

# the bungo bar & kitchen

## gluten free menu

(please inform your server that you are ordering from the gluten free menu)

**brunch 10.15 - 4pm daily**

all our eggs are corrie mains free range from ayrshire

### **bungo breakfast**

**full** - bacon, poached egg, home made beans, tomato, mushroom, batata hara, toast **14**

**veggie** - sausage, halloumi, poached egg, home made beans, tomato, mushroom, batata hara, toast **14**

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

### **french toast**

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

### **saag aloo baked eggs**

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

**eggs mornay** with our mature cheddar sauce

**classic** - poached eggs, spinach, gremolata, toast **11**

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

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

### **mexican hash**

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

### **lebanese shakshuka**

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

### **bhurji masala eggs**

scrambled with caramelized onions, garlic, chilli, turmeric, peas, tomatoes, toast **11**

**please inform your server of any allergies or dietary requirements you may have** – fully gluten free & vegan menus are available upon request

**have you checked out our downstairs venue, the bungo-lo?**  
it's perfect for parties, christenings or your next celebration!

### **desserts**

**mackie's vanilla ice cream** topped with candied nuts **5**  
add berry compote, chocolate sauce or toffee sauce **1**

**chocolate & amaretto torte** **8**

amarena cherry compote, toasted almonds

**home made cheesecake** of the day **8**

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### small plates from 12 noon daily

<b>marinated olives</b> toasted bread, evoo, balsamic	7
<b>roasted beetroot &amp; chilli humous</b> dukkah, mint oil, toast	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 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>falafel burger</b> dill pickle, burger sauce, rosemary chips, side salad, chipotle aioli add bacon, chorizo, halloumi, blue cheese, cheddar or onion rings 2 add tomato 1	14.5
<b>battered north sea haddock</b> rosemary chips, grilled lemon, home made tartare add peas 1	17
<b>gado gado 'mix mix' indonesian salad</b> tea egg, grilled tofu, peanut dressing, green beans, new potatoes, cucumber, chinese leaf, carrot, beansprouts, spring onions, papads	14.5

### from 5pm daily

<b>balinese nasi goring</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 chapatti with chicken	17.5
<b>pan roasted cod</b> white bean cassoulet, chorizo crumble, crispy capers, toast	17.5
<b>south indian fish thali</b> mustard seed rice, coconut chutney, garlic pickle, raita, toast, papads	18

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