

gluten free menu

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

brunch 10.15 - 4pm daily

bungo breakfast

full - bacon, poached egg, home made beans, tomato, mushroom, batata hara & toast **11**

veggie - sausage, halloumi, poached egg, home made beans, tomato, mushroom, batata hara & toast **10**

vegan - sausage, scrambled tofu, batata hara, home made beans, tomatoes, mushroom, gremolata, potato scone & toast **10**

french toast

with maple syrup or berry compote **7**

with bacon & maple syrup **9**

with vanilla ice cream & chocolate sauce **8.5**

baked eggs

wild mushroom, spinach, pecorino & garlic cream, toast **9**

eggs mornay

classic - toasted muffin, poached eggs, spinach, gremolata **8**

arbroath - peat smoked haddock, truffle oil **9**

ayrshire - smoked bacon **9.5**

lebanese shakshuka

baked egg, halloumi, batata hara, harissa, toast **9**

add bacon or chorizo **2**

bhurji masala eggs

scrambled with caramelized onions, garlic, chilli, turmeric, peas, tomatoes & toast **8**

add bacon or chorizo **2**

thank you for visiting the bungo, we really do appreciate your support.

please help us by following the government rules-

all guests without an exemption must wear a mask at all times, except when they are eating and drinking. sanitise your hands upon arrival, when you leave and if visiting the toilet.

please remain seated at your table, if you require attention a staff member will come to you.

each household must leave track and trace details -via our QR scanner, the bar code is in the drinks menu. any problems we can take your details manually.

paper menus are single use, use online if possible. cutlery is polished into a clean glass to the risk of contamination. let us know if we can do anything to improve your visit.

finally, thank you for helping keep the bungo safer for everyone.

desserts

cheesecake of the day

6.5

mackie's vanilla ice cream topped with candied nuts

5

add berry compote, chocolate sauce or toffee sauce

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the bungo bar & kitchen

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small plates 12- 9pm daily

marinated olives toasted bread, evoo, balsamic	6
dukkah topped humous harissa oil, toasted bread	6.5
korean cauliflower sesame, gochujang, japanese mayo	6.5
saté chicken spicy peanut & lime sauce, pickled cucumber	7.5

large plates 12 - 9pm daily

home made burgers (all served with rosemary chips, side salad, chipotle aioli)	
• japanese karaage chicken burger kimchi slaw & kewpie mayo	13
• scottish beef burger mature cheddar, dill pickle, onion relish	13
• falafel burger dill pickle, onion relish	11
add bacon, chorizo, halloumi, blue cheese, cheddar or onion rings 2 add tomato 1	
battered north sea haddock rosemary chips, grilled lemon, home made tartare	13.5
add peas 1	
gado gado “mix mix” indonesian salad	12
tea egg, grilled tofu, peanut dressing, green beans, new potatoes, cucumber, chinese leaf, carrot, beansprouts, spring onions & prawn cracker	
add chargrilled chicken or halloumi 3.5	

from 5pm

south indian fish thali chickpea rasam, mustard seed rice, coconut chutney, garlic pickle, chapati & poppadoms	16
dan dan pork noodles rice noodles, chilli fried pork, beansprouts, spinach, sesame & sichuan peppercorns	13
dan dan tofu noodles rice noodles, chilli fried tofu, beansprouts, spinach, sesame & sichuan peppercorns	12
plantain, taro and okra ital coconut stew rice and peas, slaw	11
cuban mojo chicken fresh herb quinoa, mango salsa, black beans & coriander dressing	14
asian glazed crispy pork belly sticky rice, watermelon, smashed cucumber & mint salad	14

sides		mustard seed basmati rice	4
onion rings	4.5	lebanese potatoes	4.5
twice fried rosemary chips	4.5	side salad	4.5