



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

SOUPS Available 11:30am–4pm | 2 available

Soup of the day 7.00

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

PIZZA Available 11:30–4pm | Served Per Slice

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 | Tomato sauce, fresh basil, olive oil and Scottish fior di latte Mozzarella (v) 9.00

Pepperoni | Tomato sugo, Scottish fior di latte Mozzarella, pepperoni 9.00

Garlic Mushroom | Scottish wild mushroom, garlic, wilted spinach and Scottish fior di latte Mozzarella (v) 9.00

Heirloom Tomato & Parma Ham | Sourdough Pizza, tomato sugo, grana Padano and Scottish fior di latte Mozzarella 9.00

SALADS Side salad 6.00

CASTLE CLASSIC SALADS (vg)

Mixed leaf salad | Baby leaves, cherry tomato, cucumber, red onion & Arran Mustard vinaigrette

Spring Potato Salad | Baby Potatoes, vegan mayonnaise, spring onion

Celeriac & apple remoulade | Golden green apple, Katy Rodgers crème

fraiche, wholegrain mustard, baby cos lettuce

Tomato, mozzarella & grapefruit | Heirloom tomato, The Buffalo Farm

mozzarella, avocado & fresh grapefruit

GRAB AND GO

Vegan Cream Cheese and artichokes Bloomer | Vegan Cream cheese, tomato and pepper aioli, black olives, pickled onion, artichoke, pesto (vg) 6.00

Egg mayonnaise and sun blushed tomato bloomer | Glenrath Free range Egg, sun blush baby tomato, spinach (v) 6.00

BLT Bloomer | Ayrshire Bacon, Tomato, mixed salad leaves, mayo 6.00

Chimichurri Chicken Baguette | Lemon aioli Chimichurri Aioli Sauce, Cherry Bell Peppers, Ayrshire Chicken, Pickled Onion, feta, rocket 7.50

Goat's Cheese and Chilli jam baguette | Inverloch Goats Cheese, arran Chilli Jam piquillo peppers, lemon aioli (v) 7.50

Falafel Hummus wrap | Spiced falafel, Hummus, Cucumber, tomatoes, Spinach, Lemon siracha Aioli (vg) 6.50

Souvlaki Chicken Wrap – Souvlaki Chicken, feta, sun-blushed tomatoes, pickled onions, black olives, Cherry Bell Peppers, spinach, red pepper hummus on a spinach wrap 6.50

Hot Smoked Scottish Salmon Salad | Hot smoked Salmon, grains, Slaw, edamame beans, cherry bell peppers, omega seeds and rocket with a Chilli lime dressing 9.50

Plant power salad box | Grain, slaw, Moroccan falafel, hummus, green chickpeas, grilled carrot, rocket with a lemon tahini dressing (vg) 8.50

Melon and Grape pot | (vg) 4.50

Matcha Cherry yoghurt | (v) 4.50

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, Children's orange / apple juice 6.00

Children's Ayrshire ham or Borders Cheddar sandwich 2.00

HOT FOOD COUNTER

Available 11:30am-4pm | seasonal side included with each main

CASTLE CLASSICS

Chermoula Chicken Rustic Open Loaf | Spiced Ayrshire Chicken, caramelized red onion, mature isle of mull cheddar 10.00

Garlic Mushroom Rustic Open Loaf | Garlic mushrooms, The Buffalo farm mozzarella & fresh Chives (v) 10.00

Inca Tomato & Pesto Open Loaf | Heirloom tomatoes, the Buffalo farm mozzarella, green pesto, Balsamic (v) 10.00

EDINBURGH CASTLE CHEFS' CHOICE

Lemon thyme roast Ayrshire chicken breast | with Lemongrass and thyme seasoning 12.00

Roasted Loch Duart Salmon Fillet | With Sweet Chilli and dill glaze 12.00

Spiced Chickpea Butternut Squash | Harissa chickpeas, courgette & vegan feta loaded squash (vg) 12.00

DELI

Italian Deli Ciabatta | Buffalo Farm Mozzarella, Sundried Baby plum Tomatoes, Black Olives, Spinach, Basil, Mayo (v) 10.00

New Yorker Ciabatta | Sliced Turkey breast, Ayrshire bacon, Sliced Elemental, Arran Mustard mayo 10.00

Smoked Salmon Bagel | Scottish smoked Salmon, cream cheese, rocket, lemon on a seeded bagel 9.00

Bacon Cheese & Tomato Bagel | Ayrshire Bacon, Isle of Mull Cheddar, Tomato, cream cheese on a seeded bagel 9.00

Scottish Prawn Brioche Roll | West Atlantic coast prawns, lemon mayonnaise 12.00

Scottish Egg and Truffle Mayo Brioche Roll | Free Range Glenrath Farm egg, Truffle mayonnaise 12.00

Ventrica Brioche Roll | Italian spicy Salami, wild Rocket, tomato, Grana Padano 12.00

Scottish Beetroot Gravlax Brioche Roll | The Heatherfield beet-cured Salmon, Lemon, dill, Katy Rodgers cream cheese 12.00

CAKES

Fruit and plain scones* 4.50

add Galloway Lodge jam 1.00

add clotted cream 1.00

Lemon drizzle loaf 4.00* | Chocolate and banana

Loaf 4.00* | Coffee and walnut loaf 4.00*

Millionaire's shortbread 4.50 | Benugo brownie 4.50 |

Apricot and Pistachio Tart 6.50 | Cherry and White

Chocolate Blondie 4.50 | Seasonal Muffins 4.00 | Freshly

baked pastries 3.50

We are proud to bake 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 4.50 per tub

Tunnock's wafers 1.50 | Tunnock's tea cakes 1.50

Border Biscuits 2.30 | Piper's crisps 1.70

We Love Cakes award winning free-from Scottish bakery cakes 3.80

DRINKS

HOT DRINKS

Pot of whole-leaf tea Please ask for available flavours 3.40

Espresso single / double 3.00 / 3.70

Macchiato single / double 3.30 / 3.90

Americano 4.20

Latte / Cappuccino 4.70

Mocha 4.90

Flat white / Hot chocolate 4.70

Indulgent hot chocolate 5.00

Flavored syrup shot 1.20

SOFT DRINKS

Coca Cola 2.60

Diet Coke /Coke Zero 2.50

Irn Bru 2.60

Sugar-free Irn Bru 2.50

San Pellegrino 3.00

Strathmore still / Sparkling mineral water 2.50

Summerhouse Lemonade 3.50

ALCOHOL

Stewart's Lager / Stewart's IPA 6.00/6.50

Vinca Wine Red/Rose/White 7.00

Edinburgh Gin Classic/ Rhubarb & Ginger 6.50