

SECRET HERB GARDEN COCKTAIL £6

Prosecco with Secret herb garden Chamomile and Cornflower floral gin

OXTAIL STEW £10

A Scottish classic – slow cooked oxtails with barley and seasonal root vegetables. Served with bread and butter

**THE SCOTTISH CAFE & RESTAURANT
SUNDAY ROAST £17**

SERVED FROM 12 NOON-5PM

Our traditional Scottish Sunday roast with our version of the yorkie – the "Scottie", crispy potatoes and roasted local seasonal vegetables

HIGH TEA FOR TWO £32

FROM 3PM DAILY

Battered sustainable white fish with mushy peas, chips, lemon, homemade tartar sauce and country bread. Serves two.

SIDES £3.50

Homemade bread with I Ciacca Olive Oil
Brussel sprouts, chestnuts and smoked pancetta
Beef dripping chips with smoked paprika aioli
Marinated local beets with whipped goats' cheese and crushed walnuts

SCOTTISH COLLECTION LUNCH MENU

2 COURSE £17PP | 3 COURSE £19PP

SEASONAL STARTERS £6

SOUP

Roast sweet potato and carrot, cumin yoghurt and coriander oil

SMOKED SALMON

Belhaven smoked salmon, red wine pickled shallots, capers and crème fraîche

TERRINE

Chicken and leek terrine, tarragon mayonnaise and crispbread

CAULIFLOWER

Curried cauliflower fritters with mint yoghurt

GAME

Smoked duck and baby spinach salad, blood orange and walnuts

HAGGIS

Findlays of Portobello haggis bon bon, local celeriac and Glengoyne 10yo whisky vinaigrette

SEASONAL MAINS £14

MUSSELS

Shetland mussels in tomato and garlic broth served with homemade chips

VENISON BURGER

Highland venison, streaky bacon, apple smoked cheddar, aioli and chips

PORK

Roast Ramsays of Carluke pork belly, carrot purée, duck fat potatoes, honey and almond crust

VEGETARIAN

Seasonal Winter root vegetable and nut baked terrine, celeriac purée, herb crumble

SCOTTISH CAFE CLASSICS £15

CULLEN SKINK

Traditional smoked haddock, potato and leek in a creamy stew served with sourdough

FISH AND CHIPS

Battered sustainable white fish of the day with hand-cut chips, pea and mint purée and Amalfi lemon tartar sauce

MACARONI AND CHEESE

Smoked Edinburgh bacon, local cauliflower and Isle of Kintyre smoked cheddar

SHARING PLATTERS

PLAYFAIR PLATTER FOR TWO £19

A platter to share with our sandwich of the day, homemade pâté, oatcakes, crackers and mugs of soup for two

SCOTTISH COLLECTION SHARING PLATTER £32

Belhaven smoked salmon with a selection of the best Scottish charcuterie from Great Glen Game, East Coast Cured and Peelham Farm. Served with homemade pâté, Highland Crackers and oatcakes, Scottish cheeses, mixed leaves and bread

CORRIGAN PIE PLATTER £18

Robert Corrigan award winning mini pie selection, served with chutneys, pickles, Contini Kitchen Garden salad and mugs of soup for two

DUNEDIN CHEESE BOARD £18

Selection of Scottish cheese with Highland crackers and homemade chutney

SANDWICHES OR SALADS

SANDWICH: £8.50 / SALAD: £9.50

SERVED WITH TWO SEASONAL SCOTTISH CAFE SALADS

Ramsay of Carluke ham, winter slaw, horseradish butter

Findlays smoked pastrami, smoked cheddar, pickles and mustard mayo

Katy Rodger's whipped crowdie with peppered pear and cardamom chutney

TRADITIONAL HOT BUTTERIE £9

OUR OWN RECIPE OF TRADITIONAL WARM ABERDEEN BUTTER PASTRIES
SERVED WITH TWO SEASONAL SCOTTISH CAFE SALADS

Honey mustard glazed Edinburgh bacon, Isle of Mull cheddar

PÂTÉ OF THE DAY £8

Homemade pâté of the day with Highland Crackers, oatcakes and seasonal salad

ADD A MUG OF SOUP £2.30