ALL DAY MENU

STARTERS
Summer courgette, pea and mint soup with homemade focaccia £6.50
Heatherfield oak smoked salmon, Katy Rodger’s creme fraiche, capers and Amalfi lemon £9
Kitchen Garden beetroot, roasted seeds and nuts, seasonal leaves and rosemary crumb £8

MAINS
Fish & Chips: Sustainable Peterhead haddock with homemade tartar sauce and pea purée with garden mint £14
Aberdeen Buttery with Lanark Blue, spinach and walnuts. Served with seasonal leaves £12
Highlander Salad: cold roast Scottish free range chicken, homemade lemon mayonnaise, pickled mackerel, Isle of Mull Cheddar, salad leaves, Kitchen Garden herb croutons £14
Cullen Skink: Classic rich smoked haddock, leek, potato and cream soup. Served with homemade focaccia £14

BRUNCH
All Day Scottish Brunch: Campbell’s Haggis, Stornoway Black Pudding, Edinburgh Bacon Co bacon, Ramsay of Carluke Sausage, grilled tomato, Phantassie Organic poached eggs and grilled sourdough £15

LIGHTER MAINS
Playfair Platter: Isle of Mull Cheese scone, Crowdie pate with Kitchen Garden herbs with a mug of soup £10
Homemade focaccia with Ramsay of Carluke roast ham, Connage Dairy Gouda, homemade pickled cucumbers and seasonal salad £9
Homemade focaccia with roast courgettes, Errington’s Goats Curd, caramelised red onion marmalade and seasonal salad £9

DESSERTS, CHEESE, CAKES & SCONES
Strawberries, meringue and cream £7
Sticky toffee pudding with butterscotch with Katy Roger’s creme fraiche £7
Double Chocolate Brownie with homemade vanilla ice cream £6.50
Lanark Blue, Isle of Mull Cheddar, Victor’s honeycomb, oatcakes £7

Lemon Meringue Drizzle Cake £4.00
Carrot and Sultana Cinnamon Cake £4.50
Almond Banana Cake £3.50

Homemade fruit scone, homemade jam and unsalted butter £4.00
Homemade fruit scone, homemade jam, whipped cream and Strawberries £5.00
Homemade cheese scone with whipped Crowdie and unsalted butter £4.50

Please note that we add an optional 10% gratuity to all bookings and is payable at your discretion. This goes directly to our team and is gratefully received.
WE'RE BACK - 3 COURSE SET LUNCH
WITH HALF BOTTLE OF WINE
£25 per person

Summer courgette, pea and mint soup with homemade focaccia

Scottish sustainable fish of the day with courgettes and spinach, caper and Amalfi lemon butter

Strawberries, meringue and cream
Served with a half bottle of Victors selection red or white wine

TRADITIONAL AFTERNOON TEA
Served all day // £20 per person

Sandwich Selection:
Cucumber and Highland Fine Cheese Company Crowdie
Isle of Mull Cheddar and chutney
Ramsays of Carluke ham and mustard

Cheese Scone with Heatherfield smoked salmon and Katy Rogers creme fraiche
Fruit scone with jam and cream

Chocolate brownie, Macaroons & Empire biscuit
Served with a choice of Scottish blend tea or Americano coffee

THANK YOU. YOUR PURCHASE SUPPORTS THE EDUCATIONAL AND ARTISTIC ACTIVITIES OF THE NATIONAL GALLERIES OF SCOTLAND

OUR SUPPLIERS
We’re delighted to be supporting Phantassie Organic Eggs, Welch Fishmongers, Campbell’s Prime Meats, Grahams the Family Dairy, Capital, COS, Carroll’s Heritage Potatoes, Katy Rodger’s, Errington’s, Ramsay of Carluke, Connage Dairy, Isle of Mull and many other small local suppliers. Our kitchen garden as always brings the best Scottish season harvests to our menus with beautiful edible flowers, herbs, leaves, broad beans and blueberries.