



THE TEA ROOMS  
AT EDINBURGH CASTLE



# QUEEN ANNE LUNCH MENU

---

## **Light lunch** £9.95

Soup of the day (v), slice of cake from the cake table and a pot of tea

## **Eggs Florentine** £9.95

Free-range poached eggs, sauteed spinach, hollandaise sauce and toasted muffin

*Add*

Scottish smoked salmon £2.45

Campbells of Linlithgow haggis £1.95

Ham £1.50

## **Taste of Scotland seafood platter** £16.95

Selection of smoked and cured Scottish salmon, herring, mackerel and prawns from the Scottish coast.

Served with lemon creme fraiche and black bread

## **Taste of Scotland meat and cheese platter** £17.95

Smoked Highland venison, duck breast and charcuterie meats.

Selection of artisan cheese from around Scotland with red onion chutney and soda bread

## **Campbells of Linlithgow haggis, neeps and tatties** £12.50

Scotland's national dish served with braised shallots and whisky sauce

## **Pea and shallot tortellini (vg)** £11.50

Lemon oil, pea shoots, salted broad beans and pea puree

## **Caesar salad** £9.95

Cos lettuce, fennel crouton, pancetta, white anchovies, shaved Parmesan, Caesar dressing

*Add*

Grilled British chicken £2.50

Scottish hot smoked salmon £2.50

(v)=Vegetarian, (vg)=Vegan

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

If you have specific dietary requests, please let us know.

We would love to tell you what is in our food to assist you with your choice.

# ALCOHOL

## Single Malts 25ml all £5.00

Laphroaig 10 year old 40% ABV  
Talisker 10 year old 45.8% ABV  
Highland Park 12 year old 40% ABV

## Lowland Malts 25ml all £5.00

Glenkinchie 12 year old 43% ABV  
Edinburgh Castle Whisky 40% ABV

## Speyside and Highland Malts 25ml all £5.00

Glenmorangie Original 40% ABV  
Dalwhinnie 15 year old 43% ABV  
Glenlivet Founder's Reserve 40% ABV

## Spirits and Liqueurs 25ml all £5.50

*All spirits include a mixer in the price*

Blackwoods Shetland Vodka 40% ABV  
Edinburgh Gin 43% ABV  
Hendrick's Gin 41.4% ABV  
Jack Daniel's 40% ABV  
Jameson Irish Whiskey 40% ABV  
Baileys Irish Cream 17% ABV (50ml) £3.70

## Bottles all £5.00

Edinburgh Castle Ale 4.1% ABV 500ml  
St Mungo lager 4.9% ABV 330ml  
Innis & Gunn Original 6.6% ABV 330ml  
Thistly Cross traditional cider 4.4% ABV 330ml

## White Wine 125ml glass/bottle

Macabeo DO Yecla, £5.50 / £22.00  
La Casona de Castano,  
Spain, 2016 13% ABV

## Sauvignon Blanc, £6.00 / £25.00

Villa Montes, Valle Central,  
Chile, 2017 12% ABV

## Red Wine 125ml glass/bottle

Monastrell DO Yecla, £5.50 / £22.00  
La Casona De Castano,  
Spain, 2016 13% ABV

## Merlot, Ca'di Alte, £6.00 / £25.00

Veneto, Italy, 2016 12.5% ABV

## Rosé Wine 125ml glass/bottle

Les Vignes de L'Eglise, £5.50 / £22.00  
Rosé de Syrah, France,  
2017 12.5% ABV

## Sparkling 20cl / 75cl

NV Spumante Extra Dry £7.00 / £31.00  
Prosecco, Ca'di Alte, Italy



## ALL DAY DINING

---

### Light lunch soup and cake combination £9.95

Today's seasonal soup with a slice of cake from our table and a pot of tea or coffee

### Cake and Prosecco £9.95

A slice of cake from our homemade selection and a 20cl bottle of prosecco

## SELECTION OF CASTLE-BAKED CAKES

---

**Carrot cake** £5.10

**Double chocolate cake** £5.10

**Lemon drizzle loaf** £3.10

**Chocolate banana loaf (vg)** £3.10

**Cheesecake** £5.10

**Victoria sponge** £5.10

**Shortbread** £3.10

**Castle-baked biscuit** £3.10–£5.10

*Other cakes baked by our baker, Red, are available every day*

## HOT DRINKS & SOFT DRINKS

---

<b>Espresso</b>	£2.20	<b>Strathmore water still</b> 330ml	£2.00
<b>Macchiato</b>	£2.40	<b>Strathmore water sparkling</b> 330ml	£2.00
<b>Americano</b>	£2.80	<b>Coke / Diet Coke</b> 330ml	£3.00
<b>Cappuccino</b>	£3.50	<b>Irn-Bru / Sugar-free Irn-Bru</b> 330ml	£3.00
<b>Latte</b>	£3.50	<b>Bottlegreen sparkling</b>	£3.00
<b>Teas</b>	all £3.50	<b>infusion</b> 250ml	
<b>Flat white</b>	£3.60	<b>Strathmore water still</b> 1Ltr	£4.00
<b>Mocha</b>	£3.60	<b>Strathmore water sparkling</b> 1Ltr	£4.00
<b>Hot chocolate</b>	£3.60	<b>Castle-made lemonade</b>	£4.00
<b>Indulgent hot chocolate</b>	£3.80		

(v)=Vegetarian, (vg)=Vegan

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

If you have specific dietary requests, please let us know.

We would love to tell you what is in our food to assist you with your choice.

## QUEEN ANNE AFTERNOON TEA

---

Legend has it that Anna Maria Stanhope, 7<sup>th</sup> Duchess of Bedford, was too hungry to wait for a late dinner and she requested a selection of biscuits and cakes to be served in her dressing room. The Duchess quickly became attached to this afternoon custom and began sending invitations to her friends requesting their company to share in the niceties. Queen Victoria learnt of this activity and also fell in love with the idea. By the late 1840's the royal household was also hosting daily tea parties which later became known as 'afternoon tea.'

Enjoy our twist on afternoon tea. With our homemade cakes and scones.

---

**Afternoon Tea: £25**

**With Prosecco: £30**

---

**Coronation chicken on whole meal bread**  
**Smoked salmon, lemon and dill crème fraiche on brown bread**  
**Cream cheese and cucumber on pumpnickel bread**  
**Egg and watercress on brioche**

**Strawberry tart**  
**Carrot cake**  
**Pistachio macarons**  
**Banoffee pie**  
**Plain and fruit scone served with Galloway jam and clotted cream**

**Teas**  
English breakfast  
Earl Grey  
Blood orange rooibos  
Peppermint  
Chamomile  
Lemongrass and ginger  
Oriental sencha  
Elderflower and lemon  
Mango and strawberry

---