

AFTERNOON TEA



THE TEA ROOMS
AT EDINBURGH CASTLE

CHAMPAGNE AFTERNOON TEA

Served with a glass of
La Garde Écossaise Champagne

TASTING NOTES

On the nose are aromas of white fruits such as peach and apricot, with a gentle citrus note. On the palate, delicate ripe stone fruits are complemented by green apple and brioche, creating the character of a truly superlative Champagne.

HISTORY

Scotland's famous Auld Alliance with France was forged through centuries of shared values and strategic interests.

In the 1420s, 6,000 Scottish soldiers – the flower of Scotland's youth – arrived in La Rochelle to fight alongside the French King Charles VIII against the English.

Some would go on to fight with Joan of Arc, but many perished at the Battle of Verneuil in 1424. Their bravery and service were not forgotten, and the Kings of France later named their personal bodyguard La Garde Écossaise du Corps du Roi – the Scottish Guard to the King.

AFTERNOON TEA

Enjoy with a glass
of La Garde Écossaise Champagne
and your choice of tea or coffee
60

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of tea or coffee
50

SWEET

Homemade Tiramisu - Benugo blend coffee soaked sponge, mascarpone, dark cocoa (v)

Lemon meringue tart, Sicilian lemon curd, torched Italian meringue (v)

Mini jam doughnut, Galloway Lodge raspberry jam, Chantilly cream, seasonal Tayside berries (v)

Classic carrot cake, lemon butter icing, dried Blacketyside raspberry crumb (v)

Mackays apricot preserve frangipane tart (v)

SCONES

Edinburgh Castle's freshly baked buttermilk fruit and plain scones, served with Galloway Lodge preserve and clotted cream (v)

SAVOURY

The Heatherfield Scottish smoked salmon wrap, Katy Rodgers crème fraîche, dill, micro rocket, Scottish salmon roe

Slow-roasted Scotch beef brioche, horseradish sauce, Inca tomatoes, wild rocket

Katy Rodgers whipped crowdie beetroot waffle cup, fresh cucumber, micro basil (v)

'Croque Monsieur' - Grilled Isle of Mull Cheddar, cured Ayrshire ham, Isle of Arran mustard mayonnaise

Castle-baked mini croissant, tomato and red pepper gel, Yester Farm cream cheese, root vegetable crisp (v)

(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.

TEAS

Pot of whole-leaf tea 3.90

ENGLISH BREAKFAST

This much-loved blend combines the golden tips and malty strength of Assam, the spiciness of Ceylon, and the bright liquor of Kenyan teas. Smooth and rich, it's perfect all day – not just for breakfast.

Legend has it the blend originated in Scotland, where Queen Victoria discovered it at Balmoral and brought it south, sparking its rise as English Breakfast tea.

EARL GREY

A lighter yet full-bodied black orthodox leaf tea, delicately scented with Sicilian bergamot oil and lavender flowers.

GREEN TEA

This cleansing whole-leaf green tea infuses into a smooth, fragrant cup, with rose, cornflower, and sunflower petals adding a sweet aroma and delicate floral flavour.

GREEN TEA WITH PEACH

A delicately scented green tea blended with peach and marigold flowers. As it infuses, the juicy peach flavour comes alive, creating a sweet, fragrant cup that's perfect any time of day.

PEPPERMINT

A lively mint infusion with a refreshingly clean finish. Enjoyed since Roman times, peppermint has long been valued as a cleansing digestif after meals.

CAMOMILE

Made from dried camomile flowers, this infusion offers a sweet, sun-baked apple flavour with a mellow finish. Long prized for its calming properties, camomile is believed to help restore natural balance.

GINGER AND LEMON

A warming blend of root ginger, lemongrass, lemon peel, liquorice root, and peppermint. It combines the zesty freshness of lemon with the gentle spice of ginger for a light, refreshing cup.

RED BERRY AND FLOWER

A luxuriously smooth blend of sweet red berries and refreshing hibiscus. This vibrant infusion balances the tartness of blackcurrants with the juicy sweetness of strawberries.

