

DAY MENU

SERVED FROM 12:00



PRE-LUNCH POURS

Classic bloody Mary	10.95
Absolut vodka, Big Tom and all the trimmings	
Bucks fizz	10.50
fresh orange juice topped with sparkling wine	
Scotts Gold rush	9.95
Monkey Shoulder (40%), honey syrup and lemon juice	

WHILE YOU WAIT . . .

Fresh baked artisan sourdough (V)(GF)	5.75
served with Scotts houmous and olive tapenade	
House pickles (V) (GF)	4.95
cocktail cornichons & balsamic pearl onions	
Scotts marinated mixed olives (V) (GF)	4.95

SMALL PLATES

Seasonal vegetable soup (V)(GF)	6.95
served with sourdough bread or Arran oatcakes add a cheese scone +2.75	
Crispy chorizo (GF)	6.25
served with cucumber yoghurt	
Scotts seasoned fries (V) (GF)	4.75
choose cajun spice, rosemary and garlic salt or salt and chilli	
Black pudding bites	7.95
with caramelised red onion chutney and rocket salad	
Mini mac and cheese (V)	5.95
with herb crumb see below for recommended toppings +3 each	
Chargrilled purple sprouting broccoli (V) (GF)	6.25
with chilli jam and toasted sesame seeds	
Hunters chicken wings	7.25
BBQ spice baked chicken wings with crispy bacon bits and cheddar sauce	

SCOTTS CLASSICS

Bowers of Stockbridge Scottish wild venison and beetroot casserole (GF) (GF)	14.25
served with creamy mashed potatoes	
Traditional award winning haggis neeps and tatties (GF)	11.25
with thyme jus or	
Vegan haggis neeps and tatties (V)	11.25
served with chive cream sauce	
<i>We highly recommend a dram of Glengoyne 12 YO as the perfect accompaniment +6.95</i>	
Scotts handmade burger	14.95
in artisan bap with tomatoes, baby gem lettuce, mayo, pickles and fries (Moving Mountains veg burger available) see below for recommended toppings +3 each	
Homemade macaroni cheese (V)	12.95
with herb crumb see below for recommended toppings +3 each	

LIGHTER BITES

Hebridean Smokehouse hot smoked salmon (GF) (GF)	12.95
served with crispy dill potato fritters, herb salad with lemon & caper vinegarette	
Toasted open sourdough sandwich (V)(GF)	10.95
with red pepper and chilli houmous, chargrilled courgettes, garlic & herb marinated cherry tomatoes and Scotts fries see below for recommended toppings +3 each	
Orzo and rocket salad (V) (GF)	11.25
served with vegan feta, peas, toasted pumpkin seeds and lemon & mint dressing see below for recommended toppings +3 each	

TOPPINGS/FILLINGS +3

Crispy Chorizo (GF) (GF)
Garlic & Rosemary Chicken (GF) (GF)
Smoked Bacon (GF) (GF)

Haggis (GF)
Black Pudding (GF)

Veggie Haggis (V) (GF)
Scottish Smoked Salmon (GF)
Portobello Mushroom (V) (GF)



SCOTTS
KITCHEN

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



Scotts Kitchen, 4-6 Victoria Terrace, Edinburgh EH11 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% free as many contain traces.
Please note, a 10% discretionary gratuity will be added to your bill. 100% of all service goes to the staff.

DESSERTS

Lemon cheesecake with honey & cardamom crumb

whipped lemon cream cheesecake with
buttery crumb base

6.25 

Sticky toffee pudding

served with vanilla ice cream and toffee sauce

6.95 

Vegan dark chocolate & coffee delice with hazelnut crumb

6.25 

Duo of sorbets

ask your server for today's flavours

5.25 

Two scoop ice cream cone

choose from vanilla or chocolate

5.25 

add a flake +55p

Affogato

vanilla ice cream with a shot of espresso

6.95 

add a liqueur +4.50

Traditional Scottish cranachan

whisky vanilla cream with toasted honey oats
and fresh Scottish raspberries

6.25 

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