



sample brunch & lunch menu

house challah bread french toast, sweet potato
caramel, blueberries, toasted nuts 12
add bacon 2

homemade beans on toast (ve) 7.5
add fried egg 1.5
add mature cheddar 1
add bacon 2

harissa fried eggs on sourdough toast,
house made dukkah, fresh herbs 9.5
add bacon 2

selection from the savoury counter
(see display fridge)

today's soup
with bread 6
with roasted potato & cheddar scone 9

la cime pork & wild porcini pâté, bread,
pickles & salad
for two or to share 14.5

thanks to our suppliers.
angelou bakery, mr eion, pittormie farm, john gilmour, clark's, rosevear tea,
campbell's, premier produce, david cousland, l'art du vin, edinburgh
fermentarium, edinburgh honey



La Cime

sample display counter

sultana scone 3.95

roast potato & cheddar scone 3.95

la cime croque monsieur 10

homemade focaccia sandwich (ve) 8

house pork, apple & sage sausage roll 10

red pepper & potato frittata (gf) (df) 8

roast tomato, goats' cheese & aubergine tart (v)

takeaway 10% off

selection of homemade cakes

croissant loaf 4.95

chocolate, sea salt & almond cake (gf) 4.4

chai, coffee & coconut cake (ve) 4.4

courgette & golden raisin cake 4.4



La Cafe

mr eion coffee
batch brew 2.5
espresso 2.5
double espresso 3
americano 3.25
flat white 3.6
latte 3.6
cappuccino 3.6
mocha 3.9
chai latte 3.9
dirty chai latte 4.1
substitute oat milk .25

fresh juice 3

rosevear loose leaf
scottish breakfast blend 3
earl grey 3
oriental mint green 3
cinnamon rooibos 3
greek mountain 3

joiners 2

edward & irwyn hot chocolate 3.9

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La Cine

drinks

cocktails - available after 5pm

espresso martini		9
chambord kir royale		7.5
negroni		9
margarita		9
pineau des charentes	75ml	6.5
estrella galicia	330ml	3.9
estrella galicia 0.0%	330ml	2.9
sparkling	125ml	btl
bouvet, crémant de loire, nv	6	32
white	125ml	btl
'le clos', sauvignon blanc, fra	5.5	33
chardonnay, finca ambrosia, arg	-	39
fabulas, pecorino, ita	-	42
xisto branco, luis seabra, por	-	55
fèvre, chablis, fra	-	56
rosé	125ml	btl
'temps danse', clos rousely, fra	-	30
red	125ml	btl
moulin de gassac, pinot noir, fra	-	36
côtes du rhône, guigal, fra	6	36
malbec, finca ambrosia, arg	-	39
fabulas, farae, montepulciano, ita	-	42
xixto tinto, luis seabra, por	-	55

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specials

la cime pork & duck rillettes, house pickles,
salad, toasted baguette 8

stuffed roast aubergine, harissa houmous,
pomegranate, fresh herb couscous 13

braised ox cheek 'osso bucco', orzo & spinach 17

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