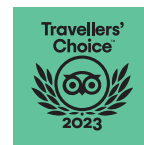


DAY MENU

FROM 12 PM



SMALL PLATES

Warm, freshly baked artisan sourdough – Scotts houmous & olive tapenade	5.75
Scotts Kitchen homemade marinated house olives	3.95
Scotts string fries – with aioli dip	4.50
Pan fried potato gnocchi – with roasted red pepper and tomato sauce and crispy onions	6.25
Crispy chorizo – served with cucumber yoghurt	6.25
BBQ baked chicken wings	6.75
Seasonal spring greens	4.95

Scotts Kitchen House Benedicts – two plump free range poached eggs on toasted muffin with middle bacon or sautéed spinach, topped with hollandaise. *Add Scottish smoked salmon for + £3* 12.95

PLATES

Scotts homemade seasonal vegetable soup – served with Isle of Arran Oatcakes or sourdough bread (available) or add a cheese scone for + £2.75	6.95
Toasted sourdough chicken sandwich – sliced roast chicken breast, baby gem lettuce, beef tomatoes and smoked bacon mayo. Served with Scotts string fries (available)	10.95
Traditional award winning haggis, neeps and tatties – with thyme jus <i>We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + £5.95</i>	11.25
Vegan haggis, neeps and tatties – served with a chive cream sauce <i>We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + £5.95</i>	11.25
Scotts handmade burger – on an artisan bap, tomato, baby gem, mayo, pickles & fries <i>add cheese, bacon, haggis, mushroom or black pudding for + £2.10 each</i>	14.95
Scotts Vegetarian burger – vegetarian burger on an artisan bap, baby gem, pickles, tomatoes, vegan mayo & fries. <i>Add cheese, veggie haggis or mushrooms for + £2.10 each</i>	14.95
Scotts homemade macaroni cheese – with herb crumb <i>add haggis, veggie haggis, chorizo, bacon or chicken for + £3 each</i>	13.95
Slowly braised casserole of the day – served with creamy mash potatoes, please ask your server	14.25
Caesar salad – Crisp baby gem lettuce with creamy Caesar dressing, shaved parmesan and crunchy, herb croutons (available). <i>Add chicken, bacon or smoked salmon for + £4</i>	11.25
Scottish smoked salmon – served cold with seasonal salad, Aaran oatcakes, caper berries and dill mayo (available)	12.95

BAKERY AND SWEET

Fresh daily selection of artisan pastries – Please ask your server	4.75
Freshly baked cheddar and herb scone – served with butter	4.95
Freshly bakes fruit scone – served with clotted cream, butter and home-made jam	5.25
Scotts famous carrot cake – with cream cheese frosting	5.95
Ice cream cone – 2 scoops, with or without a cone. Vanilla or chocolate. <i>Add a flake +55p</i>	5.25
Sticky toffee pudding – served with vanilla ice cream and toffee sauce	6.95
Affogato – over vanilla ice cream, with a shot of espresso. <i>Add a liqueur for +£4</i>	6.95
Duo of Sorbets – your server will tell you today's flavours	5.25



Fresh Scottish Lobster
Served hot with garlic butter, or cold with herb mayonnaise, chips & salad
Half / Whole – market price
(when available)

SCOTT'S
KITCHEN

SCAN TO HOST
YOUR PARTY
OR EVENT WITH US
EXCLUSIVE USE AVAILABLE



Scotts Kitchen, 4-6 Victoria Terrace, Edinburgh EH1 2JL t: 0131 322 6868 e: hello@scottskitchen.co.uk w: scottskitchen.co.uk

For allergen information on each dish, please speak to a member of staff or visit scottskitchen.co.uk

Due to the busy nature of our kitchens, it is not possible for us to guarantee dishes are 100% allergen free as may contain traces.