

**Please take note of your table number and order at the counter.**

Every purchase made here today goes to support the continued development of The Burrell Collection.

Burrell Collection Members receive 10% off their total bill at the Burrell Restaurant.

**The  
Burrell  
Collection**

# The Burrell Restaurant

## Lunch menu

**Please ask us about the allergens in our food, or if you have any dietary requirement that we can support you with.**

### Soup of the day

**Chef's soup of the day (v) – 7**

Served with a crisp sourdough roll and butter

Upgrade to a cheese scone – 1.50

(subject to availability)

### Small plates

**Hummus and harissa chickpeas (vg) – 7.5**

Rosemary focaccia, roasted mixed seeds, harissa oil

**Farmed buffalo mozzarella (v) – 9.5**

Vine tomatoes, pesto, wild rocket

**Goat's cheese fritter (v) – 8.5**

Scottish honey chilli jam, lamb's leaf, marinated olives

**Linlithgow beetroot-cured salmon – 13.5**

Whipped tofu, asparagus, salsa verde

### Salads

**Vegan feta panzanella (vg) – 12**

Garlic croutons, cos, cherry tomatoes, fresh basil, red onion, marinated olives, balsamic vinaigrette

**Spring chicken (halal) – 13**

Mangetout, seasonal green leaves, cucumber, scallions, parsley, honey and mustard dressing

**Heatherfield smoked salmon – 13**

Quinoa, fresh herbs, roasted courgette, rocket, pickled red onion, pomegranate, lemon extra virgin olive oil

### Main courses

**Chickpea and potato curry (vg) – 12.5**

Aromatic coconut sauce, roasted courgette, spinach served with rosemary naan bread

**Fusilli pesto Genovese (v) – 12.5**

Pesto pasta, semi-dried baby plum tomatoes, asparagus, shaved white mature Cheddar

**Roast fillet of seabass – 19**

Peterhead smoked haddock and leek crushed potatoes, creamy white wine, dill sauce

**Buttermilk chicken burger (halal) – 12**

Garlic mayonnaise, kale slaw, pickled jalapeños

**The Burrell beef sandwich – 14.5**

Slow-braised Lockerbie brisket, Cheddar, veal jus, caramelised onion chutney, toasted ciabatta

### Sides

**Kale slaw (vg) – 5**

Red cabbage, carrot, red onion, kale, lemon vinaigrette

**Green salad (vg) – 6**

Mangetout, cos, rocket, cucumber, green chickpeas, house dressing

**Ayrshire potato salad (vg) – 6**

Dijon and wholegrain mustard mayonnaise, scallions, parsley, dill

**Truffle fries (v) – 8.5**

Vintage Scottish cheddar, balsamic glaze, crispy onions, white truffle and black pepper mayonnaise

**Rustic fries (vg) – 5.5**

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist.

**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.**

**Please ask a member of our team for our kids' menu**



#### 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 code to view our Scottish provenance map.



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## Prosecco

**Botter Prosecco** 20cl – 9.5

Well-balanced with peachy fruit and a delicate, light finish.

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## Wine

Sea Change combines great wine with a commitment to protecting our oceans. By removing unnecessary plastic, using sustainable materials, and choosing label paper made partly from grape waste, they reduce the impact of packaging. Each bottle also supports marine charities, so choosing Sea Change helps protect our oceans and the wildlife that depend on them.

125 ml glass / 175 ml glass / 750 ml bottle

**Sea Change Chardonnay, Puglia, Italy** 12% ABV – 7.5 / 11 / 30  
Vibrant and refreshing with a burst of fruit flavours.

**Sea Change Negroamaro, Puglia, Italy** 12% ABV – 7.5 / 11 / 30  
Aromas of ripe red fruit and a smooth, lingering finish.

**Sea Change Rosato, Veneto, Italy** 11% ABV – 7.5 / 11 / 30  
Delicate and refreshing with a hint of floral.

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## Craft beers

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

**West St Mungo Premium Lager** 330ml 4.9% ABV – 6.25

**Schiehallion beer** 330ml – 6.25

**Peroni** 330ml – 6

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## Alcohol-free beers

**Days Lager** 330ml 0% ABV – 6.5

This award-winning lager is clean and crisp. Lightly malted with well-balanced floral and citrus notes.

**Days Pale Ale** 330ml 0% ABV – 6.5

Bold, balanced and vibrant, with tropical overtones and a satisfyingly clean grapefruit finish.

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## Cider

Thistly Cross are Scotland's leading cider producer. Situated in the beautiful East Lothian coast, one of Scotland's sunniest areas. They are focused on producing fantastic tasting ciders.

**Thistly Cross Traditional Cider** 330ml 4.4% ABV – 6.5

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## Hot drinks

**Our coffee is Rainforest Alliance Certified**

**Espresso** single / double – 2.8 / 3.4

**Macchiato** single / double – 2.9 / 3.5

**Americano** – 3.9

**Latte** – 4.3

**Cappuccino** – 4.3

**Flat white** – 4.3

**Mocha** – 4.7

**Hot chocolate** – 4.5

**Indulgent hot chocolate** – 5  
With marshmallows and cream

**Birchall Tea** – 3.3  
Please ask us for available flavours

**Extra coffee shot** – 1

**Flavoured syrup shot** – 0.8

**Milk alternatives** – Free

**Kids' hot chocolate** – 3

**Babyccino** – 1.1

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## Iced drinks

**Iced americano** – 3.9

**Iced latte** – 4.3

**Iced mocha** – 4.7

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## Seasonal drinks

**Iced white chocolate matcha** – 4.8

**Iced matcha lemonade** – 4.5

**Classic lemonade** – 4.3

**Pink lemonade** – 4.5

**Mixed berries iced tea** – 4.5

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## Soft drinks

**Life still water** 500ml – 2.5

**Life sparkling water** 500ml – 2.5

**Juice** – 2.7  
Orange / Apple / Cranberry

**Coca-Cola** 330ml – 3

**Diet Coke** 330ml – 2.9

**Coke Zero** 330ml – 2.9

**Irn-Bru** 330ml – 2.9

**Diet Irn-Bru** 330ml – 2.9

**San Pellegrino** 330ml – 3.5  
Lemon / Orange

**Summerhouse Lemonades** 275ml – 3.6  
Misty / Raspberry / Mint / St Clement's