

For The Table

Artisan breads from Baikhou 4
olive oil & tomato relish

Gordal olives & Valencia almonds 4

Cured meats 5.50

Artisan cured from Peelham Organic
Farm

Flat breads pizzettes 6.25

Tart flambee - Sour cream,
caramelised onion & bacon

Chorizo & buffalo mozzarella

Olives, capers & anchovies

Artichoke, mozzarella & truffle oil

Antipasto platter 15

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

Lunch special

Soup & sandwich 7.50

ask server for today's combo

Salads 6.25

Beetroot, avocado & pea shoot

8250

Ricotta, vine tomato, peach, quinoa,
almond & pistachio

Add: Grilled tiger prawns or
Roast chicken - £3

Small plates

Gnocchi 5.50

Gorgonzola & walnut filled
gnocchi with squash puree

Cheese soufflé 6.50

Twice baked Comte cheese
soufflé

Terrine 5.75

Pressed pork & pistachio terrine,
fig jam & toasted sourdough

Mussels 5.50 / 9.90

Steamed Shetland mussels
Saffron, paprika & tomato broth
or
white wine cream sauce

Vegetables 5.50

Seasonable vegetables, pickled,
fresh & raw with herb
mayonnaise: add grilled tiger
prawns 3.00

Smoked salmon 6.00

Organic smoked salmon,
horseradish, lemon, pumpkin
seeds

Seabream 9

Fillet of Seabream, candied
aubergine & spiced red pepper
sauce

Chicken 7.50

Oriental fried chicken, mustard
slaw, soy & ginger dressing

Beef 9.50

Slow braised beef cheek,
creamed sauerkraut & heritage
new potatoes

At Epoch we focus on the best
possible quality. Wherever
possible we aim to support
independant Scottish suppliers
and producers and our head
chef Andrew Greenan
meticulously sources all of our
produce bringing together the
best of the Scottish Larder.

Beef - Donald Russell

Seafood - Fish Brothers

Cured Meats - Peelham Farm

Breads - Baikhou

Big plates

Croque Madam 8.50

Our take on the French classic ham
& cheese toasted sandwich topped
with fried egg (available without)

Epoch Burger 9.50

Epoch Burger - beef & pulled pork,
gherkin, tomato, bacon mayo & fries

Ravioli 12.50

Goat's cheese ravioli with red
peppers & sage

Fish & chips 13.50

Beer battered hake, fat cut chips,
crushed peas, tartare sauce

Steak 19.25

8oz Donald Russell ribeye, fries &
béarnaise

Extras 3.50

Fries

Fat cut chips

Fine beans

Vine tomato salad

Desserts

Ice cream 3.50

Selection of ice creams & sorbets

Ice cream sundae 5.50

Pistachio, cherry, hazelnut, cocoa
wafer

Epoch Eclair 4.50

White chocolate & orange

French toast 5.50

Brioche french toast, tonka bean
ice cream and toffee sauce

Cheese 5/ 7.50 /10

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

Affogato 3.50

Ice cream & espresso

Affogato corretto 6.50

Ice cream & espresso with your
choice of liqueur

Six Course Menu Taster

Artisan breads, oil, tomato relish &
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

Hanger steak & pommes anna,
fine beans, mushrooms &
onions

*Lorosco Reserva Colchagua
Carmenere*

Pineapple tart tatin

Chateau du Levant Sauternes

Cheese board

Warre's LBV 2011

£25 per person or
£50 per person with wine

Epoch

BY THE GLASS

WHITE 175ML 250ML

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 Carinena <i>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
---	-----	------

CHAMPAGNE & SPARKLING

Belstar Prosecco DOC NV <i>Veneto, Italy</i>	6.5	125ML
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 Western Cape, South Africa Easy-drinking, fresh citrus and peach flavours	19.5
Le Coste Trebbiano di Romagna Emilia-Romagna, Italy Refreshing with citrus flavours	19.75
Petit Papillon Grenache Blanc Vin de France Languedoc, France Fresh with flavours of peach and pineapple	22.5
Cap Cette Picpoul de Pinet Languedoc, France 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 Victoria, Australia 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 Argentino 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 Leoube 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	29.5
Belstar Cuvee Rosé Sparkling NV <i>Veneto, Italy</i> Red fruits and citrus with spicy notes of mint	32.5
Graham Beck Brut NV <i>Robertson, South Africa</i> Elegant ripe fruit, light yeast aromas	39
Graham Beck NV Brut Rosé <i>Robertson, South Africa</i> Subtle red berry and lavender hints	40

CORAVIN

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

WHITE 125ml

Cies Albarino Rodrigo Mendez 2015 <i>Galicia, Spain</i> Delicate & refreshing with citrus fruits & apples	10.5
Vietti Roero Arneis 2016 <i>Piedmont, Italy</i> Unoaked, medium-bodied & crisp	10.5
Springfield Chardonnay 2012 <i>Robertson, South Africa</i> Tropical fruit nuances layered by lime and cream.	11.5

RED

Steenberg Nebbiolo 2014 <i>Constantia, South Africa</i> Medium with hints of dried prunes & rose	10.5
Villa Belvedere Amarone della Valpolicella <i>Tuscany, Italy</i> Big and rich with deep dried fruit, chocolate, spice and plum flavours	10.5
Protos Ribero Del Duero Gran Reserva <i>Ribero Del Duero, Spain</i> Flavours of fresh fruit, creamy oak and sweet spices	16.5

Epoch

GLASGOW