

NOON TO 3PM

THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

CLASSICS

Phantassie carrot and spiced pumpkin soup with Au Gourmand focaccia £6.50

Fish & Chips: Sustainable Peterhead haddock with homemade tartar sauce and pea purée with garden mint £14

Cullen Skink: Classic rich smoked haddock, leek, potato and cream soup.
Served with homemade focaccia £14

Inverurie beef burger with Isle of Mull cheddar, garlic mayonnaise, tomato jam, dill pickles and brioche bun Served with hand cut chips £14

BRUNCH

All Day Scottish Brunch: Campbell's Haggis, Stornoway Black Pudding, Edinburgh Bacon Co. bacon, Ramsay of Carluke Sausage, grilled tomato, homemade baked beans, Phantassie Organic poached eggs and grilled sourdough £16

Eggs Florentine: Sautéed spinach, poached organic eggs, and hollandaise sauce served on a warm Aberdeen Buttery £13.50

Eggs Benedict: Ramsay's of Carluke Ham, Phantassie poached organic eggs and hollandaise sauce served on a warm Aberdeen Buttery £13.50

TSC Club: Roast Scottish Chicken, Edinburgh Bacon Co. bacon, mayonnaise, tomato and lettuce served on a buttery with hand cut chips £15

Kitchen Garden root vegetable salad with chickpea hummus, spiced roasted nuts, seasonal leaves and rosemary crumb £12

LIGHTER MAINS

Playfair Platter: Highland crackers, smoked salmon pate with Kitchen Garden herbs with a mug of soup £10

Homemade focaccia with Clava brie, molasses and red onion marmalade and radicchio £9

Homemade focaccia with salt beef, dill pickles and homemade garlic mayonnaise £9

DESSERT & CHEESE

Amalfi lemon mess: lemon curd, mini meringues, whipped creme fraiche, shortbread £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

OUR SUPPLIERS

We're delighted to be supporting Phantassie Organic Eggs, Welch Fishmongers, Campbell's Prime Meats, Grahams the Family Dairy, Capital, CQS, 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.



@TheScottishCafe



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@ContiniBites

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.



SET LUNCH

Two Courses £17 per person
Three Courses £22 per person

Phantassie carrot and spiced pumpkin soup with Au Gourmand focaccia

Sustainable fish of the day with crushed Carroll's Heritage potatoes,
Phantassie greens and chive butter sauce

Raspberry Posset with meringue shard

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

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

Sweet Treats:
Chocolate brownie
Macarons & Empire biscuit

Served with a choice of
Scottish blend tea
or Americano coffee

VEGETARIAN AFTERNOON TEA

Served all day // £20 per person

Sandwich Selection:
Cucumber and Highland Fine Cheese
Company Crowdie
Isle of Mull Cheddar and chutney
Roast courgette with caramelised red onion

Scones:
Cheese Scone with Fine Cheese Company Crowdie
and Kitchen Garden chives
Fruit scone with jam and cream

Sweet Treats:
Chocolate brownie
Macarons & Empire biscuit

Served with a choice of
Scottish blend tea
or Americano coffee

CAKES & SCONES

Empire Biscuit £2.50

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 seasonal berries £5.00

Homemade cheese scone with whipped Crowdie and unsalted butter £4.50

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

