

TWO COURSE SET LUNCH

£15 per person

Courgette and spinach soup, garden herb zaatar and mint yoghurt

Smoked trout, new season potatoes, chicory, seasonal leaves and pickled beetroot yoghurt

CLASSIC STARTERS

Courgette and spinach soup, Kitchen Garden herb zaatar, mint yoghurt with focaccia £6.50

Heatherfield smoked salmon, capers, cooked Amalfi lemon and Katy Rogers creme fraiche £9

Scottish new season asparagus, Kitchen Garden leaves with hazelnut lemon dressing £8

CLASSIC MAINS

Cullen Skink: Classic smoked haddock, leek, potato and cream soup served with focaccia £14

Fish & Chips: Sustainable Peterhead haddock, hand cut chips with homemade tartar sauce and pea purée with garden mint £14

Roast Free Range Chicken breast, new potatoes, mixed leaves and Caesar salad dressing £15

BRUNCH All Day Scottish Brunch:

Campbell's vegetarian Haggis, Stornoway Black Pudding, Edinburgh Bacon Co bacon, Ramsay of Carluke Sausage, grilled tomato, TSC baked beans, Phantassie Organic poached eggs and grilled sourdough £15

BUTTERIES Our beautiful Aberdeen Butteries made for us by Au Gourmand served poached eggs and hollandaise sauce with hand cut chips and leaves.

Eggs Benedict: with Ramsays of Carluke ham £14.50

Eggs Florentine: with wilted spinach, fresh chilli and toasted almonds £12

Eggs Royale: with Smoked salmon and Exmoor caviar £15

LIGHTER MAINS

Your choice of Salad or Warm focaccia with Ramsay of Carluke ham, Connage Dairy Gouda, smoked bacon jam and Kitchen Garden leaves £9

Your choice of Salad or Warm focaccia with cumin roasted vegetables, kitchen garden leaves, almond puree and rhubarb and sultana chutney £9

Playfair Platter: Isle of Mull Cheese scone, Crowdie chive and walnut pate with Kitchen Garden herbs and a mug of soup £10

SUNDAY ROAST £15

Served every Sunday from noon to 3pm

Roast of week with Yorkshire pudding, roast seasonal vegetables and potatoes served with gravy



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DESSERTS & CHEESE

Raspberry tart with homemade custard, chantilly and toffee brittle £7

Pear and almond frangipane with Katy Rogers creme fraiche £6

Strawberries, ice cream, chocolate fudge sauce and toasted soft meringue sundae £8

Lemon posset with candied orange £4.50

Scottish cheese board: Eirik goats cheese, Strathearn, Clava brie, served with Highland crackers, dried fruits and homemade chutney £9

THE SCOTTISH CAFE SLAB CAKE £4.50

Triple layer white and dark chocolate cake with buttercream and frosting

Carrot and sultana cake with Grahams Dairy cream cheese frosting and candied pecan

CAKES & SCONES

Lemon drizzle with blueberry and lime curd £4.00

Banana and almond cake with condensed milk buttercream £3.50

Millionaire Shortbread £3.00

Battenberg Cake £3.50

Empire Biscuit £2.50

Homemade fruit scone, homemade jam and unsalted butter £3.75

Homemade fruit scone, homemade jam, whipped cream and strawberries £4.75

Isle of Mull cheddar scone, cayenne pepper and spring onions, whipped Crowdie, butter £4.50

TRADITIONAL AFTERNOON TEA

Served all day // £20.00 per person

Sandwich Selection:

Cucumber and Katy Rodgers Crowdie

Isle of Mull Cheddar and chutney

Ramsays of Carluke smoked ham, mustard

Scones:

Cheese Scone with Heatherfield smoked salmon

Fruit scone with jam and Katy Rogers creme fraiche

Sweet Treats:

Our daily selection of petit fours : Pistachio Macarons,
Empire Biscuit, Strawberry Tart, Battenberg Cake

Served with a choice of Scottish blend tea
or Americano coffee

VEGETARIAN AFTERNOON TEA

Served all day // £20 per person

Sandwich Selection:

Cucumber and Katy Rodgers Crowdie

Connage Dairy Gouda and chutney

Oven roasted tomato and watercress

Scones:

Cheese Scone with Crowdie and walnut pate

Fruit scone with jam and Katy Rogers creme fraiche

Sweet Treats:

Our daily selection of petit fours : Pistachio
Macarons, Empire Biscuit, Strawberry Tart,
Battenberg Cake

Served with a choice of Scottish blend tea
or Americano coffee

THANK YOU. YOUR PURCHASE SUPPORTS THE EDUCATIONAL AND ARTISTIC ACTIVITIES OF
THE NATIONAL GALLERIES OF SCOTLAND OUR SUPPLIERS

We're delighted to be supporting Phantassie Organic Eggs, Welch Fishmongers, Campbells Prime Meats, Grahams the Family Dairy, Capital, CQS, Katy Rodger's, Errington's, Ramsay of Carluke, Greencity, Ochil Foods, Connage Dairy, Isle of Mull and many other small local suppliers.

Our kitchen garden always brings the best seasonal berries, fruit and vegetables.

