

brunch

9am - 5pm daily

greek yoghurt with summer fruit compote	4.50
homemade organic muesli with greek yoghurt + berry compote	4.50
oatmeal porridge with heather honey	3.80
toast with homemade preserves	3.50
french toast with free range bacon + organic maple syrup	7.90
eggs benedict - <ul style="list-style-type: none">• with bacon• with smoked haddock• with spinach	7.90
organic scrambled or poached eggs with toast	3.90

add ons

portobello mushroom	1.50
spinach	1.50
free range bacon	2.00
stornoway black pudding	2.00
ballencrieff triple gold award winning free range sausages	2.50
organic summer isle smoked salmon	3.50
haggis/veggie haggis	1.50
veggie sausages	2.00
roast vine tomatoes	1.50
breakfast roll	1.00

tapas

any 3 for 9.00 - any 6 for 17.50

marinated vanilla kalamata olives	3.00
hummus with toasted foccacia	3.50
potato terrine with mushroom ketchup	3.50
salt cod brandade with melba toast	3.50
mackerel escabeche	3.50
organic lamb kofte with sweet chilli crème fraiche	3.50
hot smoked salmon + spring onion rice paper roll with pickled cucumber	4.00

sandwiches

locally made mozzarella, tomato + basil bruschetta with rocket + olive oil	7.90
falafel with raita, chilli jam + rocket	8.90
hot smoked salmon, horseradish + roquette flatbread	8.90
clava brie, pastrami + tomato pesto panini	7.90
home roasted, free-range ham, emmenthal + grainy mustard panini	7.90

salads/lighter dishes

rocket, parma ham + panzanella salad	7.90
caesar salad with smoked chicken + pancetta	8.90
fine green bean + hazelnut salad with crème fraîche + honey dressing	7.50

more substantial

spiced organic lamb meatballs with fresh coriander mash	6.90/11.90
urbanangel burger, melting strathdon blue or mull cheddar, coleslaw + fries	11.90
haggis or vegetarian haggis with clapshot mash + leek cream	6.90/10.90
arbroath smokie + haddock fishcakes with tomato + sauce grebiche	6.90/11.90
broth of cullen skink with smoked haddock + carrols roseval potato	6.90/10.90

on the side

homemade organic bread with lentil salsa or olive oil	1.00
hand cut fries with garlic aioli	3.00
crispy polenta bites with rocket + parmesan	3.50
panzanella + roquette salad	3.70
spring veg with pine nut dressing	3.50
carrols potato + cheddar mash	3.00
mixed organic and wild leaf salad	4.00

urbanangel

where food and drink won't cost the earth

urbanangel was created in 2004 to provide hungry city dwellers with the freshest, tastiest food possible. we love food and believe this means sourcing the best natural ingredients & paying a fair price to all of our suppliers. our customers can have confidence that we only use the best local, organic, free-range and fairly traded produce available.

we have a private dining room available for special occasions @ 1 forth street...

opening hours

mon-sat 9am-late

sun 10am - 5pm

all prices include vat @ 15% but do not include any charge for service.

if you have any food allergies, please let us know.

fair trade
free-range
organic
local sourcing