

THE SCOTTISH RESTAURANT • FIRST MENU FOR 2012

SOURCED DIRECT FROM THE VERY BEST SCOTTISH PRODUCERS

STARTERS

East Lothian leek soup with Connage Highland Crowdie and Summer Harvest Rape Seed oil	£4.50	GF	V
Borders Green Ham Hock terrine with organic red lentils and homemade local parsley dressing. . .	£4.95	GF	
Glencoe mussels with East Lothian leeks and Orkney oyster cream.	£5.95	GF	
Grilled Loch Arthur Cheddar and pickled local beetroot on homemade walnut bread	£4.95		V
Burnside Farm woodcock with apple, East Lothian pear and local watercress salad	£5.25	GF	

MAINS

Hand dived Orkney King Scallops with roast East Lothian squash and carrot, potato fondant and crispy leeks	£16.95	GF	
Burnside farm Roe Doe with East Lothian celeriac and red cabbage coleslaw and homemade apple and sultana warm chutney	£14.95	GF	
Pan fried fillet of Loch Duart Salmon with Glencoe mussels, local fennel and saffron	£13.95	GF	
Pan fried breaded Linda Dicks organic chicken, crushed Carroll's Heritage thyme and Edinburgh smoked bacon potatoes with local spinach cream	£13.25		
Lanark Blue warm salad with walnuts, chicory, East Lothian pear and sage dressing	£9.95		V

SIGNATURE DISHES

Cullen Skink: Traditional smoked haddock, potato and East Lothian leek stew	£12.95		
Findlay's of Portobello Haggis with East Lothian neeps and tatties	£12.45		
Traditional Scottish battered haddock with hand-cut chips with fresh minted peas	£13.95		
Macaroni cheese with East Lothian cauliflower, Isle of Mull Cheddar and mixed leaves	£9.95		
Dickson's oak smoked salmon, crème fraiche, caper and dill open sandwich on sourdough . . .	£12.95		

SIDES

Seasonal vegetable of the day	£3.00	GF	V	Homemade bread with rapeseed oil	£1.50	V
Hand-cut chips	£3.00			Olives	£2.00	GF

SCOTTISH SUNDAY ROAST

Served Sundays 12 noon until 5pm

Our traditional Sunday roast served with crispy potatoes and roasted East Lothian vegetables £15.95

DESSERTS

Poached East Lothian pears in Crabbies Ginger Wine with homemade honeycomb and ice cream	£4.95	GF	V
Homemade egg bread with ice cream, caramelised apples, toasted walnuts and raisins	£5.25		V
70% Valrhona chocolate brownie with "Burns whisky" cream and cherry chocolate sauce	£4.95		V
Macallum – Graham's Gold vanilla ice cream and raspberry sauce.	£3.95	GF	V
Happy Days Knickerbocker Glory	£6.50		V
Plate of homemade petit fours.	£4.25		

THE SCOTTISH CAFE MENU

FRESH • SIMPLE • SCOTTISH

SCOTTISH SHARING PLATTERS

PLAYFAIR PLATTER FOR TWO £16.95
The perfect lunch for two. A platter to share with our sandwich of the day, homemade paté, Orkney oatcakes and mugs of soup for two.

THE MOUND PLATTER FOR TWO £24.95 *CGF*
Dickson's oak smoked salmon, our own unsmoked Border's boiled ham, Scottish artisan cheeses, homemade paté, Orkney oatcakes, homemade chutney, mixed leaves and country bread.

CLASSIC TASTING PLATTER FOR TWO £27.95
Scottish fish and chip pails, Findlay's Haggis balls with whisky sauce and baked Loch Arthur Cheddar and Borders ham butterie with seasonal salad.

