

## 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.

