

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 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.

Sunday roast

available every Sunday

Sunday roast for one/two – 15.95/30
Scottish roast beef, seasonal Scottish vegetables, roasted potatoes, Yorkshire pudding

Soup of the day

Chef's soup of the day (v) – 6
Served with a sourdough roll and butter

Small plates

Slow-roasted Portobello mushroom (vg) – 7.5
Smoked vegan cheese, apricot and herb crumb, spinach purée

Vegetarian haggis katsu (vg) – 7.5
Crispy Asian spiced Linlithgow haggis, served with katsu aioli and micro herbs

Grilled goat's cheese (v) – 8
Fig and honey chutney, wild rocket, Scottish oatcakes

Balvenie scotch smoked salmon – 12.5
Avocado mousse, pickled fennel and cucumber, charcoal crackers

Salads

Roasted sweet potato and vegan feta salad (vg) – 11
Crisp winter leaves, pomegranate, toasted pumpkin seeds, with a spiced tahini and lemon dressing

Chicken and hot honey salad (halal) – 12.5
Cos, roasted garlic croutons, hot honey

Heatherfield smoked salmon – 12.5
Scottish baby potatoes, scallions, cucumber, horseradish crème fraîche, crispy onions

(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.

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.

Main Courses

Smoked aubergine tagine (v) – 11
Chickpeas, fire-roasted peppers and spinach, served with Moroccan couscous

Chargrilled chicken breast (halal) – 15
Roasted butternut squash, leek, sage gnocchi

Angry Scots shrimp pasta – 14
North Sea king prawns, penne rigate, scotch bonnet chilli, tomato sauce

The Burrell Highlander burger – 13.5
Chargrilled Scottish steak burger topped with Cheddar, haggis, Dijon mayonnaise, crispy onions

The Burrell beef sandwich – 14
Slow-braised beef brisket, Cheddar melt, caramelised onion chutney, beef jus, toasted ciabatta

Sides

Roasted beets salad (vg) – 6
Harissa spiced chickpeas, sun-blushed tomato, house dressing

Artichoke and vegan feta (vg) – 6
Wild rocket, spiced tahini, lemon dressing

Rustic fries (vg) – 5

Truffle fries (v) – 7
Topped with Cheddar, aged balsamic, crispy onions, served with truffle mayonnaise

Haggis-crushed potatoes – 7
Served with creamy peppercorn sauce

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.



Prosecco

Botter Prosecco 20cl – 9.5
Well-balanced with peachy fruit and a delicate, light finish.

Wine

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.

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.

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
The first beer brewed by West, it's a great example of a Bavarian style Helles lager. A touch a light Munich malt in the mash brings a slight copper colour and complex malty flavour.

Schiehallion beer 330ml – 6.25

Peroni 330ml – 6

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.

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

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

Seasonal drinks

Maple spice cappuccino – 4.75

Macadamia nut flat white – 4.75

Millionaire hot chocolate – 5

Soft drinks

Life still water 500 ml – 2.5

Life sparkling water 500 ml – 2.5

Juice – 2.5
Orange / Apple / Cranberry

Coca-Cola 330 ml – 3

Diet Coke 330 ml – 2.8

Coke Zero 330 ml – 2.8

Irn-Bru 330 ml – 2.8

Diet Irn-Bru 330 ml – 2.8

San Pellegrino 330 ml – 3.4
Lemon, orange, blood orange

Summerhouse Lemonades 275 ml – 3.5
Misty / Raspberry / Mint / St Clement's