

## SANDWICHES

Served on gluten free bread

Findlays of Portobello salt beef, pickled cucumber with Uncle Roy's mustard £8

Ramsay of Carluke shaved ham, homemade apricot jam, Connage Gouda £7

Bellhaven smoked trout, Katy Rodger's cream cheese with capers, gherkins and pickled onions £8

Connage Clava brie, molasses roasted onions and walnut butter, Contini Kitchen Garden rocket £7

## SHARING PLATTERS

### PLAYFAIR PLATTER FOR 2 £30

Two mugs of our freshly made soup, chicken liver parfait with Tamdhu jelly, Belhaven smoked salmon pâté and seasonal vegetable and nut spiced pâté. Served with seasonal leaves and and gluten free bread.

### THE MOUND PLATTER SERVES 2 TO 3 £35

The Scottish Cafe & Restaurant supplier celebration plate showcasing the very best of Scotland's artisan producers. Belhaven Smokehouse smoked salmon, our homemade sea trout pate, Peelham Farm cured ham, Great Glen venison salami, Lanark Blue, Contini Kitchen Garden herb Crowdie pate, gluten free bread, homemade chutney and Highland Crackers.

### THE SCOTTISH CAFE CHEESE BOARD FOR 2 £18

Selection of some of our favourite artisan Scottish cheeses to include Lanark Blue, Isle of Mull Cheddar, Clava Brie and Black Crowdie served with dried fruits, Highland Crackers and Contini Kitchen Garden honeycomb.

## CAKE, DESSERTS & AFTERNOON TEA

### BANANA CAKE £4

Low gluten banana cake with ground almond, butterscotch and caramelised hazelnuts

### RASPBERRY PARFAIT £7

Raspberry parfait, Contini Kitchen Garden honey, Katy Rodger's yoghurt, candied oatmeal and Glengoyne IOyo chantilly cream

### STRAWBERRY KNICKERBOCKER GLORY £7

Vanilla ice cream, whipped cream, Perthshire strawberries and fruit coulis

### PETIT FOURS £7

Selection of Homemade Petit Fours

### HOMEMADE MERINGUE £7

with vanilla ice cream with raspberry sauce

### AFTERNOON TEA

FROM 3PM DAILY £25 PER PERSON

A selection of fresh homemade sandwiches, Isle of Mull cheese scone with Belhaven smoked salmon, warm fruit scones with jam, cream and a selection of sweet treats from our Petit Fours trolley. Served with Scottish leaf tea.

## SCOTTISH LUNCH MENU

Two courses £22

### STARTERS £8

#### SOUP

Carroll's Heritage potato and garden pea soup, Contini Kitchen Garden lovage powder and gluten free bread

#### BELHAVEN SALMON

Belhaven smoked salmon, Amalfi lemon and Katy Rodger's crème fraîche

#### EYEMOUTH CRAB

Eyemouth crab with Highland crackers and harissa mayonnaise

#### HERITAGE TOMATO & CROWDIE

Heritage tomato, whipped Crowdie, chickpea cracker with an Edinburgh Gin Bloody Mary dressing

### MAINS £16

#### RAMSAY OF CARLUKE PORK BELLY

Glazed Ramsay of Carluke pork belly, bok choy, pickled gooseberries and creamed Phantassie carrots

#### INVERURIE LAMB

Inverurie lamb rump, torched romanesco, East Lothian cauliflower, pistachio and Contini Kitchen Garden chocolate mint dukkah

#### PERTSHIRE CHANTERELLE RISOTTO

Perthshire chanterelle mushroom risotto, Isle of Mull Cheddar, baby onions, tarragon and Alisa Craig goat's cheese bon bon

#### PETERHEAD COD KEDGEREE

Peterhead cod, curried surf clam and coriander kedgerree, coconut crumb and fresh red chilli

#### CULLEN SKINK

Traditional soup made with Belhaven Smokehouse smoked haddock, potatoes, leeks and double cream. Served with gluten free bread

### SIDES £4.50

Buttered seasonal greens, toasted fennel seeds and Edinburgh Bacon Co. smoked bacon lardons

Hand cut chips with Contini Kitchen Garden herb salt and black garlic aioli

Raw courgettes, cooked Amalfi lemons, raw peas and Contini Kitchen Garden mint

Contini Kitchen Garden beetroot, Connage Crowdie and candied hazelnuts

We use a wide range of ingredients in our kitchen, some of which may contain allergens.