

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

Burgers

Burrell beef burger – 10.5

Ayrshire streaky bacon, melted cheese, red onion,
iceberg lettuce, spiced burger sauce and gherkins

Sweet potato burger (v) – 9.5

Sweet potato pakora, chilli mayo, sweet pickled red onion,
lime yoghurt and rocket

Chargrilled chicken breast burger – 9.95

Marinated chicken breast with spiced mayo, red onion, lettuce,
and chargrilled tomato chutney

Add ons – 1.5 each

Haggis / Peppercorn sauce / Onion rings / Jalapeños

Flatbreads

Arran onion marmalade (v) – 6.5

Mozzarella and herb oil

Cherry tomato (v) – 6

Basil, rocket and olive

Pepperoni – 7.5

Mozzarella and chilli jam

Mains

Chef's soup of the day – 5

Local sourdough bread, butter

Breaded Campbells of Linlithgow haggis bites – 7.5

Isle of Arran beetroot chutney, pickled cucumber
and wholegrain mustard

Gnocchi (v) – 7.5

White wine cream sauce, roast peppers and tenderstem
broccoli

Steak sandwich – 10

Served on hand-pulled ciabatta with Swiss cheese,
onion marmalade and rocket served with fries

Salads

Chicken Caesar – 10

Chicken breast marinated in lemon and garlic with cos lettuce,
sun-blushed tomatoes, Parmesan and croutons in a classic
Caesar sauce

Classic tuna Niçoise – 10.5

Tuna with new potatoes, rocket, boiled egg, sun-blushed
tomatoes, red onion and capers with olive oil and lemon dressing

Pad Thai vegetables (vg) – 9

Rice noodles with oriental vegetables with our own spiced
peanut sauce

Genovese salad (v) – 8.5

New potatoes and green beans dressed in classic Genovese
pesto with peas and asparagus

Sides

Skin-on fries – 3.5

The Burrell slaw – 3.5

Desserts

Warm nutty brownie (v) – 4.75

Isle of Arran chocolate ice cream, hazelnut dust

Carrot cake (v) – 5.5

Raspberry coulis, crushed pistachios

The Burrell ice cream sundae (v) – 5.25

Chocolate & strawberry ice cream, brownie, fresh strawberries
and cream

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.**

Beer & cider

Bottles

Thistly Cross Original cider 6.2% ABV – 4.5

Thistly Cross Scottish fruits cider 4% ABV – 4.6

Thistly Cross elderflower cider 4% ABV – 4.6

Days Brewing Scottish brewed alcohol-free pale ale
0.0% ABV – 4.25

Days Brewing Scottish brewed alcohol-free lager
0.0% ABV – 4.25

Draught

Pint / ½ pint

West 4 Premium Session lager 4% ABV – 4.95 / 2.75

West St Mungo Helles lager 4.9% ABV – 5.25 / 3.15

West GPA (German pale ale) 5.2% ABV – 5.5 / 3.5

Hot drinks

Our coffee is carbon neutral and Rainforest Alliance certified

Espresso single / double 0 kcal – 2.15 / 2.65

Macchiato single / double 6 kcal – 2.25 / 2.75

Americano 0 kcal – 2.9

Latte 202 kcal – 3.15

Cappuccino 135 kcal – 3.15

Flat white 117 kcal – 3.15

Mocha 282 kcal – 3.25

Hot chocolate 310 kcal – 3.25

Indulgent hot chocolate 432 kcal – 3.55
With marshmallows and cream

Loose-leaf tea 1 kcal – 2.65
Please ask us for available flavours

Extra coffee shot 0 kcal – 0.6

Flavoured syrup shot – 0.6

Milk alternatives – Free

Soft drinks

Juice – 1.85
Orange / apple / cranberry

Strathmore still water 330 ml – 2.1

Strathmore sparkling water 330 ml – 2.1

Coke 330 ml – 2.6

Diet Coke 330 ml – 2.5

Irn-Bru – 2.5

Sugar-free Irn-Bru – 2.5

Summerhouse Lemonades – 2.75
Misty lemonade / Raspberry / Lavender lemonade
St Clements

House wines

Sea Change Wines

125 ml glass / 175 ml glass / 750 ml bottle

Sea Change Chardonnay, Puglia, Italy – 4.75 / 5.5 / 21
Fruit forward, crisp and zesty. Wonderfully rounded and easy drinking.

Sea Change Negroamaro, Puglia, Italy – 4.75 / 5.5 / 21
Bursting with red fruit and sunshine, really ticks all the boxes. A real crowd pleaser.

Sea Change Rosato, Veneto, Italy – 4.75 / 5.5 / 21
Delicate, floral and wonderfully refreshing. A pretty pink.

Sea Change Prosecco

125 ml glass / 750 ml bottle

Sea Change Prosecco, DOC, Veneto Italy – 6.95 / 30
Pop the cork! Crisp yet delicate with aromas of peach and pear.

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.

Red wines

Bottle

Dom Ramos Jove, Rioja DOC, Spain – 23.5
This cheeky chappie is youthful and appetisingly full of fresh red fruit.

Las Condes Merlot, Maipo Region, Valley Central, Chile – 25
Room temperature for this 'Chile' Merlot, plummy.

White wines

Bottle

Castelforte Pinot Grigio, Veneto, Italy – 22.5
Delightfully fresh and intense. Please the crowd, it's not a huge seller for nothing.

Beronia Rioja Blanco Viura, Spain – 24
This delicate wine has aromas of peach and lily petals. Floral and leaving you feeling fresh as a daisy.