

We're proud of our Scottish larder and work in partnership with regional suppliers to source the best local produce throughout our estate. Scan the QR to view our Scottish provenance map.



SOUPS Available 11am–4pm | 3 available daily

Soup of the day 6.00

Freshly made soups made daily in the Castle kitchen, using carefully sourced Scottish vegetables at the peak of their season. Served with 'Breadwinner' bloomer bread or Arran oatcakes and Graham's butter.

PIZZA Available 11am–4pm | 3 available daily

Our pizza are made using flour from Mungoswells Farm in Drem, East Lothian and cheese from Yester Farm Dairies in Yester Mains, East Lothian.

Margherita (v) | Tomato sugo, basil, mozzarella, olive oil 8.00

Pepperoni & peppers tomato sugo | Mozzarella, roquito peppers, pepperoni 8.50

Courgette & prawn, shaved courgette | Atlantic prawns, mozzarella, cocktail sauce 8.50

Crowdie | Spinach, artichoke, Katy Rodgers crowdie, grilled artichoke, wilted spinach 8.50

Chicken & mushroom | Mozzarella, Scottish wild mushroom, herb roast chicken, wilted spinach 8.50

SALADS Mixed salad plate 7.50 / Side salad 3.25

CASTLE CLASSIC SALADS

Castle house salad | Baby leaves, cherry tomato, cucumber, red onion & Arran Mustard vinaigrette

Ayrshire new potato salad | Spring onions, gherkin & sweet onion dressing

East Lothian rainbow beetroot salad | Red chard, radish & vegan feta

Tangy Tay Valley root veg slaw | Tangy veganaise

EDINBURGH CHEFS' CHOICE SALADS

Asparagus & mixed bean salad | Pickled radish and toasted pine nuts

Carrot & courgette salad | Rocket, parsley & pomegranate

Curried cauliflower couscous | Sultanas, spinach & coriander

GRAB AND GO

Scottish smoked salmon bagel 5.00

Scottish bacon and Isle of Mull Cheddar bagel 5.00

Ayrshire ham and Isle of Mull Cheddar baguette 5.00

Chicken, peppers and feta baguette 5.00

Italian Deli toasted ciabatta 6.75

Edinburgh Castle Club toasted ciabatta 6.75

Falafel wrap 5.00

Firecracker chicken wrap 5.00

Ploughman's Lunch bloomer sandwich 4.50

Chicken and Scottish salad bloomer sandwich 4.50

Strawberries & cream | Ripe Fife strawberries with fresh Scottish cream 4.50

Berry and granola yoghurt pot | Nut & seed granola with whole milk yoghurt & Blacketyside Farm raspberry compote 4.50

Watermelon pot | With lime & fresh mint 3.50

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers but is good for the environment as it reduces food miles.

Every purchase made in the café today supports the work of Historic Environment Scotland.

CHILDREN'S MENU

Children's lunch box | Ayrshire ham or Borders Cheddar sandwich, Border biscuit, Pom-bear crisps, piece of fruit, Strathmore still water, Graham's milk or children's orange / apple juice 5.00

Children's Ayrshire ham or Borders Cheddar sandwich 2.25 - can be toasted on request

Children's salad (v) 2.00 | **Children's soup** 3.00 | **Children's pizza** 5.50 | **Children's main course** 5.50

HOT FOOD COUNTER

Available 12am-3pm | 3 available daily | 2 sides included with each main

CASTLE CLASSICS

Yorke's of Dundee haggis & pork sausage | Soft bun, caramelised red onion 11.00

Cock-a-leekie pie | Slow-cooked chicken & leek in a creamy white sauce with a puff pastry top 11.75

Vegan stovie pie | Vegan sausage, green lentils, onion & potato with a puff pastry top 10.00

Cullen skink pie | North Sea smoked haddock, onion & leek with a crushed Ayrshire new potato topping 11.75

EDINBURGH CHEFS' CHOICE

Lemon thyme roast Ayrshire chicken breast 11.00

Steamed North sea hake | Spring onion & citrus dressing 11.75

Asparagus, spinach & Katy Rodgers crowdie tart 10.00

Butternut squash, lentil, chickpea & spinach curry | Garlic naan 10.00

Roast Portobello mushroom | Barley sage, garden peas and vegan mozzarella 11.00

SIDES | 4 available daily

Crushed Ayrshire new potatoes | Cold-pressed rapeseed oil & Arran mustard

Creamy spring onion mash

Basmati rice, coconut & lemon

Garlic & sage roasted potatoes

Steamed tenderstem broccoli | Sun-dried tomato dressing

Roast courgette, runner beans, green peas & mint

Mixed roast beets | With rosemary and garlic

BBQ corn cobs | Soft herb vegan butter

Honey & orange roasted carrot

CAKES

Fruit and plain scones*, **Graham's butter**,
Galloway Lodge jam 3.60 **add clotted cream** 1.10

Lemon drizzle loaf 3.20* | **Empire biscuit** 3.20*

Shortbread Scotty dog 3.20* | **Dundee loaf** 3.20*

Iced ginger and treacle loaf 3.20*

Millionaire's shortbread 3.20 | **Nutty brownie** 3.20

Carrot cake 4.80* | **Chocolate fudge & Malteser cake** 4.80*

Muffins 3.20 | **Selection of pastries** 2.90

We are proud to bake the cakes marked with an * on site in our Castle kitchen daily from our own recipes using the best of Scottish flour, milk, butter and eggs

SNACKS

Isle of Arran ice cream 2.95 per scoop

Tunnock's wafers 1.10 | **Tunnock's tea cakes** 1.10

Border Biscuits 1.50 | **Pipers crisps** 1.40

Lazy Day award winning free-from Scottish bakery cakes 2.70

DRINKS

Pot of whole-leaf tea Please ask for available flavours 3.00

Espresso single / double 2.20 / 2.80

Macchiato single / double 2.35 / 2.90

Americano 2.95

Latte / Cappuccino 3.65

Flat white / Mocha / Hot chocolate 3.60

Indulgent hot chocolate 3.90

Flavoured syrup shot 0.70

SOFT DRINKS

Coca Cola / Diet Coke / Irn Bru / Sugar-free Irn Bru 2.00

Sanpellegrino 2.10 | **Orange / apple juice** 2.80

Strathmore still / sparkling mineral water 1.95

Summerhouse Lemonades 2.85

BEERS

Brewgooder Lager / Brewgooder Session IPA 5.25

Days Brewing Pale Ale 0.0% alcohol-free 4.50

West St Mungo 5.25 / **West GPA** 5.25

Edinburgh Gin single serve 4.75

Rhubarb & ginger, Raspberry, Lemon spritz, Negroni