

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

### Soup of the day 7.00

Freshly made soups, prepared daily in our kitchen using carefully sourced Scottish vegetables at the peak of their season. Served with mini roll and butter.

## SCOTTISH HOT PIES

Selection available daily

12.00 with a choice of seasonal salad as a side

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

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

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

## SCOTTISH HOT SAUSAGE ROLLS

Selection available daily

12.00 with a choice of seasonal salad as a side

**Highland venison and apricot sausage roll**

**Vegetarian sausage roll (v)**

## SALADS

Selection available daily

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

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

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

## CHILDREN'S MENU

**Children's lunch box** | Ayrshire ham or Isle of Mull Cheddar sandwich, Border biscuit, Pom-Bear crisps, piece of fruit, children's orange / apple juice 6.00

**Children's Ayrshire ham or Borders Cheddar sandwich** 3.00

**Children's soup** 3.00

**Children's salad** 3.00

(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.

**Ayrshire bacon, tomato and Isle of Mull Cheddar seeded bagel** | With a choice of side salad 9.00

**Ham and Emmental baguette** | Ayrshire ham, Emmental, Dijon mustard mayonnaise with a seasonal side 9.00

**Scottish smoked salmon, rocket and cream cheese seeded bagel** | With a choice of side salad 9.00

**Italian deli ciabatta (v)** | Buffalo Farm mozzarella, sun-blush baby plum tomatoes, black olives, spinach, basil, sun-blush tomato mayonnaise with a choice of side salad 10.00

**New Yorker ciabatta** | Campbells of Linlithgow turkey breast, Ayrshire bacon, sliced Isle of Mull Cheddar, tomato, spinach, Dijon mustard mayonnaise, with a choice of side salad 10.00

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

**Indian chicken wrap** | Indian spiced chicken, coleslaw, cucumber, red pepper, spinach, mango chutney, green chilli mayonnaise 6.50

**BLT bloomer** | Ayrshire bacon, tomato, mixed salad leaves, mayonnaise 6.50

**Vegan nutty plant power salad (vg)** | Grain, slaw, Moroccan falafel, hummus, green chickpeas, grilled carrot, pistachio and rocket with a lemon tahini dressing 8.00

**Strawberries and cream (v)** | Ripe Fife strawberries with fresh Scottish cream 5.50

**Fresh fruit pot (vg)** | 4.50

## CAKES

**Homemade fruit and plain scones** 4.50

Add Galloway Lodge jam 1.00 | Add clotted cream 1.00

**Empire biscuit\*** 4.50

**Lemon drizzle loaf\*** 4.50

**Vegan chocolate and banana loaf\* (vg)** 4.50

**Vegan apple and cinnamon cake\* (vg)** 4.50

**Crispy rocky road\*** 4.50

**Scottish shortbread\*** 3.50

**Millionaire shortbread** 4.50

**Toasted coconut flapjack** 4.50

**Chocolate brownie** 4.50

**Carrot cake** 4.95

**Sticky toffee Biscoff cake** 4.95

**Muffins** 4.00

We are proud to bake the cakes marked with an \* on site in our Urquhart Castle kitchen daily from our own recipes using the best of Scottish flour, milk, butter and eggs

## DRINKS

**Pot of whole-leaf tea** 3.30

English breakfast, Earl Grey, Peppermint, Lemongrass and ginger, Jasmine Pearl, Oriental sencha, Chamomile, Elderflower and lemon, Mango and strawberry

**Espresso** single / double 2.90 / 3.50

**Macchiato** single / double 3.10 / 4.00

**Americano** 4.00

**Latte / Cappuccino / Flat white** 4.50

**Mocha** 4.80

**Hot chocolate** 4.50

**Indulgent hot chocolate** 5.00

**Biscoff hot chocolate** 5.00

**Extra coffee shot** 1.00

**Flavoured syrup shot** 1.00

## PASTRIES

All pastries are freshly baked on site

**Plain croissant** 3.00

**Almond croissant** 3.50

**Raspberry filled croissant (vg)** 3.00

**Chocolate twist** 3.50

**Pain aux raisins** 3.00

## SNACKS

**Isle of Arran ice cream** 3.50

**Tunnock's wafers** 1.50

**Tunnock's tea cakes** 1.50

**Border biscuits** 2.30

**Taylor's crisps** 1.90

**Popcorn** 1.90

**Pom-bear crisps** 1.35

**We love cakes** Gluten-free selection of cakes 3.50

**Fresh seasonal fruit** 1.00

## SOFT DRINKS

**Coca-Cola** 2.50

**Diet Coke / Coke Zero** 2.40

**Irn-Bru** 2.50

**Sugar free Irn-Bru** 2.40

**Strathmore still / sparkling mineral water** 2.40

**Loch Ness water** 3.00

**Orange / apple juice** 1.00

**Summerhouse lemonades** 3.30

## BEERS

**Brewdog Lager / Brewdog Session IPA** 6.00

## WINES

**Vinca Red Wine, Nero d'Avola and Frappato** 187 ml 6.50

**Vinca White Wine, Catarratto** 187 ml 6.50

**Vinca Rose Wine, Syrah** 187 ml 6.50