HOT DRINKS

Espresso single / double 3 / 3.70

Macchiato single / double 3.30 / 3.90

Flat white 4.70

Americano 4.30

Latte 4.70

Cappuccino 4.70

Mocha 4.90

Hot chocolate 4.70

Indulgent hot chocolate 5

With marshmallows and cream

Extra coffee shot / Syrup shots 1.20

ICED DRINKS

Iced Americano / iced latte 4.30 / 4.70

Iced mocha 4.80

Iced white chocolate matcha 6.50

Matcha lemonade 5.50

SOFT DRINKS

Strathmore still / sparkling water 2.80

Coca-Cola 3

Diet Coke / Coke Zero 2.80

Irn-Bru / Diet Irn-Bru 3 / 2.80

Summerhouse Lemonades 3.90

Misty lemon / Raspberry / Mint / Orange

SEA CHANGE WINES 125 ml / bottle

Sea Change Prosecco, DOC, Veneto Italy 8 / 40

Crisp yet delicate with aromas of peach and pear

Sea Change Chardonnay, Puglia, Italy 7 / 30

Vibrant and refreshing with a burst of fruit flavours

Sea Change Negroamaro, Puglia, Italy 7 / 30

Aromas of ripe red fruit and a smooth, lingering finish

CHAMPAGNE 125 ml / bottle

La Garde Écossaise Champagne 12 / 65

Aromas of white fruits like peaches, apricot and a gentle citrus note

SCOTTISH BEER

Stewarts Lager / Golden Ale 7

Stewarts Session IPA 6.50

Innis & Gunn Lager / Original 7

COCKTAILS

Edinburgh Castle Cosmo	13
Edinburgh Castle Gin, lime juice, cranberry juice	
Espresso Martini	13
Benugo blend Espresso, Kahlua, Absolut vodka	
Auld Fashioned	13
Irn-Bru syrup, bitters, Edinburgh Castle whisky, Maraschino cherry	

GIN

Paired with your choice of Fever-Tree mixer

Edinburgh Castle Gin Perfect Serve 43%	10
Lind & Lime Gin, Leith, Edinburgh 44%	7
Pickerings Gin, Summerhall, Edinburgh 42%	7
Edinburgh Classic Gin, Edinburgh 43%	8
Edinburgh Raspberry Gin, Edinburgh 40%	8
The Botanist Islay Dry Gin, Islay 46%	7.50
Caorunn Gin, Highlands 41.8%	8

SINGLE MALT WHISKY

Dalmore 12yo 40% ABV	7.50
Edinburgh Castle 10yo 40% ABV	6.50
Glenmorangie Original 10yo 40% ABV	6
Highland Park 10yo 43% ABV	6
Laphroaig 10yo 40% ABV	6
Glenkinchie 12yo 43% ABV	6
Balvenie Doublewood 12yo 40% ABV	6.95

WHISKY LIQUEUR

Onair Scotch whisky liqueur	5.50
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Our bar celebrates the finest distilleries across Scotland, featuring exclusively Scottish spirits

COCKTAIL FLIGHT

SIGNATURE COCKTAIL FLIGHT 30

The Godfather

Edinburgh dark rum, Amaretto, orange twist

Scots Guard

Edinburgh bramble and honey gin, lemon juice, crème de mûre, blackberries

Lang Highland Tea

Nadar vodka, Hendrick's gin, lemon juice, Irn-Bru

WHISKY FLIGHTS

TASTE OF SCOTLAND 18

Lowland Whisky – Auchentoshan 10yo

Highland Whisky – Glenfiddich 10yo

Island Whisky – Ardbeg An Oa

THE TIME TRAVELLER 30

12 Year Old – Balvenie 12yo

15 Year Old – Bowmore 15yo

18 Year Old – Balblair 18yo

GIN FLIGHTS

TASTE OF SCOTLAND 18

Floral – Rock Rose gin with orange

Spiced – Pickering's gin with grapefruit

Fruity – Caorunn gin with apple

COASTAL TO CASTLE 25

Lind & Lime gin with orange

Secret Garden lavender gin with lemon

Edinburgh Castle gin with grapefruit

HOW DID WE DO TODAY?

Scan the QR code to leave a review.

Thank you, your feedback is really
important to us.

