

**SANDWICHES
& SHARING PLATTER**

SANDWICHES £7

Molasses roasted onions, rocket and walnut butter
Grilled courgettes, heritage tomato and spinach
Sautéed mushrooms and homemade chutney
Sun-dried tomatoes, swede jam and toasted nuts

VEGAN PLAYFAIR PLATTER FOR 2 £30

Contini Kitchen Garden beetroot hummus, seasonal vegetable and nut spiced pâté, homemade bread, mixed salad, homemade chutney and two mugs of seasonal soup

DESSERTS & CAKE

STICKY TOFFEE PUDDING £7

Date sponge, malted toffee sauce, honeycomb

CHOCOLATE PUDDING £7

Chocolate pudding with black currant sorbet and brambles

VEGAN CHOCOLATE AND CHERRY CAKE £4

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

FOOD ALLERGIES AND INTOLERANCES – PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN PLACING YOUR ORDER. FULL ALLERGEN INFORMATION FOLDER AVAILABLE FOR EACH DISH



SCOTTISH LUNCH MENU

Two courses £22

STARTERS £8

SOUP

Curried Carroll's Heritage potato and spinach soup with pistachio, mint dukkha and homemade focaccia

SALAD

Heritage tomato salad, chickpea cracker, bloody Mary dressing, chilli and lovage

MAINS £16

RISOTTO

Spelt risotto with chanterelle, torched romanesco, baby onions and Contini Kitchen Garden herb oil

HAGGIS BONBONS

Vegan haggis bonbons with bok choy, pickled gooseberries and shaved Phantassie carrots

SIDES £4.50

Seasonal greens with toasted fennel seeds and smoked garlic

Hand cut chips with Contini Kitchen Garden herb salt

Raw courgettes, cooked Amalfi lemons, peas and Contini Kitchen Garden mint

Contini Kitchen Garden beetroot with candied hazelnuts and baby basil

Homemade focaccia with I Ciacca extra virgin olive oil

ALL OF OUR WINE ARE VEGAN!

PLEASE ASK FOR TODAY'S SPECIALS