

MERRY CHRISTMAS AND WARM WISHES FOR A VERY
HAPPY, HEALTHY AND PROSPEROUS NEW YEAR.
FROM VICTOR & CARINA CONTINI AND ALL THE TEAM
AT THE SCOTTISH CAFE & RESTAURANT XX

WINTER COCKTAIL £7

Edinburgh Gin, clementine, bitters, gomme syrup and soda

HIGH TEA FOR TWO £34

FROM 3PM DAILY

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

SIDES £4

Homemade chips and garlic aioli

Winter greens, chestnuts and smoked bacon

Roast Carroll's Heritage potatoes with garlic and thyme

Contini Kitchen Garden side salad

SCOTTISH CAFE CLASSICS £15

CULLEN SKINK

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

FISH AND CHIPS

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

WILD MUSHROOM MACARONI AND CHEESE

Wild mushrooms, Isle of Mull cheddar and thyme crumb served
with side salad

SCOTTISH COLLECTION FESTIVE LUNCH MENU

SEASONAL STARTERS £7

SOUP

Roast butternut, coconut and chilli soup, coriander oil

SMOKED SALMON

Belhaven smoked salmon, lemon crème fraîche, capers, dill oil
and black pepper highland crackers

HAGGIS

Crispy Findlay's of Portobello haggis, pickled carrot
and whisky vinaigrette

TERRINE

Ham hock terrine, pickled apple and sultana chutney,
black pepper crackers

VEGETARIAN

Brown butter pumpkin, Dunlop Dairy goats cheese, candied almonds
and clementine dressing

SEASONAL MAINS £16

TURKEY

Farm free range turkey and Ramsay of Carluke honey roasted ham with
duck fat potatoes, Edinburgh bacon and cranberry stuffing, Scottish root
vegetables, brussel sprouts and turkey jus

SALMON

Beetroot and orange glazed Scottish salmon fillet, crushed Mayan gold
potatoes, winter greens and lemon and dill yoghurt

PORK BELLY

Roast Ramsay of Carluke pork belly, apricot and orange purée, glazed
carrots and crispy potatoes

VEGETARIAN

Spiced sweet potato and chickpea stew, with Chargrilled bread
and hung yoghurt, Dukkah, pickled red onions

WINTER DESSERTS £7.50

CONTINI CHRISTMAS PUDDING

with homemade spiced Graham's Dairy double cream

ST ANDREWS FARMHOUSE CHEDDAR

with homemade relish and Highland crackers

CLEMENTINE POSSET

with white chocolate crumb, and Amalfi lemon curd

CHOCOLATE AND CRANBERRY POT

with mulled spice jelly and honeycomb crust

2 courses £21pp

or

3 courses £28.50pp

To include artisan bread selection with whipped roast chestnut butter and a Christmas cracker

SHARING PLATTERS

PLAYFAIR PLATTER FOR TWO £22

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

SCOTTISH COLLECTION SHARING PLATTER £33

Belhaven smoked salmon with a selection of 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

DUNEDIN CHEESE BOARD £18

Selection of Scottish cheese with Highland crackers
and homemade chutney

SANDWICHES OR SALADS

Open Sandwich: £9 / Salad: £9.50

Served with two seasonal Scottish Cafe salads

Roast turkey with Edinburgh bacon stuffing, cranberry mayonnaise
and rocket

Findlay's pastrami, Orkney cheddar, honey
and wholegrain mustard dressing

Whipped crowdie with peppered caramelized red onions
and toasted walnuts

TRADITIONAL HOT BUTTERIES £10

Our own recipe of traditional warm aberdeen butter pastries
served with two seasonal Scottish Cafe salads

Dunlop Dairy Aiket cheese, cranberry sauce
and a toasted walnut pesto dressing

PÂTÉ OF THE DAY £8.50

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

Add a mug of soup £2.50

FOOD ALLERGIES AND INTOLERANCES – PLEASE SPEAK TO A MEMBER OF OUR
STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN PLACING YOUR ORDER. FULL
ALLERGEN INFORMATION FOLDER AVAILABLE FOR EACH DISH

WINTER DESSERTS £7.50

AUNTY GLORIA'S KNICKERBOCKER GLORY
 Seasonal fruit compote, homemade vanilla ice cream, wafer and whipped cream

