MUSEUM KITCHEN

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers, it's also good for the environment as it reduces food miles. Each purchase from the Museum Kitchen goes to support the National Museum of Scotland

SNACKS

Harissa hummus, toasted seeds, wholemeal flatbread (vg) | 6.5
Mull Cheddar mac & cheese bites, green herb ranch (v) | 6.5
Buffalo Farm mozzarella, charred peach, mint, plum tomato (v) | 9.5
Crab & coriander falafel, pickled cucumber, red pepper pesto | 8.5

STONE-BAKED PIZZAS

Zucchini, red pepper pesto, lemon, pine nuts (vg) | 12.5 Margherita, fior de latte, tomato, basil (v) | 11 The Buffalo Farm fresh buffalo mozzarella, fior de latte tomato, basil (v) | 13.5 Wild mushroom and asparagus, Morangie brie, spinach, Arran mustard (v) | 13.5 Spicy house made 'nduja, roquito peppers, fior de latte, tomato, rocket | 12.5

SALADS

Asparagus & green grains, peas, broad beans, preserved lemon vinaigrette (vg) | 10 Golden beetroot & chopped kale, pickled red onion, linseed granola, miso dressing (vg) | 10 Roast broccoli & pomegranate, pistachio, herb dressing, feta, herb yoghurt (v) | 10.5

FROM THE GRILL

Katsu cauliflower, Japanese style curry, sushi seasoned rice, pickled cucumber (v) | 13.5 Herb-marinated chicken breast, artichoke, broad beans, chimichurri | 14.5 Oven-baked hake fillet, smoked chickpeas, preserved lemon, kale | 15.5

TOASTED SOURDOUGH SANDWICHES

Italian Deli, Buffalo Farm mozzarella, spinach, olives, Arran tomato chutney (v) | 9.5 The New Yorker, crispy bacon, sliced turkey, Cheddar, spinach, Arran mustard mayo | 10.5

SOUP OF THE DAY

Today's freshly made seasonal vegetable soup, freshly baked bread, Edinburgh Butter Co. cultured butter I 6 With cheese scone I 7

SIDES

Green salad, miso dressing (vg) | 4

Broccoli & asparagus, lemon dressing (vg) | 4.5

Skin-on fries (v) | 5

Truffled fries, truffle mayo, aged balsamic, Cheddar, crispy onion (v) | 6

Za'atar-roasted potatoes, herb yoghurt (v) | 4.5

KIDS'

Small soup of the day, with a cheese or ham sandwich (v) $\mid 8$

Tomato pasta, slow-roasted tomato sauce, garden herbs (v) | 8

Kids' Margherita pizza (v) | 8

Snack plate, hummus, crudités, Cheddar, Ayrshire ham, corn tortilla chips | 8

Includes water or milk and a piece of fruit

Drinks on reverse

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

(v) vegetarian l (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.

HOW DID WE DO TODAY?

Tell us about your visit for a chance to win a £25 voucher to spend at any Benugo location.

Scan the QR code or visit benugo.hgem.com



Made with Mungoswells wholemeal flour

Served with green salad

For children under 12

CRAFT BEERS

We love to use local Scottish produce throughout our menu, so we've taken it one step further and added a list of Scottish beers and ciders. We are proud to source locally.

Stewart Brewing - Craft Lager | 5

A crisp, dry and refreshing classic lager with an earthy citrus character from the noble Saaz hops. 4% ABV, 330 ml

Stewart Brewing - Session IPA | 5

Strong citrus and tropical fruit aromas hit the senses with a touch of blueberry thrown in there too. The taste is light, crisp and refreshing with a smooth and hoppy finish. 3.7% ABV, 330 ml

Stewart Brewing – Hollyrood Pale Ale | 5

Heaped with American hops providing a tangy, grapefruit aroma and flavour, balanced out by Scottish malts making it exceptionally drinkable. 5% ABV, 330 ml

