

MUSEUM BRASSERIE

SPRING MENU 2016 LUNCH SERVED FROM 11AM UNTIL 3PM

We love using local Scottish produce in our dishes; our bread comes from the award winning Breadwinner Bakery, Edinburgh. Our butter, cream, eggs and milk are from Bonaly dairy on the outskirts of Edinburgh. Our meat and fish is ethically and sustainably sourced from the best suppliers in Scotland. We are proud to source locally.

SOUPS AND SANDWICHES

- Soup of the day** £5.25
Today's freshly made seasonal vegetable soup served with your choice of brown or white crusty bread, Isle of Arran oatcakes or an Isle of Mull cheddar cheese scone (v)
- Cullen Skink** £6.50
A classic Scottish soup of smoked haddock, potato & leeks from the fishing village of Cullen, Morayshire, served with your choice of brown or white bread, Isle of Arran oatcakes or an Isle of Mull cheddar cheese scone
- Kinloch Smokehouse chicken breast crispy cured** £7.50
Ayrshire bacon, red pepper aioli, Heritage tomatoes, lamb's lettuce layered on toasted khobez bread
- Portobello mushroom baked in rosemary and garlic,** £7.00
BlackCrowdie cheese and rocket on a toasted sundried tomato focaccia (v)
- Soup and a half sandwich** £7.00
Choose from soup of the day or Cullen Skink (supplement of £1.00) and from the choice of sandwiches below:
Scottish hot smoked salmon, tarragon mayonnaise, tomato, Morangie Brie on a white ciabatta
Free range egg, beetroot three ways; pickled, raw and roasted, dill and horseradish sour cream on dark rye sunflower bloomer bread (v)
Brown Bros. of Biggar sliced roast turkey, Isle of Mull cheddar cheese, tomato & mustard seed relish, baby gem lettuce on a seeded bloomer

SALADS

- Scottish hot and cold smoked salmon terrine,** £7.00
Heritage tomatoes, parsley, basil and chive salad drizzled with dill and mustard dressing, served with focaccia toast
- Warm Macsween haggis rolled in pinhead oats,** £7.00
new potato and roast swede salad, pickled wild oyster and Portobello mushrooms and endive
- Roast asparagus, Caboc cream cheese, lamb's** £6.50
lettuce, red onion, red and white quinoa salad tossed with lemon and tarragon vinaigrette (v)

MAINS

- To celebrate the Celts exhibition, our chefs have created a modern twist on some Celts-inspired dishes:*
- Pan fried Highland Game venison sausages, sweet** £9.50
potato mash, roast silverskin onions, smoked Ayrshire bacon and red onion gravy
- Sticky Ayrshire pork ribs baked in Eden Mill Golden** £11.50
ale, honey and star anise, apple and fennel slaw, bucket of rustic chips
- Scottish Beef Burger** £10.95
Chargrilled Scottish beef burger with spiced coleslaw, baby gem lettuce, sautéed onions and tomato salsa on a toasted brioche bun with a side of rustic chips
Add the following toppings for an additional £1.50 each:
– Ayrshire bacon
– Isle of Mull cheddar
– Lanark Blue cheese
Or cheese and bacon for £2.00
- Haddock & Chips** £9.50
St Mungo's lager battered haddock fillet and chips, mushy peas and tartar sauce
- Scottish chicken, spinach and sundried tomato** £8.50
roulade, served on crushed new potatoes and kale, white wine and mushroom cream sauce
- Risotto balls stuffed with basil, cherry tomato** £7.50
and green pesto on carrot puree with fennel, courgette, parsley, basil and chive salad (v)

SHARING

- £16.50 for two people
Add a glass of prosecco for £5.00
Scottish cheese board; Dunsyre Blue, Applewood smoked cheddar and Morangie Brie, piccalilli, rhubarb and raspberry chutney, Isle of Arran oatcakes, rustic bread for two (v)

SIDES

- Bucket of rustic chips** £3.50
Bread & butter £2.00
Pail of crudités with harissa houmous £2.50

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. Every purchase you make supports the work of National Museums of Scotland. If you would like to find out more, or become a member please visit nms.ac.uk or follow us on Twitter @museumbrasserie

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