

**Please take a 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.

**The
Burrell
Collection**

The Burrell Restaurant

Lunch menu

Please ask us about the allergens in our food

Soup of the day

Today's seasonal soup (v) – 5
Sourdough bread and Graham's butter

Salads

Green grains (vg) – 10
Tomato, red pepper, cucumber, chopped kale, fat free dressing

Roast summer squash (vg) – 10
Organic spelt, beetroot, rocket, sesame dressing

Roast broccoli (v) – 10.5
Pomegranate, pistachio, herb dressing, feta, herb yoghurt

Mains

Pan fried gnocchi (v) – 10.5
Chickpeas, tomato, chilli, Buffalo Farm mozzarella

Katsu Ayrshire cauliflower (v) – 13.5
Japanese style curry, sushi seasoned rice, pickled cucumber

Herb-marinated chicken breast – 14.5
Artichoke, broad beans, chimichurri

The Burrell beef sandwich – 12
Yorke's of Dundee beef brisket, hand pulled ciabatta,
Border Cheddar melt

Angus steak burger – 11.5
Borders Cheddar, chopped lettuce, gherkin, Burrell burger
sauce

Snacks

Harissa hummus (vg) – 6.5
Toasted seeds, flatbread

Buffalo Farm mozzarella (v) – 9.5
Charred peach, mint, plum tomato

Falafel (v) – 8.5
Pickled cucumber, red pepper pesto

Toasted sourdough sandwiches

Served with green salad

Italian Deli (v) – 9.5
Buffalo Farm mozzarella, spinach, olives, Arran tomato chutney

The New Yorker – 10.5
Crispy bacon, sliced turkey, Cheddar, spinach, Arran mustard
mayo

Sides

Green salad (vg) – 4
Miso dressing

Skin-on fries (v) – 5

Truffled fries (v) – 6
Truffle mayo, aged balsamic, Cheddar, crispy onion

Za'atar-roasted potatoes (v) – 4.5
Herb yoghurt

Kids' menu available upon request

Drinks on reverse

(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.

Adults need around 2000 kcal a day.

**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.**

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.

West St Mungo Premium Lager 330ml 4.9% ABV – 5.5

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

West GPA 330ml 5.2% ABV – 5.75

A little wheat helps keep the GPA light and fresh. Hops bring flavours of dried lemon and black pepper. With an elegantly dry finish, this is an incredibly well balanced ale.

West 4 330ml 4% ABV – 5.5

This straw coloured lager is clean, light and refreshing. It strikes the perfect balance between hop bitterness and lemon freshness.

Alcohol-free beers

Days Lager 330ml 0% ABV – 5

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

Days Pale Ale 330ml 0% ABV – 4

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

Ciders

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 – 5

Thistly Cross Elderflower Cider 330ml 4% ABV – 5.2

Thistly Cross Strawberry Cider 330ml 4% ABV – 5.2

Soft drinks

Strathmore still water 330 ml – 2.2

Strathmore sparkling water 330 ml – 2.2

Juice – 1.85

Orange / apple / cranberry

Coke 330 ml – 2.75

Diet Coke 330 ml – 2.6

Irn-Bru 330 ml – 2.6

Diet Irn-Bru 330 ml – 2.6

Sanpellegrino 330 ml – 2.6

Lemon, orange, blood orange

Summerhouse Lemonades 275 ml – 3

Misty, raspberry, mint, lavender, St Clement's

House wines

Sea Change Prosecco

125 ml glass / 750 ml bottle

Sea Change Prosecco, DOC, Veneto Italy 11% ABV – 7.5 / 31
Pop the cork! Crisp yet delicate with aromas of peach and pear.

Sea Change Wines

125 ml glass / 175 ml glass / 750 ml bottle

Sea Change Chardonnay, Puglia, Italy 12% ABV – 5.25 / 6 / 23
Fruit forward, crisp and zesty. Wonderfully rounded and easy drinking.

Sea Change Negroamaro, Puglia, Italy 12% ABV – 5.25 / 6 / 23
Bursting with red fruit and sunshine, really ticks all the boxes. A real crowd pleaser.

Sea Change Rosato, Veneto, Italy 11% ABV – 5 / 6 / 23
Delicate, floral and wonderfully refreshing. A pretty pink.

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.

Hot drinks

Our coffee is carbon neutral and Rainforest Alliance Certified

Espresso single / double 0 kcal – 2.2 / 2.8

Macchiato single / double 6 kcal – 2.3 / 2.9

Americano 0 kcal – 3.1

Latte 202 kcal – 3.5

Cappuccino 135 kcal – 3.5

Flat white 117 kcal – 3.5

Mocha 282 kcal – 3.6

Hot chocolate 310 kcal – 3.6

Indulgent hot chocolate 432 kcal – 3.95
With marshmallows and cream

Loose-leaf tea 1 kcal – 2.7
Please ask us for available flavours

Extra coffee shot 0 kcal – 0.8

Flavoured syrup shot – 0.8

Milk alternatives – Free

Kids' hot chocolate – 2.5

Babyccino – 1