

SUMMER MENU:

Served noon until 4pm

THE SCOTTISH CAFE
& RESTAURANT
SCOTTISH NATIONAL GALLERY

CLASSIC STARTERS

SOUP: Roast carrot, roast red pepper, chilli salsa, fresh coriander, Wild Hearth Bakery sourdough £8.50 (PB)
(NGCI optional)

HAGGIS: Crispy haggis bon bons, wholegrain mustard mayonnaise, pickled kohlrabi, watercress £10

HERITAGE TOMATOES: Dressed heritage tomatoes, Katy Rodgers crowdie, pickled red onions, lilliput capers, radish, Phantassie organic leaves £12.50 (NGCI)

AYRSHIRE HAM TERRINE: Flaked Ayrshire ham hough, caper, parsley terrine, charred Wild Hearth Bakery sourdough, piccalilli, cornichons £12 (NGCI optional)

MACKEREL: Smoked Scottish mackerel, shaved fennel, endive salad, Amalfi lemon dressing, Katy Rodgers creme fraiche, herb oil £13 (NGCI)

CLASSIC MAINS

FISH & CHIPS: Sustainable Peterhead haddock, mushy peas, hand cut chips, homemade tartar sauce £21

CULLEN SKINK: Traditional Peterhead smoked haddock, potato, leek, Graham's Family Dairy double cream, homemade thyme and Mull of Kintyre cheddar soda bread £20 (NGCI optional)

RISOTTO: Italian courgette, garden peas, mint risotto, goats curd, Amalfi lemon zest, La Marina EVOO £23 (NGCI) (PB optional)

SUMMER SALADS

CAESAR: Garlic and thyme roast chicken breast Caesar salad, anchovy, baby gem, Erington's Corra Linn cheese dressing, Wild Hearth Bakery sourdough croutons, shaved Corra Linn £25 (NGCI Optional)

SEA TROUT NICOISE: Poached sea trout, green beans, new potatoes, olives, red onion, tomatoes, Phantassie organic boiled egg, lemon vinaigrette £25 (NGCI)

BUFFALO MOZZARELLA: Scottish buffalo mozzarella, heritage tomatoes, courgette, carrot, toasted cashew nut, lovage pesto £20 (NGCI)

BUTTERIES

Our beautiful Aberdeen butteries made for us by Au Gourmand. Served with hand-cut chips.

Add a mug of soup: £3 per person

PASTRAMI: Silverside peppered pastrami, melted Isle of Kintyre cheddar, pickled gherkins, mustard mayo, watercress £20

CLAVA BRIE: Highland Dairy Organic Clava, fennel marmalade, crushed walnuts, pickled red onion £19

OPEN SANDWICHES

Freshly sliced Wild Hearth Bakery sourdough with a choice of (NGCI optional):

CORONATION CHICKEN: Roast chicken, dried apricots, lightly curried chutney mayonnaise, Phantassie's cress £15

HAM: Cooked ham, Mull of Kintyre cheddar, homemade purple slaw pickled red onions £14

BROAD BEAN: Broad bean and mint pesto, dressed cauliflower, shaved radish, crushed hazelnuts £13 (PB)

Wild Hearth Bakery sourdough, Mara
seaweed butter £5
Seasonal leaves, ICIacca EVOO, honey
dressing £5

Hand cut chips, homemade
mayonnaise £5
Mug of homemade soup £3

DESSERT & CHEESE

STRAWBERRY CHEESECAKE: The Strawberry Shop strawberry, Katy Rodgers crowdie cheesecake, Amalfi lemon chantilly £10 (NGCI)

SUMMER PUDDING: Homemade classic summer fruit pudding, chantilly cream £9

TRIFLE: Contini Kitchen Garden rhubarb compote, homemade vanilla custard, Edinburgh Gin Rhubarb & Ginger liqueur sponge £9

CHOCOLATE: 70% cocoa chocolate, coconut, banana set dessert, Cotnini Kitchen Garden berries, basil and raspberry purée £9 (NGCI) (PB)

CHEESE: Strathdon Blue, Clava Organic Brie, Errington's Elrick Log goats cheese, homemade chutney, homemade oatcakes £13 (NGCI)

ICE CREAM

Our fabulous "soft serve" organic Indonesian vanilla ice cream with Graham's Dairy double cream is whipped for you to order in our Carpigiani.

VANILLA: Soft serve with a wafer £7

STRAWBERRY: Soft serve, fresh Scottish strawberries, coulis £9

PEACH MELBA: Soft serve, tinned peaches, homemade raspberry coulis £9

BLACK FOREST: Soft serve, chocolate brownie, sour cherries, homemade fruit coulis £10

CHILDREN'S ICE (under 10yo): Soft serve with 100s and 1000s sprinkles £5

CAKES

Our team takes great pride in celebrating baking. We use Graham's Family Dairy unsalted butter in all of our dairy baking, British flour and sugar. We very much hope you enjoy it.

Contini Kitchen Garden summer berries, coconut sponge, frosting £5.50

Banana, almond cake, maple whipped cream cheese, toffee sauce, banana chips £5.50 (NGCI)

Millionaire Shortbread £5 (NGCI)

Empire Biscuits (x2 Per Portion) £4

Plant-based chocolate traybake, chocolate icing £4.50 (PB) (NGCI)

Carrot, walnut slab cake, cream cheese frosting, candied pecan £6

Orange, semola cupcake, orange curd, cream cheese icing £4.50

SCONES

Warm homemade fruit scone, homemade strawberry jam, traditional clotted cream £5.50

Isle of Kintyre cheddar scones, cayenne pepper, spring onion, whipped crowdie £5.50

Thank you, we are proud to feature seasonal and locally sourced ingredients in our dishes, supporting sustainable practices and celebrating Scotland's rich culinary heritage.

Please note that we add an optional 10% gratuity to all our bills and is payable at your digression.

Please be assured that all tips go directly to our team. They are split between all teams from the kitchen porters to the chefs, bar, servers and hosts. Our team is always most grateful.