

# BREAKFAST MENU:

## Served 10 am until 11:30 am

THE SCOTTISH CAFE  
& RESTAURANT

SCOTTISH NATIONAL GALLERY

### BUTTERIES

Our beautiful Aberdeen butteries made for us by Au Gourmand served with Phantassie organic poached eggs and homemade hollandaise sauce

### EGGS BENEDICT £14

With cooked ham *(NGCI optional)*

### EGGS FLORENTINE £13

With wilted spinach and fresh red chilli *(NGCI optional)*

### BRUNCH BUTTERY £14

With smoked bacon, seasonal berries, maple syrup and Katy Rodger's crème fraîche

### GRILLED SOURDOUGH

Wild Hearth Bakery sourdough with Graham's double cream scrambled Phantassie organic eggs. Served with:

Pan-fried spinach and grilled San Marzano tomato £13 *(NGCI optional)*

Stornoway black pudding and pan-fried spinach £13

### FULL SCOTTISH BREAKFAST £18

Campbell's haggis, Stornoway Black Pudding, smoked bacon, pork sausage, pan-fried mushrooms, Phantassie organic poached eggs and grilled Wild Hearth Bakery sourdough

*Add a glass of freshly pressed orange juice £3.75 (please allow up to 20 minutes)*

### VEGETARIAN SCOTTISH BREAKFAST £15

Campbell's vegetarian haggis, grilled San Marzano tomato, The Scottish Cafe's baked beans, pan-fried mushrooms, Phantassie organic poached eggs and grilled Wild Hearth Bakery sourdough

*Add a glass of freshly pressed orange juice £3.75 (please allow up to 20 minutes)*

### PLANT-BASED SCOTTISH BREAKFAST £12

Grilled San Marzano tomato, The Scottish Cafe's baked beans, pan-fried mushrooms, pan-fried spinach and grilled Wild Hearth Bakery sourdough *(PB) (NGCI optional)*

*Add a glass of freshly pressed orange juice £3.75 (please allow up to 20 minutes)*

### WARM COUNTRY ROLL

Smoked bacon £7 *(NGCI optional)*

Smoked bacon and fried Phantassie organic egg £9.50 *(NGCI optional)*

Smoked bacon and mushroom £9 *(NGCI optional)*

Mushroom and spinach £8.50 *(PB optional) (NGCI optional)*

*Food Allergies and Intolerances:*

*Please speak to a member of our team about the ingredients in your meal when placing your order.*

*Available:*

*PB = Plant Based*

*NGCI = Non-Gluten Containing Ingredient*

### **DOUBLE CREAM PORRIDGE £8**

Choice of Graham's double cream or oat milk organic porridge, served with:

Seasonal berries and fresh Contini Kitchen Garden mint *(PB optional) (NGCI)*

Caramelised banana, peanut butter and flaked almonds *(PB optional) (NGCI)*

### **BREAKFAST SALAD £8**

Seasonal fruit selection, Graham's Dairy Skyr yoghurt, Victor's honey, granola *(NGCI)*

### **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 and 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 and walnut slab cake with cream cheese frosting, candied pecan £6

Orange and 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

### **RISE & SHINE £12.50 - available Monday to Friday 10am until 11am**

Warm country roll with smoked bacon or Phantassie organic scrambled eggs

Glass of freshly squeezed orange juice

Your choice of coffee or tea

*Food Allergies and Intolerances:*

*Please speak to a member of our team about the ingredients in your meal when placing your order.*

*Available:*

*PB = Plant Based*

*NGCI = Non-Gluten Containing Ingredient*

***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.*