LIGHT SNACKS

GRANARY SANDWICHES & SALADS

Salads served with Orkney oatcakes

	Sandwich	Salad
Our own Borders boiled ham and coleslaw	£6.95	£8.95 <i>CGF</i>
Loch Arthur Cheddar with seasonal chutney	£6.95 <i>V</i>	£8.95 <i>CGF</i> <i>V</i>
Free range egg and watercress.	£5.95 <i>V</i>	£7.95 <i>CGF</i> <i>V</i>

HOMEMADE PATÉS

Served with mixed leaves and Orkney oatcakes

Dickson's poached salmon with caper crème fraiche.	£7.75	<i>CGF</i>
Free range chicken liver with cranberry jelly.	£6.50	<i>CGF</i>

TRADITIONAL HOT BUTTERIES

Our own recipe traditional Aberdonian butter pastries baked with your choice of:
Clava Brie with local spinach and red onion marmalade. . . £6.95 *V*
Loch Arthur Cheddar with our own Borders boiled ham. . . £7.45

DUNEDIN CHEESE BOARD

Isle of Mull Cheddar, Lanark Blue and Clava Brie, Orkney oatcakes and homemade chutney small £7.95 / large £10.95 *CGF*

Enjoy a mug of soup with any of the above light snacks £2.55 extra *GF* *V*

Sourcing and buying direct from only the very best Scottish producers!

SUMMER HARVEST

Summer Harvest's multi-award winning Cold Pressed Rapeseed Oil is just one of the products from Mark and Margaret Bush of Ferneyfold Farm, Perthshire. Ferneyfold has been run by Margaret's family for over 50 years and is dedicated to producing food of the highest quality while undertaking various conservation projects. Inspired by the taste and health benefits of the farms rapeseed crop, Summer Harvest Oils have produced an innovative range of products now enjoyed all over Scotland!

GRAHAM'S FAMILY DAIRY

Graham's has been producing milk for three generations in and around the beautiful countryside of Bridge Of Allan. Since 1939, when the Graham family began working Airthrey Kerse Farm the business has grown from door-step deliveries to Scotland's largest independent milk producer. They also produce a number of other award winning ranges, including butters, creams, and ice creams

H.J. ERRINGTON CHEESE

Artisan cheese-maker Humphrey Errington has farmed the western edge of the Pentland Hills near Carnwath for 25 years. By way of diversification, he looked seriously at cheese-making in the early 1980s, launching his now famous Lanark Blue in 1985. His philosophy is that all the cheeses and other products they now make would have been traditional to this area of Scotland. His daughter Selina and her husband Andrew now run the business, which has grown to include Dunsyre Blue, Lanark White, Maisies Kebbuck and more recently, the popular Corra Linn.



SCOTHERBS

In 1987, when consumer tastes began to change and culinary trends were taking on a new shape, herbs were no longer an exotic oddity. Robert Wilson noticed a gap in the market to provide restaurants with fresh culinary herbs and since then the company has grown at an astonishing rate. Scottherbs is now the largest grower and supplier of fresh herbs in Scotland.

PHANTASSIE VEGETABLES

Phantassie is based on the edge of East Linton in rural East Lothian, just 25 miles from Edinburgh. The original growing area of Phantassie walled garden is a one acre, sheltered patch which has been in use for over 150 years. The garden has grown to 6 acres, gradually cultivated in turn by a dedicated team of Gloucester and Berkshire pigs. Phantassie is certified organic, using only natural compost and manure, comfrey and seaweed; combining crop rotation, green manuring and companion planting to aid the strength and fertility of the soil.

LOCH ARTHUR CREAMERY

Congratulations Loch Arthur Creamery, winner of Best Food Producer category at BBC Radio Four's Food and Farming Awards 2011. The Creamery began in 1985 and now produces award-winning handmade organic farmhouse cheeses, using their own and local farm milk, which are then sold in their own farm shop and in cheese mongers UK-wide. In addition to this, The Creamery at the Camphill Community in Dumfries offers people with learning disabilities an opportunity to live and work together.



The Scottish Cafe & Restaurant is available for exclusive events. Catering for 50 to 300 people
Contact: events@lovehappyfood.com

If you have any dietary requirements please speak to a member of our team before ordering.
Thank You. Your purchase supports the educational and artistic activities of the National Galleries of Scotland.

