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 £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, Edinburgh Crombies 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 £12.50
Homemade focaccia with Ramsay of Carluke roast ham, Connaught 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

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, CQS, Carroll’s Heritage Potatoes, Katy Rodger’s, Errington’s, Ramsay of Carluke, Connaught 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 raspberries and blueberries.