



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 11am–4pm | 2 available daily

---

### Soup of the day 7.00

Freshly made soups, prepared 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 | Served per slice

---

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

**Margherita (v)** | Sourdough pizza, tomato sauce, basil, olive oil, mozzarella 9.00

**Pepperoni** | Tomato sugo, mozzarella, pepperoni 9.00

**Garlic mushroom (v)** | Sourdough pizza, garlic, Scottish wild mushrooms, wilted spinach, mozzarella 9.00

## SALADS Mixed salad plate 6.00 / Side salad 4.00

---

**Mixed leaf salad (vg)** | Baby leaves, cherry tomato, cucumber, red onion, Arran mustard vinaigrette

**Pesto pasta salad (vg)** | Fusilli pasta, nut free pesto, roasted peppers, Parmesan

**Curried cauliflower couscous (vg)** | Roasted cauliflower sultanas, coriander

**Green lentil salad (vg)** | Onions, peppers, tomatoes with a mustard dressing

**Tomato, cucumber and feta salad (vg)** | Cherry tomato, cucumber, vegan feta

## GRAB AND GO

---

**Vegan cream cheese bloomer (vg)** | Vegan cream cheese, tomato and pepper aioli, black olives, pickled onion 6.00

**Egg mayonnaise and sun-blushed tomato bloomer (v)** | Glenrath free-range egg, sun-blush baby tomato, spinach 6.00

**BLT bloomer** | Ayrshire bacon, tomato, mixed salad leaves, mayonnaise 6.00

**Ham and Emmental baguette** | Ayrshire ham, Emmental, Dijon mustard mayonnaise 7.50

**Goat's cheese and chilli jam baguette (v)** | Inverloch goat's cheese, Arran chilli jam, piquillo peppers, lemon aioli 7.50

**Falafel hummus wrap (vg)** | Spiced falafel, hummus, cucumber, tomatoes, spinach, lemon sriracha aioli 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

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

**Watermelon and Lime pot (vg)** | 4.50

**Mango passion fruit and pistachio yoghurt (vg)** | 4.50

---

(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, children's orange / apple juice 6.00

**Children's Ayrshire ham or Borders Cheddar sandwich** 2.00

## HOT FOOD COUNTER

---

Available 12pm-4pm | 3 available daily | 2 sides included with each main

### CASTLE CLASSICS

**Chicken and mushroom pie** | Slow-cooked chicken and mushroom in a creamy white sauce with a puff pastry top 12.00

**Vegan Moroccan chickpea pie (vg)** | Chickpea, tomato, bell pepper in Moroccan spices, with a puff pastry top 12.00

**Steak ale and mushroom pie** | Slow-cooked beef, mushroom, gravy with a puff pastry top 12.00

### EDINBURGH CHEFS' CHOICE

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

**Roasted Loch Duart salmon fillet** | Sweet chilli and dill glaze 12.00

**Tender stem broccoli and cheese quiche (v)** | Tender stem broccoli and crumble bonnet cheese quiche with radish salsa 12.00

### DELI

**Italian Deli Ciabatta (v)** | Buffalo Farm mozzarella, sun-dried baby plum tomatoes, black olives, spinach, basil, mayonnaise 10.00

**New Yorker Ciabatta** | Campbells of Linlithgow turkey breast, Ayrshire bacon, sliced Emmental, Dijon mustard mayonnaise 10.00

**Smoked salmon bagel** | Scottish smoked salmon, cream cheese, rocket, lemon on a seeded bagel 9.00

**Bacon cheese and tomato bagel** | Ayrshire bacon, Isle of Mull Cheddar, tomato, cream cheese on a seeded bagel 9.00

## 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

**Ultimate chocolate brownie\*** 4.00

**Apricot and pistachio\*** 4.50

**Raspberry and white chocolate blondie** 4.00

**Muffins** 4.00

**Selection of pastries** 3.50

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** 4.50 per tub

**Tunnock's wafers** 1.50

**Tunnock's tea cakes** 1.50

**Border biscuits** 2.30

**Taylor's crisps** 1.90

**We love cakes** award winning free-from Scottish bakery cakes 3.25

## DRINKS

---

**Pot of whole-leaf tea** Please ask for available flavours 3.30

**Espresso** single / double 2.90 / 3.50

**Macchiato** single / double 3.10 / 3.70

**Americano** 4.00

**Latte / Cappuccino** 4.50

**Flat white / Mocha / Hot chocolate** 4.50

**Indulgent hot chocolate** 5.00

**Flavoured syrup shot** 1.00

### SOFT DRINKS

**Coca-Cola** 2.50

**Diet Coke / Coke Zero** 2.40

**Irn-Bru** 2.50

**Sugar free Irn-Bru** 2.40

**Sanpellegrino** 2.90

**Strathmore still / sparkling mineral water** 2.40

**Summerhouse lemonades** 3.30

### ALCOHOL

**Brewgooder Lager** 6.00

**Brewgooder IPA** 6.50

**Vinca wine** Rosé / White / Red 7.00