



THE TEA ROOMS
AT EDINBURGH CASTLE

AFTERNOON TEA

Please ask us about the allergens in our food

AMUSE BOUCHE

SAVOURY SELECTION

Beetroot-cured salmon blini, Katy Rodger's crème fraîche, keta caviar
Ayrshire ham and Glenrath free-range egg finger, Arran mustard
Cucumber finger, whipped crowdie, Mara seaweed
Mull Cheddar, leek, crisp onion puff

SWEETS

Sea buckthorn meringue pie
Blacketyside raspberry and Fairtrade dark chocolate macaron
'Millionaire's shortbread'
Fife strawberry and pistachio Battenberg

SCONES

Freshly baked buttermilk fruit and plain scones
Galloway Lodge Preserves strawberry jam
Clotted cream

ANY POT OF TEA OR COFFEE FROM OUR MENU

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.