

# MUSEUMBRASSERIE

Please ask us about the allergens in our food

**LUNCH** served from 11am until 3pm

## SOUPS

**Soup of the day** (v) – £6.00

Today's freshly made seasonal vegetable soup

**Cullen Skink** – £8.00

A classic creamy Scottish soup of smoked fish, potato and leeks

Both served with your choice of brown or white crusty bread or Isle of Arran oatcakes

Campbeltown Cheddar cheese scone available for an additional £1.00

## OPEN SANDWICHES

**Linlithgow haggis, kale, Isle of Arran red onion chutney and crispy turnip on a crusty Breadwinner Bakery bloomer** (vg) – £7.50

Linlithgow Vegan haggis also available

**Scottish hot-smoked salmon, rainbow beets, baby spinach and horseradish crème fraiche on a Breadwinner Bakery bagel** – £8.50

**Howgate brie, Isle of Arran spiced fruit, baby spinach, chicory leaf and walnuts on a crusty Breadwinner Bakery bloomer** (v) – £8.00

Add a poached egg to any open sandwich (v) – £1.50

Add a small cup of today's soup of the day to any open sandwich (v) – £3.00

## SALADS

**Caesar salad; baby gem lettuce, Breadwinner Bakery croutons, shaved Parmesan, homemade Caesar dressing** (v) – £6.50

**Spiced sweet potato, chickpea, roasted peppers, baby spinach, chicory, spiced cumin and orange dressing** (vg) – £7.00

**Puy lentil, roasted parsnip, rainbow beetroot, broccoli, omega nut mix, turmeric and tahini dressing** (vg) – £7.00

Add the following for **£3.50 each**

Grilled chicken – hot-smoked salmon – halloumi (v) – feta (v)

## MAINS

**Lawless Village IPA beer-battered fish and chips** – £13.50

Haddock fillet, chips, mushy peas and homemade tartar sauce

**Yorke's of Dundee pork and herb sausages** – £12.50

Mash potato, red wine jus and root vegetable crisp

**Roast butternut squash and sage risotto, kale and toasted pumpkin seeds** (v) – £11.50

**GOURMET BURGERS** – £12.50

on a toasted brioche bun with a side of rustic chips

**Yorke's of Dundee chargrilled 6oz Scottish beef**

**Grilled chicken burger**

**Falafel burger** (vg)

**Choose your filling:**

**Classic** (v)

Isle of Arran tomato chutney, mayonnaise, baby gem lettuce, beef tomato

**Highlander**

Linlithgow haggis, whisky mayonnaise, baby gem lettuce, beef tomato

**Evergreen** (v)

Avocado, spinach, grilled green peppers, coriander mayonnaise

Vegan options can be created with Linlithgow vegan haggis and Veganaise on a vegan focaccia (vg)

**Add the following toppings for an additional £1.50 each:**

Crispy bacon – Campbeltown Cheddar (v) – Vegan smoked Gouda (vg)

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in all our cafés

## SIDES

**Chips and dips** (v) – £3.00

**Cajun spiced halloumi fries** (v) – £3.50

**Small cup of soup of the day** (v) – £3.00

**Homemade slaw** (v) – £2.00

**Seasonal vegetables** (v) – £2.00

## KIDS – £7.50

For children under 12 years

**Kids' bowl of soup, bread and butter** (v)

**Yorke's of Dundee sausage, mash potato and sweetcorn**

**Fish goujons, chips and garden peas**

**Tomato pasta** (v)

**Snack plate: hummus, crudités, Emmental cheese, Ayrshire ham and tortilla chips**

Includes a soft drink and a scoop of ice cream or a piece of fruit

## DESSERTS

**Dessert of the day** – £5.50

**Isle of Arran ice cream**

Arran Ice Cream has been produced on their family-run farm on the Isle of Arran for the last twenty years. They use 100% natural colours and flavourings to create their award-winning bespoke variety.

**Vanilla / strawberry / chocolate / salted caramel / vegan mango ice cream**

One scoop – £3.00 | Two scoops – £5.00

**Affogato** – £4.50

Your choice of ice cream flavour combined with espresso



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](https://www.nms.ac.uk)

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers but it's good for the environment as it reduces food miles.

