

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) – 6

Served with crisp sourdough and butter

Small plates

Beetroot and harissa Hummus (vg) – 7.5

Served with sourdough toast and carrot crisps

Vegetarian haggis katsu (vg) – 7.75

Crispy Asian spiced Linlithgow haggis served with katsu aioli

Grilled goat's cheese (v) – 8

Sweet and sour chilli jam, walnut and oat crumb, wild rocket

Balvenie scotch smoked salmon – 12.75

Avocado mousse, pickled fennel and cucumber, charcoal crackers

Salads

Herby Quinoa and pomegranate (vg) – 11

Vegan feta, tomato, red onion, garlic, parsley, dill, extra-virgin olive oil

Chicken and honey mustard (halal) – 13

Crispy smoked bacon, cos, roasted garlic croutons, honey mustard sauce

Heatherfield smoked salmon – 13

Fragrant spiced potatoes, curried crème fraîche, scallions, spinach, crispy onions

Main Courses

Smoky aubergine tagine (v) – 11.5

Chickpeas, peppers, spinach, Moroccan spiced couscous

Chicken Stornoway – 15

Grilled chicken, black pudding crushed potatoes, green beans, creamy peppercorn sauce

Angry Scots shrimp pasta – 14.75

North Sea king prawns, penne rigate, rich scotch bonnet chilli, tomato sauce

Burrell collection beef sandwich – 13.5

Slow braised Scotch beef brisket, red onion marmalade, Cheddar cheese, beef jus, toasted ciabatta

Angus steak burger – 13

Crispy smoked bacon, cheddar cheese, shredded cos, Burrell burger sauce

Sides

Beetroot and spiced chickpea salad (vg) – 6

Sun-blushed tomato mixed leaves and house dressing

Vegan feta and artichoke (vg) – 7

Wild rocket, spiced tahini and lemon dressing

Rustic fries (vg) – 5.5

Truffle fries (v) – 8

Isle of Mull Cheddar, aged balsamic, crispy onions, truffle mayonnaise

Stornoway crushed potatoes – 7.25

Black pudding crushed potatoes, creamy peppercorn sauce, micro herbs

(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.

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.

Sea Change Prosecco, DOC, Veneto Italy 11% ABV 750ml – 35

Crisp yet delicate with aromas of peach and pear.

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 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

Loose-leaf 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

Soft drinks

Strathmore still water 500 ml – 2.5

Strathmore sparkling water 500 ml – 2.5

Juice – 2.5

Orange / Apple / Cranberry

Coca-Cola 330 ml – 3

Diet Coke 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 / Lavender / St Clement's