

MUSEUM KITCHEN

Each purchase from the Museum Kitchen goes to support the National Museum of Scotland
PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

PLEASE TAKE NOTE OF YOUR TABLE NUMBER
AND ORDER AT THE COUNTER

STONE-BAKED PIZZAS

Made in-house with Mungoswells wholemeal flour from East Lothian

Mediterranean vegetable (vg) Garlic mushroom, green pepper, red onion, black olives	16
Margherita (v) Yester Farm mozzarella, tomato, basil	14
Blue cheese and mushroom (v) Yester Farm mozzarella, tomato, Highland fine Cheeses Blue Murder, mushroom, spinach	16.75
Classic pepperoni Yester Farm mozzarella, tomato, pepperoni, jalapeños	16.50
Napoletana Yester Farm mozzarella, tomato, anchovies, black olives, oregano	16.75

TOASTED SANDWICHES

Mozzarella and sun-blushed tomato (v) Green pesto, rocket, lemon aioli, focaccia	9.50
The New Yorker Brown Brothers bacon, sliced turkey, Emmental, spinach, Dijon mustard mayonnaise, ciabatta	10.50
Croque Monsieur Ham, Isle of Mull Cheddar, béchamel sauce	12

(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.

SUNDAY ROAST

Vegan option available

For one 20 | For two 37

PLEASE SEE OUR DIGITAL SCREEN FOR TODAY'S SPECIALS

SMALL PLATES

Harissa hummus (vg) Sun-blushed baby tomato, cucumber, pickled red onion, Mungoswells flour flatbread	8
Haggis, neeps and tatties Campbells of Linlithgow haggis croquettes, neeps and tatties, Glenkinchie 12-year-old single malt whisky sauce	10
Heatherfield Smokehouse Scottish smoked salmon Katy Rogers dill crème fraîche, salmon roe, pickled heritage beets, fresh radish	14
Campbells of Linlithgow lamb shawarma Mungoswells flour flatbread, tzatziki, micro cress	12

SOUP OF THE DAY

Served with house focaccia and Edinburgh Butter Co. butter	
Add a cheese scone	1.5
Soup of the day	7.5
Cullen Skink Creamy smoked haddock, potato and leek	10

SIDES

Rosemary sea salt fries (vg)	6
Tahini house slaw with toasted seeds (vg)	6
Parmesan, rocket and tomato salad	6
Mac and cheese (v) Topped with crispy onions	6.75
Add smoked bacon	2

SALADS

Crispy tofu, kale and quinoa (vg) Orange, pomegranate, mint, parsley, tomato, cucumber salsa	15
Black crowdie and beetroot (v) Highland fine cheeses black crowdie, roasted heritage beetroot, frisée lettuce, red chard, pumpkin seeds, pomegranate, honey and mustard dressing	15.50
Scottish Buffalo mozzarella caprese (v) Ripe tomatoes, fresh basil, balsamic	14.50
West coast hot-smoked salmon Roasted sweet potato, green beans, spinach, pickled red onion, mustard and dill dressing	16.75

KIDS'

For kids under 12 Includes milk and a piece of fruit	
Small soup of the day With focaccia and butter	6
Crudités (vg) Carrot and cucumber batons, hummus, mini oatcakes	8
Kids' Margherita pizza (v)	8
Basil butter pasta (v) Shaved Parmesan	8
Kids' Sunday roast (Sundays only)	10

PLEASE SEE OUR COUNTER FOR
TODAY'S SELECTION OF SWEET TREATS
AND SNACKS

SCOTTISH PROVENANCE
We're proud of our Scottish larder and work in partnership with regional suppliers to source the best local produce throughout our estate. Scan the QR to view our Scottish provenance map.



WINE

Sparkling		
Botter Prosecco	10	Red
Well-balanced with peachy fruit and a light finish. 11% ABV 200 ml bottle		Vinca Organic Red Wine 7.50
		Juicy Sicilian red wine with red berry and forest fruit notes. 13.5% ABV 187 ml
Sea Change Prosecco DOC, Veneto Italy	35	Sea Change Negroamaro, Puglia, Italy 30
Crisp yet delicate with aromas of peach and pear. 11% ABV 750 ml bottle		Aromas of ripe red fruit and a smooth, lingering finish. 12% ABV 750 ml bottle
White		Rosé
Vinca Organic White Wine	7.50	Vinca Organic Pale Rosé 7.50
Crisp Sicilian white wine with citrus and blossom notes. 12.5% ABV 187 ml		Pale Sicilian pale rosé with fresh notes of rose petal. 12.5% ABV 187 ml
Sea Change Chardonnay, Puglia, Italy	30	Sea Change Rosato, Veneto, Italy 30
Vibrant and refreshing with a burst of fruit flavours. 12% ABV 750 ml bottle		Delicate and refreshing with a hint of floral. 11% ABV 750 ml bottle

ALCOHOL-FREE BEERS

Days Lager 0% ABV	5.50
Days Pale Ale 0% ABV	5.50

SOFT DRINKS

life still / sparkling water 250 ml	2.50
Deeside still / sparkling water 750 ml	4
Dash sparkling water 330 ml	3.60
Peach / Raspberry / Blackcurrant	
Coca-Cola 330 ml	3.20
Diet Coke 330 ml	3
Irn-Bru 330 ml	3

CIDERS

Thistly Cross Traditional Cider 4.4% ABV	6.50
Thistly Cross Elderflower Cider 4% ABV	6.50
Thistly Cross Strawberry Cider 4% ABV	6.50
Diet Irn-Bru 330 ml	3
Sanpellegrino 330 ml	3.50
Lemon / Orange / Blood orange	
Cawston Press sparkling 330 ml	3.50
Apple rhubarb / Elderflower lemonade	
Cawston Press 200 ml carton	2.25
Apple and pear / Summer berries	

SCOTTISH 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.

Bellfield Craft Lager	6.50
Old and New World hops combine to produce a light fruit and floral character. This modern interpretation of a classic lager is biscuity and quaffable. 5.2% ABV, 330 ml	
Bellfield Lawless Village IPA	6.50
A copper coloured, aromatic beer brewed as a traditional American IPA made with pale and crystal malts and Cascade and Centennial American hops for a modern, citrusy finish. 4.5% ABV, 330 ml	
Pilot Brewery Peach Melba Sour	6.80
A lip-smacking sour beer inspired by the popular pudding of yore. Full of peach, raspberry and vanilla. 4.3% ABV, 330 ml	

HOT DRINKS

Our coffee is Rainforest Alliance Certified		Indulgent hot chocolate	5.00
		With marshmallows and cream	
Espresso single / double	2.80 / 3.40	Kids' hot chocolate	3.00
Macchiato single / double	3 / 3.60	Babyccino	1
Flat white	4.40	Tea	3.30
Americano	4	Great Rift Breakfast / Great Rift Decaf /	
Latte	4.40	Earl Grey / Red berry / Peppermint /	
Cappuccino	4.40	Peach green tea / Chamomile /	
Mocha	4.80	Lemongrass and ginger	
Hot chocolate	4	Extra coffee shot / Flavoured syrup shot	1
		Milk alternatives	FREE

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.

SUSTAINABILITY

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.