**(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.**

## SOFT DRINKS

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**Strathmore Still / Sparkling mineral water** 330 ml – £2.00

**Strathmore Still / Sparkling mineral water** 1 l – £4.00

**Fevertree tonic water** 200 ml – £2.00

**Coke** 330 ml – £3.00

**Diet Coke** 330 ml – £2.50

**Irn Bru / Sugar-free Irn Bru** 330 ml – £2.50

**Orange juice / apple juice / cranberry juice** – £2.50

**Fentiman's ginger beer** 275 ml – £3.00

### Summerhouse drinks £3.00

Misty lemonade

Raspberry lemonade

St Clements

Hint o' mint

Lavender lemonade

**Appletiser** 275 ml – £3.00

**Appletiser apple & pomegranate** 275 ml – £3.00

## WINE

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**WHITE WINE** 175 ml / 500 ml / 750 ml

**Pinot Grigio, La Maglia Rosa, IGT Provincia di Pavia, Italy** 11.5% ABV £5.25 / £14.00 / £21.00

**Rioja Blanco, Monte Clavijo, Spain** 12% ABV £5.75 / £15.50 / £23.00

**Sauvignon Blanc, Tokomaru Bay, Marlborough, New Zealand** 12.5% ABV £6.50 / £16.50 / £25.00

### ROSÉ WINE

**Pinot Grigio Blush, Conto Vecchio, Pavia, Italy** 12% ABV £5.25 / £14.00 / £21.00

### RED WINE

**Merlot, La Serre, Vin Pays d'Oc, France** 13% ABV £5.25 / £14.00 / £21.00

**Malbec, Oscuro, Mendoza, Argentina** 13.5% ABV £6.00 / £16.00 / £24.00

**Organic Cotes du Rhone Rouge, Domaine St Jacques, France** 14.5% ABV £6.75 / £17.00 / £26.00

### SPARKLING

**Vitelli Prosecco, Italy** 187.5 ml bottle £8.00

**Belvar Prosecco, Italy** 750 ml bottle £28.00

## SPIRITS

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**Absolute Vodka** 50% ABV – £3.25

**Pickerings Gin** 42% ABV – £3.25

**Bacardi** 40% ABV – £3.00

**Jack Daniels** 40% ABV – £3.00

**Glenmorangie Single Malt** 40% ABV – £4.00

**Laphroig 10 year old Single Malt** 40% ABV – £4.00

## COFFEE, TEA & HOT CHOCOLATE

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Our Benugo espresso blend uses beans from Rainforest Alliance certified™ farms

**Americano** – £3.00

**Flat white** – £3.25

**Latte** – £3.25

**Cappuccino** – £3.25

**Mocha** – £3.25

**Macchiato / double macchiato** – £2.25 / £2.50

**Espresso / double espresso** – £2.00 / £2.50

**Hot chocolate** – £3.50

**Kids' hot chocolate** – £2.50

**Babyccino** – free

**Marshmallows / Cream** – £0.50

**Tea** – £2.90

English breakfast, Earl Grey, Blood orange rooibos, Lemongrass and ginger, Chamomile, Strawberry and mango, Oriental sencha, Peppermint, Elderflower and lemon

## CRAFT BEERS

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Our selection from the best suppliers in Scotland

**St. Mungo Lager** 4.9% ABV 330 ml – £4.50

Clean and refreshing, this premium lager is brewed with Scottish and German malted barley, German hops, yeast and pure Scottish water. Its natural carbonation and firm crisp taste perfectly counter its malty body

**Harviestoun Schiehallion** 4.8% ABV 330 ml – £4.50

Named after the famous Scottish Mountain 'SHE-HAL-I-ON' is a gutsy craft lager, with a crisp palate and lingering fresh, grapefruit finish

**WindSwept Brewing Co. Tornado** 6.7% ABV 330 ml – £5.00

Brewed in Lossiemouth and named after the supersonic aircraft flown by the brewery founders, Tornado was developed with a robust malty base to support the incredible flavours, bitterness and aromas of the Citra hop

**Edinburgh Beer factory Paolozzi Lager** 5.2% ABV 330 ml – £4.50

This Munich style lager was brewed here in the west of Edinburgh. Named after Eduardo Paolozzi, Edinburgh born inventor of pop-art, it's clean, sparkling and perfectly balanced, with a superb head and malty aroma

**Eden Mill 19th Brew Golden Ale** 3.9% ABV 330 ml – £4.50

19th Brew is a Golden Ale with a sugary sweet yet reasonably dry finish, smelling of sugared almond and peach

## CIDERS

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**Thistly Cross Traditional Cider** 4.4% ABV 330 ml – £4.50

**Thistly Cross Elderflower Cider** 4% ABV 330 ml – £5.00

**Thistly Cross Strawberry Cider** 4% ABV 330 ml – £5.00