

THE SCOTTISH CAFE & RESTAURANT

SCOTTISH NATIONAL GALLERY

SANDWICHES

Our freshly prepared sandwiches are all made with our homemade focaccia

Findlay's of Portobello salt beef, pickled cucumber with Uncle Roy's mustard **£8**

Ramsay of Carluke shaved ham, homemade apricot jam, Connage Gouda **£7**

Bellhaven smoked trout, Katy Rodger's cream cheese with capers, gherkins and pickled onions **£8**

Connage Clava brie, molasses roasted onions and walnut butter, Contini Kitchen Garden rocket **£7**

TRADITIONAL HOT BUTTERIES

Our own recipe Aberdeen Butteries are hand made daily by Manna House Bakery exclusively for The Scottish Cafe

HAGGIS **£10**

Findlay's of Portobello haggis, Connage Gouda and Contini Kitchen Garden swede jam served with seasonal salad leaves

LANARK BLUE **£10**

Contini Kitchen Garden beetroot, crumbled Errington's Lanark Blue, salad leaves and toasted seeds

CLUB **£15**

Free range chicken, crispy Edinburgh Bacon Co. bacon, Isle of Mull Cheddar, tomato chutney, salad leaves and hand cut chips with homemade mayonnaise

Add a mug of soup to your sandwich or butterie **£2.50**

SHARING PLATTERS

PLAYFAIR PLATTER FOR 2 **£30**

Two mugs of our freshly made soup, chicken liver parfait with Tamdhu jelly, Belhaven smoked salmon pâté, seasonal vegetable and nut spiced pâté. Served with seasonal leaves and homemade bread. Perfect for two to share

THE MOUND PLATTER FOR 2 TO 3 **£35**

The Scottish Cafe & Restaurant supplier celebration plate showcasing the very best of Scotland's artisan producers. Belhaven Smokehouse smoked salmon, our homemade sea trout pâté, Peelham Farm cured ham, Great Glen venison salami, Lanark Blue, homemade focaccia, homemade chutney and Highland Crackers

THE SCOTTISH CAFE CHEESE BOARD FOR 2 **£18**

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

HIGH TEA FOR TWO **£35**

FROM 3PM DAILY

Sustainable white fish deep fried in a crisp batter with hand cut chips, minted pea purée and Contini Kitchen Garden beetroot tartare sauce, sourdough bread with butter and a pot of Scottish leaf tea. Serves two.

WEEKEND SPECIALS

SATURDAY: Peelham Farm ham hock, broad bean and Isle of Mull cheddar macaroni cheese **£24**

SUNDAY: Scottish Sunday roast of the day served with seasonal roast vegetables, gravy and a traditional Scottie pudding **£18**

FOOD ALLERGIES AND INTOLERANCES – PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN PLACING YOUR ORDER. FULL ALLERGEN INFORMATION FOLDER AVAILABLE FOR EACH DISH

EXPRESS MENU

Two courses **£15**

Findlay's of Portobello haggis bonbons, raw shaved fennel salad, swede jam and Elderflower glaze

Poached Loch Etive trout, Carroll's Heritage potato and cucumber salad with Katy Rodger's crème fraîche and fresh dill

SCOTTISH LUNCH MENU

Two courses **£22**

STARTERS **£8**

SOUP

Carroll's Heritage potato and garden pea soup, Contini Kitchen Garden lovage powder and homemade focaccia

BELHAVEN SALMON

Belhaven smoked salmon, Amalfi lemon, dill tuile and Katy Rodger's crème fraîche

EYEMOUTH CRAB

Eyemouth crab French toast with harissa mayonnaise

HERTIGAE TOMATO & CROWDIE

Heritage tomato, whipped Crowdie, chickpea cracker with an Edinburgh Gin Bloody Mary dressing

MAINS **£16**

RAMSAY OF CARLUKE PORK BELLY

Glazed Ramsay of Carluke pork belly, bok choy, pickled gooseberries and creamed Phantassie carrots

PERTSHIRE CHANTERELLE RISOTTO

Spelt risotto, Perthshire chanterelle mushrooms, Isle of Mull Cheddar, baby onions, tarragon and Alisa Craig goat's cheese bon bon

INVERURIE LAMB

Inverurie lamb rump, torched romanesco, East Lothian cauliflower, pistachio and Contini Kitchen Garden chocolate mint dukkah

PETERHEAD COD KEDGEREE

Peterhead cod, curried surf clam and coriander kedgerree, coconut crumb and fresh red chilli

CULLEN SKINK

Traditional soup made with Belhaven Smokehouse smoked haddock, potatoes, leeks and double cream.

TRADITIONAL FISH & CHIPS **£17**

Sustainable white fish deep fried in a crisp batter with hand cut chips, minted pea purée and Contini Kitchen Garden beetroot tartare sauce

SIDES **£4.50**

Buttered seasonal greens, toasted fennel seeds and Edinburgh Bacon Co. smoked bacon lardons

Hand cut chips with Contini Kitchen Garden herb salt and black garlic aioli

Raw courgettes, cooked Amalfi lemons, raw peas and Contini Kitchen Garden mint

Contini Kitchen Garden beetroot, Connage Dairy Crowdie and candied hazelnuts

Homemade focaccia with whipped Mara Seaweed butter