

SANDWICHES

Served on gluten free bread

Peelham Farm salt beef,
Uncle Roy's mustard and pickles £8

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

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

SHARING PLATTERS FOR 2

PLAYFAIR PLATTER £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 £30

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 salame, Biggar Blue, gluten free bread, homemade chutney and Highland Crackers

THE SCOTTISH CAFE CHEESE BOARD £18

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

Add a mug of soup £2.50

CAKE, DESSERTS & AFTERNOON TEA

BANANA CAKE £4

Banana cake with ground almond, butterscotch and caramelised hazelnuts

POSSET £6

Blood orange posset, roast white chocolate crumb and blood orange gel

KNICKERBOCKER GLORY £7

Vanilla ice cream, whipped cream, winter berry compote

PETIT FOURS £7

Selection of Homemade Petit Fours

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. Served with Scottish leaf tea – the perfect afternoon tea!

INCLUDES A COMPLIMENTARY EDINBURGH GIN & TONIC

24 hour notice needed for gluten free afternoon tea

SCOTTISH LUNCH MENU

STARTERS

SOUP £8

Lentil soup, red chilli and coriander cream

BELHAVEN SALMON £10

Belhaven smoked salmon, Katy Rodger's crème fraîche, capers cooked Amalfi lemon and gluten free bread

CHICKEN LIVER PARFAIT £9

Chicken liver parfait with honeyed Glengoyne 10yo whisky jelly and toasted gluten free bread

HAM HOCK £7

Smoked ham hock terrine salad with chickory, grapefruit and Graham's Dairy yoghurt

MAINS

MINCE AND TATTIES £15

Slow cooked Inverurie beef mince with whipped Phantassie potato

PORK BELLY £17

Slow braised Ramsay of Carluke pork belly, smoked mashed potato and apple puree

HAKE £16

Roast Scottish hake, crushed Carroll's Heritage potatoes, seasonal vegetables and salsa verde

CULLEN SKINK £17

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

SIDES £4.50

Phantassie seasonal vegetables and smoked bacon crumb

Seasonal Contini Kitchen Garden leaves with I Ciacca EV olive oil dressing and mixed seeds

Gluten free bread with Mara Seaweed butter

Please note that we add an optional 10% gratuity to all bookings of 6 or more and is payable at your discretion. Please be assured that all tips go directly to our team. They are split equally between all of the staff from the kitchen porters and chefs to the bar, servers and hosts. Our team are always most grateful.

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