

# the bungo bar & kitchen

brunch 10.15 - 4pm daily

all of our free range eggs are from corrie mains in ayrshire

## bungo breakfast

**full** – loch byre free range pork sausage, bacon, black pudding, poached egg, home made beans, tomato, mushroom, potato scone, toast **14**

**veggie** – sausage, halloumi, poached eggs, home made beans, tomato, mushroom, potato scone, toast **14**

**vegan** – sausage, scrambled tofu, batata hara, home made beans, tomatoes, mushroom, gremolata, toast **13**

## saag aloo baked eggs

curried chickpeas, spinach and potato, gathia, raita, warmed chapati **11**  
add peat smoked haddock **3**

## mexican hash

pulled beef brisket, fried egg, guacamole, ancho chilli jam, sautéed potatoes, pico de gallo, chipotle cheese sauce **13**

## breakfast roll

buttered with bacon or sausage **6**

**eggs mornay** with our mature cheddar sauce

**classic** - toasted sourdough, poached eggs, spinach, gremolata **11**

**ayrshire** - smoked bacon **13**

**ramsay** - black pudding **13**

**arbroath** - peat smoked haddock **13**

## home made kimchi waffle stack

malaysian fried chicken, sriracha, soy & honey drizzle, spicy peanut slaw **14**

## lebanese shakshuka

egg baked in tomato, chickpea and olive oil with halloumi, batata harra, harissa and pitta **13**  
add bacon or chorizo **3**

## bhurji masala eggs

scrambled with caramelized onions, garlic, chilli, turmeric, peas, tomato, toasted sourdough **11**  
add bacon or chorizo **3**

## french toast

maple syrup or berry compote **10**  
add bacon **3**

## brunch cocktails from 11am daily

**the bungo bloody mary** **9.5**

**classic mimosa** **9**

**bloody shame** *alcohol free* **5**

**flavoured mimosas** – watermelon, strawberry lemonade, pomegranate, pineapple & coconut **9**

## hot drinks made with mossgiel organic milk

small (for large +0.5)

**espresso** **2.6**

**macchiato** **2.8**

**americano** **2.8**

**latte** **3.5**

**cappuccino** **3.5**

**flat white** **3.2**

**hot chocolate** **3.5**

**mocha** **3.5**

**breakfast tea** **2.4**

**herbal teas** **2.7**

**fresh mint steeper** **2.7**

**ginger & honey** **2.7**

**iced vanilla latte** **3.5**

**iced mocha** **3.5**

**soya or oat milk** **0.5**

**extra shot** **0.5**

# the bungo bar & kitchen

## small plates from 12 noon daily

<b>marinated olives</b> toasted bread, evoo, balsamic	7
<b>kimchi &amp; blue cheese arancini</b> spicy slaw, kewpie mayo	8.5
<b>roasted beetroot &amp; chilli humous</b> dukkah, mint oil, grilled pitta	8
<b>korean cauliflower</b> sesame, gochujang, kewpie mayo	8
<b>saté chicken</b> spicy peanut & lime sauce, pickled cucumber	9
<b>crispy tofu katsu bites</b> charred negi, edamame, pickled cucumber & carrot	8.5

try any 2 small plates + 1 side plate for £20

## large plates from 12 noon daily

<b>home made scottish beef burger</b> mature cheddar, dill pickle, burger sauce, rosemary chips, side salad, chipotle aioli	15.5
<b>karaage chicken burger</b> kimchi slaw, kewpie mayo, japanese seven spice fries, side salad, wasabi & lime aioli	15.5
<b>veggie haggis &amp; chickpea burger</b> dill pickle, burger sauce, rosemary chips, side salad, chipotle aioli	14.5
add bacon, chorizo, halloumi, blue cheese, cheddar or onion rings 2 add tomato or tobacco onions 1	
<b>beer battered north sea haddock</b> rosemary chips, grilled lemon, home made tartare	17
add peas or mushy peas 1	
<b>gado gado 'mix mix' indonesian salad</b>	14.5
tea egg, grilled tofu, peanut dressing, green beans, new potatoes, cucumber, chinese leaf, carrot, beansprouts, spring onions, papads	
add chargrilled chicken thigh or halloumi 3.5	

## from 5pm daily

<b>hoisin mushroom wonton</b> , miso roasted leeks, tenderstem broccoli, sriracha, crispy sticky sesame rice	15
<b>balinese nasi goreng</b> crispy chicken, fried egg & rice, prawn crackers, satay	17
<b>kalu pol toasted coconut curry</b> cauliflower, roasted squash, curry leaves, gathia mustard seed rice, warmed chapati	15
with chicken	17.5
<b>pan roasted cod</b> white bean cassoulet, chorizo crumble, crispy capers, toasted sourdough	17.5
<b>south indian fish thali</b> mustard seed rice, coconut chutney, garlic pickle, raita, chapati, papads	18

<b>sides</b>		<b>mustard seed basmati rice</b>	6
<b>beer battered onion rings</b>	6	<b>lebanese potatoes</b>	6
<b>twice fried rosemary chips</b>	6	<b>side salad</b>	6