

SANDWICHES

Served on gluten free bread

Peelham Farm salt beef, red cabbage and pickles £8

Ramsay of Carluke shaved ham, homemade cranberry jam, Connage Gouda £8

Morangie Brie, molasses roasted onions and walnut butter and rocket £7

SHARING PLATTERS

PLAYFAIR PLATTER FOR 2 £25

Two mugs of our freshly made soup, Belhaven smoked salmon pâté, sharing Ramsay of Carluke ham, homemade cranberry jam and Connage Gouda sandwich. Served with winter salad.

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, Morangie Brie and Black Crowdie served with dried fruits, Highland Crackers and Contini Kitchen Garden honeycomb.

CAKE, DESSERTS & AFTERNOON TEA

BANANA CAKE £4

Banana cake with ground almond, butterscotch and caramelised hazelnuts

POSSET £6

Clementine posset, white chocolate crumb and Amalfi lemon curd

KNICKERBOCKER GLORY £7

Vanilla ice cream, whipped cream, seasonal fruit and raspberry coulis

PETIT FOURS £7

Selection of Homemade Petit Fours

CHRISTMAS AFTERNOON TEA FROM 3PM DAILY £25 PER PERSON

Fresh homemade sandwiches; roast turkey and stuffing with cranberry, smoked salmon with dill creme fraiche, cheddar and Christmas spiced chutney. Served with homemade Isle of Mull cheese scones and warm fruit scones with jam and cream. Last but not least a fantastic selection of sweet treats; mince pies, gingerbread spiced truffles, eggnog macarons and cinnamon posset. Served with Scottish leaf tea.

24 hour notice needed for gluten free afternoon tea

SCOTTISH LUNCH MENU

Two courses £24

Including gluten free bread
with whipped roast chestnut butter

STARTERS £8

SOUP

Sweet potato and roast pepper soup, toasted cumin oil, coriander yoghurt and macademia nuts

BELHAVEN SALMON

Belhaven smoked salmon, Katy Rodger's crème fraîche and capers

BAKED VEGETABLE TERRINE

Butternut squash and hazelnut baked terrine, nutmeg cracker with spiced cherry puree

MAINS £16

TURKEY

Free range turkey and Ramsay of Carluke honey roast ham with duck fat potatoes, Edinburgh bacon and cranberry stuffing, Phantassie roast vegetables and turkey jus

PORK BELLY

Slow braised Ramsay of Carluke pork belly, smoked mashed potato, roasted spiced apple

HAKE

Roast Scottish hake, crushed Carroll's Heritage potatoes, Phantassie cavolo nero and salsa verde

CHICKPEA STEW

Spiced sweet potato and chickpea stew, hung yoghurt, pickled red onion and coriander

CULLEN SKINK

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

WINTER SALADS £12

Roasted winter vegetables, chestnut hummus, toasted walnuts and Graham's Dairy Skyr

Smoked ham terrine salad with chicory, grapefruit and yoghurt

SIDES £4.50

Phantassie creamed kale, nutmeg, smoked bacon crumb

Hand cut chips with Isle of Mull cheddar, caramelised garlic aioli

Maple glazed Phantassie root vegetables, Crowdie, shaved chestnuts

Gluten free bread with Mara Seaweed butter

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