

BREAKFAST

Last breakfast orders are at 11.30am

We're passionate about using everything we can from our land in all our products. Freshness and sustainability are at the heart of what we do — from field to plate — helping reduce our carbon footprint.

Breakfast

Morning rolls - freshly made in our bakery. Choose from the following options:

Bacon £5.50

Three rashers of Ramsay's of Carluke back bacon lightly grilled and accompanied with our own tasty bacon jam, served on a Scottish morning roll

Link or square sausage £5.50

Our very own Craigies sausages made by our butcher, served with some of our fabulous homemade brown sauce on the side

Egg £5.00 (V)

Free-range hen's egg cooked your way — fried or scrambled — inside a fresh, homemade morning roll

Still hungry?

Add a topper for an additional **£1.25**

Choose from: Stornoway black pudding, MacSween haggis, or tattie scone

Farmhouse Favourites

Homemade American-style pancakes
Two large, fluffy golden pancakes made in-house with free-range hen's eggs and local milk. Served in a hearty stack with your choice of toppings:

- 2 rashers of Ramsay's of Carluke back bacon & real maple syrup **£7.00**
- Craigies fresh seasonal mixed berries & vanilla crème fraîche **£4.50 (V)**
- Nutella & banana **£4.50 (V)**



Lunch

Farmhouse soup - served with farmhouse multiseed bread made by our own bakers & cultured butter from Edinburgh Butter Company
Lentil & smoked bacon **£7.50**

The farmer's piece

All our sandwiches are made with hand-cut farmhouse multiseed bread made with passion from our bakers to have the freshness that you can taste with every bite. All 'pieces' are served with salad garnish & homemade coleslaw.

Add a mug of soup for **£4.00**

Non-Gluten-Containing bread available upon request

Choose from:

- St Andrews cheddar & red onion jam **(V) £8.95**
- Roast chicken & Ramsay's of Carluke bacon in mayonaise **£8.95**
- Roasted red pepper, avocado & hummus **(VG) £8.45**
- Roast beef & red onion with horseradish cream **£8.45**
- Scottish smoked salmon & chive cream cheese **£9.95**

Toasted only:

- MacSween's haggis & St Andrews cheddar **£10.00**
- Farm-reared pulled pork & mac 'n' cheese **£11.50**

Farmers Favourites

Farmer John is a fourth-generation farmer who loves everything that is food. So naturally, we're proud to share some of his favourite dishes with you

4 Cheese mac 'n' cheese (V) £9.00

Macaroni pasta, St Andrews cheddar, smoked cheddar, mozzarella, grilled with an Isle of Mull crumb. Served with garlic bread & salad garnish

Add any of the following for **£1.25**

Farm-reared pulled pork, MacSween haggis or Stornoway black pudding

From The Field

Fresh tomato & burrata salad (V, *VG, NGCI) £13

Farm-grown tomatoes prepared three ways, burrata, sweet red onion, sourdough croutons, freshly picked basil and a strawberry balsamic vinaigrette.

Classic caesar salad £9.00

Romaine lettuce, sourdough croutons, shaved Isle of Mull cheese, boiled egg, Caesar dressing
Add: Chicken **£4.00**

Garden salad (VG, NGCI) £10.00

Mixed farmhouse vegetables, quinoa, mixed leaves, raspberry vinaigrette
Add: Chicken **£4.00** Smoked salmon **£4.50** feta **£4.00**

Everything tastes better in pasty!

Here at the farm, we love all things pastry! So much so, we make all of John's favourites right here. Don't tell him we shared, but everything tastes better in pastry!

Farmhouse sausage roll

Pork & apple sausage roll served with salad garnish & bacon jam **£7.00**

Plant-based with lentils, vegetables, herbs, and cheese with salad garnish & red onion jam **(VG) £7.00**

Homemade quiche

A thick-cut, deep-filled slice of freshly baked quiche, made with buttery shortcrust pastry and rich, free range hen's egg custard with St Andrews cheddar. Served with salad garnish & homemade coleslaw

Lorraine £10.00

Farmhouse vegetables (V) £9.00

Allergens & Dietaries

All products, including those marked as Gluten-Free are prepared in an environment where gluten is present

V: Vegetarian VG: Vegan *VG: Vegan adaptable

NGCI: Non-Gluten-Containing Ingredients

HOT DRINKS

We are proud supporters of traditional farming and as such we use Bonaly Farm dairy milk in all our hot drinks.