Stewart Brewing – The Edinburgh Gold | 5

Refreshing, balanced and full of flavour. This is a captivating golden ale, sophisticated in taste and rich in colour. Edinburgh Gold pours deep gold with a white head. On the nose is a complex blend of noble hops and a little caramel sweetness. The taste is medium to light-bodied with continental hops and moderate bitterness providing a pleasing smooth finish. 4.8% ABV, 330 ml

ALCOHOL-FREE BEERS

Days Lager | 4

This award-winning lager is clean, crisp and sessionable. Lightly malted with well-balanced floral and citrus notes. 0% ABV, 330 ml

Days Pale Ale | 4

Bold, balanced and vibrant, with tropical overtones and a satisfyingly clean grapefruit finish. 0% ABV, 330 ml

CIDERS

Thistly Cross Traditional Cider 4.4% ABV, 330 ml | 5

Thistly Cross Elderflower Cider 4% ABV, 330 ml | 5.5

Thistly Cross Strawberry Cider 4% ABV, 330 ml | 5.5

WINE

125 ml glass / 250 ml glass / 750 ml bottle

Sea Change Prosecco DOC, Veneto Italy | 28 (750 ml bottle) Pop the cork! Crisp yet delicate with aromas of peach and pear. 11% ABV

White – Sea Change Chardonnay, Puglia, Italy | 5 / 8.5 / 23 Fruit forward, crisp and zesty. Wonderfully rounded and easy drinking! 12% ABV

Red – Sea Change Negroamaro, Puglia, Italy | 5 / 8.5 / 23 Bursting with red fruit and sunshine, really ticks all the boxes. A real crowd pleaser! 12% ABV

Rosé – Sea Change Rosato, Veneto, Italy | 5 / 8.5 / 23 Delicate, floral and wonderfully refreshing. A pretty pink! 11% ABV

SOFT DRINKS

Strathmore still water 330 / 750 ml | 2.2 / 3.5

Strathmore sparkling water 330 / 750 ml | 2.2 / 3.5

Coke 330 ml | 3.2

Diet Coke 330 ml | 3

Irn Bru 330 ml | 3

Diet Irn Bru 330 ml | 3

Sanpellegrino 330 ml | 2 Lemon, Orange, Blood orange

Orange juice glass | 2.5

Apple juice glass | 2.5

Cranberry juice glass | 2.5

Summerhouse Lemonades 275 ml | 3 Misty, Raspberry, Mint, Lavender, St Clement's

HOT DRINKS

Our coffee is carbon neutral and Rainforest Alliance Certified

Espresso single / double | 2.2 / 2.8

Macchiato single / double | 2.3 / 2.9

Flat white | 3.3

Americano | 3.1

Latte | 3.5

Cappuccino | 3.5

Mocha | 3.6

Hot chocolate | 3.5

Indulgent hot chocolate, with marshmallows and cream I 4

Kids' hot chocolate | 2.5

Babyccino | 0.8

Tea I 2.7 English breakfast, Earl Grey, Oriental sencha, Blood orange rooibos, Chamomile, Peppermint, Strawberry and mango, Lemongrass and ginger

Extra coffee shot | 0.8

Flavoured syrup shot | 0.8

Milk alternatives | Free

SUSTAINABILITY

If you would like to read more on how we try to protect the environment please scan the QR code.



Sea Change combine their love of great wine with their desire to do something to help protect our oceans.

Turning the tide on the juggernaut that is plastic pollution is only going to happen if we all make changes, even small ones, and this is where the wine you choose can help play a role. With the removal of the unnecessary plastic wrap around the cork, the use of renewable plant-based closures and the paper for the labels coming from certified sustainable forests and made partially from grape waste, combined with a donation to marine charities from every bottle sold, choosing Sea Change does make a difference.

Join us to help turn the tide on plastic pollution and the harmful effects it has on our oceans and the amazing wildlife that live in them.