Belvedere Amarone della Valpolicella <i>Tuscany, Italy</i> Big and rich with deep dried fruit, chocolate, spice and plum flavours	55
Spy Valley Syrah <i>Marlborough, New Zealand</i> Flavours of liquorice, mocha and pepper & hints of red berry	45

ROSÉ

Monte Clavijo Rioja Rosado <i>Rioja, Spain</i> Citrus fruit flavours with strawberry hints	22.5
Chateau Leoubé Rosé de Leoubé <i>Provence, France</i> Elegant with flavours of red berries	38.75
Veuve Clicquot Yellow Label NV <i>Champagne, France</i>	70
Veuve Clicquot Rosé NV <i>Champagne, France</i>	84.5
Krug NV <i>Champagne, France</i>	199.5
SPARKLING	
Belstar Prosecco NV <i>Veneto, Italy</i> Fresh & fruity with lemon and peach	NSEQ
Belstar Cuvee Rosé Sparkling NV <i>Veneto, Italy</i> Red fruits and citrus with spicy notes of mint	ONEQ
Graham Beck Brut NV <i>Robertson, South Africa</i> Elegant ripe fruit, light yeast aromas	OS
Graham Beck NV Brut Rosé <i>Robertson, South Africa</i> Subtle red berry and lavender hints	PL

CORAVIN

Coravin gives you the freedom to experience exciting and unusual wines by the glass.

WHITE

Cies Albarino Rodrigo Mendez 2015 <i>Galicia, Spain</i> Delicate & refreshing with citrus fruits & apples	MEO
Vietti Roero Arneis 2016 <i>Piedmont, Italy</i> Unoaked, medium-bodied & crisp	MEO
Springfield Chardonnay 2012 <i>Robertson, South Africa</i> Tropical fruit nuances layered by lime and cream.	MEO

RED

Villa Belvedere Amarone della Valpolicella <i>Tuscany, Italy</i> Big and rich with deep dried fruit, chocolate, spice and plum flavours	MEO
Belstar Prosecco NV <i>Veneto, Italy</i> Fresh & fruity with lemon and peach	MEO
Belstar Cuvee Rosé Sparkling NV <i>Veneto, Italy</i> Red fruits and citrus with spicy notes of mint	MEO
Graham Beck Brut NV <i>Robertson, South Africa</i> Elegant ripe fruit, light yeast aromas	MEO
Graham Beck NV Brut Rosé <i>Robertson, South Africa</i> Subtle red berry and lavender hints	MEO
Parallele 45 Cotes du Rhone Paul Jaboulet Aine <i>Rhone, France</i> Flavours of red fruits blended with warm spices	MEO