Espresso

Henry’s Coffee Beans – Roasted in Scotland. Our coffee is proudly sourced from Henry’s Coffee Company, a family-run business with a passion for quality and tradition. Based in East Lothian, Henry’s carefully selects ethically sourced beans from the finest growing regions around the world, roasting them in small batches for exceptional freshness and flavour. If you loved your coffee, then our farm shop has some available for you to enjoy at home

- Espresso
- Single espresso **£3.25**
- Double espresso **£3.50**
- Americano **£3.75**
- Flat white **£4.00**
- Latte **£4.25**
- Cappuccino **£4.25**
- Mocha **£4.45**
- Babycino **£1.50**
- Looking for decaf? Just ask

- Teas
- Options include: -
- Classic – Scottish Blend, Earl Grey, Darjeeling, decaffeinated **£3.25**
- Herbal – green tea, peppermint, lemon & ginger, rooibos & apple, red berry crush, chamomile **£3.50**

- Hot chocolate
- Hot chocolate **£4.00**
- Luxury hot chocolate served with marshmallows and whipped cream **£4.50**

COLD DRINKS

Iced drinks

- Latte **£4.25**
- Mocha **£4.45**
- Milk from the dairy **£2.00**
- Add one of our syrups, choose from caramel, vanilla, or hazelnut **£0.50**

Farmhouse milk shakes

- Bonaly milk blended with Stewart Tower ice cream and whipped cream topping.
- Farmhouse vanilla **£4.00**
- Farmhouse chocolate **£4.00**

Water

- Strathmore still water **£3.00**
- Strathmore sparkling water **£3.00**

FIZZY

- San Pellegrino – choose from Limonata or Aranciata **£3.50**
- Pepsi **£3.00**
- Diet Pepsi or Pepsi Max **£2.85**
- Irn Bru **£3.00**
- Diet Irn Bru **£2.85**
- Ginger Beer from Paisley Drinks Co. **£3.25**
- Rhubarb Cream Soda from Paisley Drinks Co. **£3.25**
- Strawberry Lemonade from Paisley Drinks Co. **£3.25**

FRUITY

Freshly squeezed orange juice
Pressed to order in our own farm shop, using whole oranges and our own juicing machine. Pure, vibrant, and full of natural goodness – no added sugar, no concentrate - just 100% fresh juice-straight from fruit to glass

Glass of freshly squeezed orange juice **£3.50**

- Pip Organic strawberry & blackcurrant **£2.75**
- Pip Organic apple juice **£2.75**

SOMETHING SWEET!

Selection of ice creams (NGCI) £7.50

Choose three scoops from - vanilla, strawberry or chocolate Stewart Tower ice creams. Go on, indulge yourself!

Craigies own strawberries ‘n’ cream (NGCI) £7.50

Fresh farm grown strawberries with a scoop of Stewart Tower vanilla ice cream

Sticky Toffee Pudding (V) £7.50

The kind of pudding that makes you forget you were “just having a light bite.” Our homemade pud is packed with dates, drowning (willingly) in toffee sauce, and cooled down with a scoop of Stewart Tower vanilla ice cream. It’s like a warm hug... if hugs were covered in caramel and made you need a nap.

BAKERY

- Craigies famous strawberry tarts **£4.25**
- Vanilla slice **£4.00**

Scones from £3.50

Fruit, plain or cheese, served with butter and jam
Scone with jam and fresh cream **£4.25**

- Empire biscuit **£3.75**
- Chocolate sponge **£4.75**
- Victoria Sponge **£4.75**
- Carrot cake **£4.75**
- Maltese slice **£3.75**
- Honeycomb slice **£3.75**

- Millionaire shortbread **£3.75**
- Butter shortbread **£3.30**
- Lemon & coconut slice **£3.75**

- Brownie **£3.75 (NGCI)**
- Millionaire brownie **£3.75 (NGCI)**
- Apple & cinnamon cake (V) **£4.25**

- Biscoff brownie **£3.75**
- Lemon & polenta cake **£4.00**