CONTINI CHRISTMAS PUDDING
 Contini Christmas pudding with homemade spiced Graham's Dairy double cream

CHOCOLATE AND CRANBERRY POT
 With mulled spice jelly and honeycomb crumb

CHEESE
 Scottish cheese plate, homemade chutney and Aberfeldy oatcakes

POSSET
 Clementine posset, white chocolate crumb, and Amarena cherry

SHARING AFTERNOON TEA FOR TWO £34

FROM 3PM DAILY | Serves Two

A selection of fresh homemade sandwiches, Isle of Mull cheese scone with Belhaven smoked salmon, warm fruit scone with jam, cream and sweet treats. Served with Scottish Blend tea – the perfect afternoon tea!

Add two glasses of Prosecco £12

WHISKY HOT TODDY £8

Glengoyne 10yo whisky served warm with winter mulled spices

THE SCOTTISH CAFE MULLED WINE & MINCE PIE £8

Homemade mince pie with fresh vanilla cream.
 Served with a warm mulled wine

HOMEMADE CAKES

Our famous Scottish Cafe & Restaurant homemade cakes baked in-house daily by our pastry team

ZESTY LEMON DRIZZLE CAKE WITH CANDIED LEMON	£3.50
SPICED CARROT AND SULTANA CAKE WITH CREAM CHEESE	£4
LOW GLUTEN – BANANA BREAD, ALMOND, BUTTERSCOTCH AND BANANA CHIPS	£3.50
VEGAN CHOCOLATE CUPCAKE	£2.50
LOW GLUTEN – DRIED FRUIT & HONEY FLAPJACK	£3
DOUBLE CHOCOLATE BROWNIE, CHOCOLATE ICING AND DRIED RASPBERRY	£3.50
HOMEMADE FRUIT SCONE, SEASONAL JAM AND CREAM	£4.50
SEASONAL SHORTBREAD	£1.50

CONTINI COFFEE

Our ethically sourced, direct trade, 100% Arabica coffee comes from the Terra Santa plantation in Brazil. Roasted exclusively for Victor & Carina.

CAPPUCCINO / CAPPUCCINO DOPPIO	£3 / £4
CAFFÈ LATTE	£3
ESPRESSO / ESPRESSO DOPPIO	£2 / £3
AMERICANO: DOUBLE SHOT COFFEE WITH HOT OR COLD MILK	£3
ESPRESSO MACCHIATO: ESPRESSO WITH A DASH OF FOAMED MILK	£2.30
DOPPIO MACCHIATO	£3.30
CAFÈ BIANCO	£3.30
DECAFFEINATED COFFEE	£0.30 extra
ORGANIC SOYA MILK	£0.30 extra
EXTRA SHOT OF ESPRESSO	£1.30

Almond or Coconut milk available on request for any allergies or dietary requirements

GREEN & BLACK'S FAIRTRADE ORGANIC HOT CHOCOLATE

HOT CHOCOLATE WITH STEAMED MILK	£3.20
HOT CHOCOLATE WITH WHIPPED CREAM	£4
LARGE STEAMED MILK HOT CHOCOLATE WITH WHIPPED CREAM AND MARSHMALLOW	£4.20
CAFFÈ MOCHA: LARGE STEAMED MILK HOT CHOCOLATE WITH ESPRESSO SHOT	£4.50
CHILDREN'S STEAMED MILK HOT CHOCOLATE	£2

CONTINI AFFOGATO £5

CONTINI ESPRESSO AND MADAGASCAN VANILLA ICE CREAM

Or with your choice of a 25ml of one of the below £9.50
 Glengoyne 10yo Single Malt Whisky [43%] | Drambuie Whisky Liqueur [40%]
 Glenfiddich Rich Oak 14yo [40%]

TEA

SCOTTISH BLEND TEA	£3
DIRECT TRADE HOUSE BLENDS <i>Darjeeling Earl Grey, Rooibos or Green Tea</i>	£3.10
SPECIALITY LOOSE LEAF TEAS <i>Super Fruit, Assam Golden Flower BOP, Lapsang Souchong or Ceylon Orange Pekoe</i>	£3.40
HERBAL INFUSIONS <i>Fresh Spearmint, Dried Peppermint, Camomile Flower or Rosemary and Fruit Infusion</i>	£3.40

