

## NIBBLES

all 5

Gordal Olives (vg)  
Rock Salt

Fresh Bread Selection (vg)  
Evoo, Balsamic Vinegar

Harissa Hummus Charred Flatbread (vg)  
Charred Flatbread, Evoo, Pistachio Dukkah

Szechwan Roast Cashews

## SHARING PLATTERS

Allotment Platter (vg) 19  
Three Cheese Baked Souffle, Sweet Potato Falafel,  
Harissa Hummus, Haggis Spiced Celeriac,  
Szechwan Plums, Tamarind BBQ King Oyster  
Mushrooms, Pickled Root Veg Salad, Artisan  
Breads, Gordal Olives, Sun Blushed Tomatoes,  
Aged Balsamic, Extra Virgin Olive Oil

## STARTERS

Grand French Onion Soup 8  
Steak & Kidney Dumplings, Gruyère

Cauliflower Panna Cotta (v) 8  
Tomato Consommé, Tomatillos,  
Parmesan Crisp, Micro Leaves

Grand Cafe Prawn Classic 10  
North Atlantic King Prawns, Gem Lettuce,  
Caramelised Lemon, Cucumber, Heirloom Tomato,  
Classic Cocktail Sauce

Ramsay's of Carluke 8  
Haggis Scotch Egg  
Curried Mayonnaise, Pickled Swede,  
Pistachio Nut Dukkahs

Scottish Rope Grown 9/15  
Mussels Marinere  
Starter ~ Served with Sourdough Bread  
Main ~ Served with Sourdough Bread,  
Fries & Aioli

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

## MAINS

Butter Baked Corn Fed Chicken 18  
Roast Cauliflower, Kale, Chicken Skin Crisp,  
Champ, Louage Cream

Woodland Mushrooms 17  
& Spelt Risotto (vg)  
Tofu Dressing, Pumpkin Seed Pesto

King Prawn, Hot Smoked Salmon, 15  
& Rope Grown Mussel Pappardelle  
White Wine Velouté, Garden Peas,  
Parmesan, Dill

Line Caught Haddock 15  
& Hand Cuts Supper  
Triple Cooked Chips, Tartare Sauce, Mushy Peas,  
Pickles, Lemon, Buttered Sourdough  
(Ask About Our Vegetarian Alternative)

Haggis Spiced Roast 15  
Celeriac Steak (vg)  
Whisky-Soaked Golden Raisins, Apple, Walnut,  
Israeli Cous Cous

## SALADS

Add Chicken, Hot Smoked Salmon  
or Crispy King Prawns For 4

Classic Caesar Salad (vg) 10  
Rosemary Focaccia Croutons, Bacon Crisps,  
Parmesan, Boiled Egg, Caesar Dressing  
(Available With Or Without Anchovies)

Orange & Coriander Marinated 11  
Vegan Feta (vg)  
Giant Couscous Salad, Mint, Basil,  
Toasted Almonds, Sunflower Seeds,  
Tenderstem & Cumin Oil

## SIDES

French Fries (vg) · Champ Mash  
Triple Cooked Chips (vg)  
Parmesan & Truffle Fries  
Lemon & Dill Potato Salad (v)  
Sesame & Soy Greens (vg)  
Grand Cafe Green Salad (vg)

## GRILL

Rievers Reserve Gold, Grass Fed, 35 Days  
Dry Aged Scotch Beef with Triple Cooked  
Chips, Slow Roast Cherry Vine Tomato,  
Tamarind King Oyster Mushroom

8oz Rump 22  
Sauces 2  
Green Peppercorn · Béarnaise  
Salsa Verde · Garlic & Herb Butter

35 Day Dry-Aged Cheeseburger 15  
Smashed Beef Patty, Taleggio, Confit Onions,  
Maple Bacon, Iceberg, Tomato, Burger Sauce,  
Sesame & Poppyseed Bun, Fries

35 Day Dry-Aged Cafe Burger 15  
Salt Beef, Shaved Pastrami, Ise of Mull Cheddar,  
Iceberg, Tomato, Pickle, Burger Sauce, Sesame &  
Poppyseed Bun, Fries

Sweet Potato & Black Bean Burger (vg) 14  
Vegan Applewood Cheese, Confit Onion,  
Iceberg, Pickle, Tomato, Burger Sauce,  
Sesame & Poppy Seed Bun, Fries

## SANDWICHES

Add Soup, Fries or Lemon &  
Dill Potato Salad for 2

Salt Beef & Sauerkraut Bagel 9.5  
Confit Onions, Taleggio, Russian Dressing

Roast Woodland Mushroom 9  
On Sourdough Toast (v)  
With Hollandaise

Cafe Club Sandwich 9  
Lemon & Herb Grilled Chicken, Crispy Bacon,  
Lettuce, Tomato, Egg Mayo

Croque Monsieur 9  
Ayrshire Ham, Smoked Applewood Cheddar,  
Whole Grain Mustard Béchamel

Croque Madame 9.5  
Ayrshire Ham, Smoked Applewood Cheddar,  
Whole Grain Mustard Béchamel, Soft Fried Egg

King Prawn, Crayfish 9  
& Avocado On Focaccia  
Sun Blushed Tomato Mayo, Iceberg

## DESSERTS

Perthshire Raspberry Cranachan (v) 8  
Balvenie Whisky Whipped Cream,  
Perthshire Raspberries, Toasted Oats & Shortbread

Guanaja Chocolate Ganache 8  
Pistachio Crumb, Pistachio Coral Sponge,  
Coconut Ice Cream, Candied Lime

Heather Honey Parfait 8  
Mango, Summer Fruits, Lavender Tuille,  
Lemon Meringues

Sticky Toffee Mille-Feuille 8  
Crème Patisserie, Salted Caramel,  
Crème Fraiche Ice Cream, Sugared Filo Tuille

## CINEMA, BUT NOT AS YOU KNOW IT

The Scotsman Picturehouse  
is a luxury take on a big  
screen experience.

Expect 48 sumptuous leather  
armchair seats, nestled between  
individual tables, classic empire  
lamps and claret soft deep pile  
carpet throughout.  
This very special venue is also  
available for exclusive hire,  
making it perfect for truly stand  
out private events.

Visit [scotsmanpicturehouse.co.uk](http://scotsmanpicturehouse.co.uk),  
call 0131 622 2979 or ask a member  
of staff for more details

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or [grandcafeedinburgh.co.uk/allergens](http://grandcafeedinburgh.co.uk/allergens).

