

NOON TO 3PM MENU

THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

STARTERS

Phantassie carrot and spiced pumpkin 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



@TheScottishCafe



@TheScottishCafe



@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 £15 per person

Three Courses £20 per person

Three Courses with 175ml wine £25 per person

Phantassie carrot and spiced pumpkin soup with homemade focaccia

Sea trout 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

COFFEE LOUNGE

Open 11am to 4pm

Many of you are looking for just coffee. Especially if you are meeting friends or colleagues for a quick catch up. So we've created the Coffee Lounge. It's there for you to drop in and have a very comfortable place to sit and meet with great coffee, free wifi and delicious home baking.

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, Gr-hams 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.

