

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–3pm

Soup of the day 7.00

Two soups available daily

Freshly made soups, prepared daily in the Castle kitchen using Scottish vegetables at the peak of their season. Served with Tower Bakery granary bloomer and butter.

CHILDREN'S MENU

Children's lunch box 6.00

Ayrshire ham or Isle of Mull Cheddar sandwich, Border biscuit, Pom-Bear crisps, a piece of fruit, and your choice of Strathmore still / sparkling water or orange / apple juice.

Children's soup 3.00

Children's salad 3.00

GRAB AND GO

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

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

Katsu cauliflower wrap (vg) | Katsu-roasted cauliflower, coleslaw, pickled ginger, cucumber, spinach, crispy onions, chickpeas, katsu mayonnaise, sriracha sauce 6.50

Smoked salmon bagel | Scottish smoked salmon, cream cheese, rocket, lemon 7.00

Strawberries and cream (v) | Ripe Fife strawberries served with fresh Scottish cream 4.50

Mango and pineapple yoghurt pot (v) | Mango purée, pineapple wedges, coconut flakes, chia seeds, honey, and Greek yoghurt 4.50

Freshly squeezed orange or apple juice (v) | 4.00

BREAKFAST Available 9:30am–12pm

Ayrshire bacon, tomato, Borders Cheddar and cream cheese on a seeded bagel | 6.50

Ayrshire ham, Borders Cheddar and tomato croissant | 5.50

Borders cheese and tomato croissant (v) | 5.50

(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.

DELI COUNTER Available 12pm–3pm | Seasonal side included with each main

Indian chicken wrap | Indian spiced chicken, coleslaw, cucumber, red pepper, spinach, mango chutney, green chilli mayonnaise 9.00

Ham and Emmental baguette | Ayrshire ham, Emmental, Dijon mustard mayonnaise 9.00

Chorizo and halloumi bagel | Chorizo, halloumi, rocket, chilli jam, lemon aioli 9.00

Ham, cheese and salad artisan roll | Pulled Ayrshire ham, Isle of Mull Cheddar, red slaw, mixed salad leaves, lemon aioli, mustard ketchup 9.00

Parisian ciabatta (v) | Morangie Brie, red onion marmalade, spinach, wholegrain mustard mayonnaise 10.00

Italian deli ciabatta (v) | Buffalo Farm mozzarella, sun-blush baby plum tomatoes, black olives, spinach, basil, sun-blush tomato mayonnaise 10.00

Stirling castle ciabatta | Campbells of Linlithgow turkey breast, Ayrshire bacon, sliced Isle of Mull Cheddar, tomato, spinach, Dijon mustard mayonnaise 10.00

Avocado club ciabatta (vg) | Avocado, lemon aioli, gherkins, red peppers, vegan mozzarella, spinach 10.00

HOT DELI COUNTER Available 12pm–3pm | Seasonal side included with each main

Pork and Stornoway black pudding sausage roll | Campbells of Linlithgow pork and Stornoway black pudding in puff pastry, served with seasonal side and spiced ketchup 12.00

Haggis, neeps and tatties savoury roll (v) | Campbells of Linlithgow haggis with spiced neeps and tatties in puff pastry, seasonal side and spiced ketchup 12.00

Smoked ham and cheddar frittata | Ayrshire smoked ham, Isle of Mull Cheddar and roasted onion 12.00

Asparagus and crowdie frittata (v) | Asparagus, Buffalo Farm mozzarella and Katy Rodgers crowdie 12.00

CAKES

Homemade fruit and plain scones*, Graham's butter, MacKays jam and clotted cream 5.50

Freshly baked pastries from 3.00

Lemon drizzle loaf* 4.00

Raspberry and mango loaf* 4.00

Iced ginger and treacle loaf* 4.00

Shortbread* 3.10

Carrot and walnut cake* 5.00

Dundee cake* 5.00

Chocolate fudge loaf* 5.00

'Wheat-less' chocolate brownie 4.00

Cinnamon bun 5.00

Maple and pecan pie 5.00

Orange and raspberry cake 5.00

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

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 1.30

We love cakes award winning free-from Scottish bakery cakes 3.50

Näkd bars 2.50

DRINKS

Pot of whole-leaf tea Please ask for available flavours 3.30

Espresso single / double 2.90 / 3.50

Macchiato single / double 3.10 / 3.70

Americano 4.00

Latte / Cappuccino / Flat white 4.50

Mocha / Hot chocolate 4.50

Indulgent hot chocolate 5.00

Flavoured syrup shot 1.00

SOFT DRINKS

Coca-Cola 2.50

Diet Coke 2.40

Irn-Bru 2.50

Sugar Free Irn-Bru 2.40

Sanpellegrino 2.90

Strathmore still / sparkling mineral water 2.40

Summerhouse lemonades 3.30

BEERS AND CIDER

Brewgooder Session IPA 6.00

West St Mungo 6.00

Lost Session beer 6.00

Brewdog alcohol-free lager 5.50

Thistly Cross cider (plain or fruit) 6.00

WINES

D'Vine Angels Pinot Grigio | Australia 187ml 6.50

D'Vine Angels Merlot | Chile 187ml 6.50