

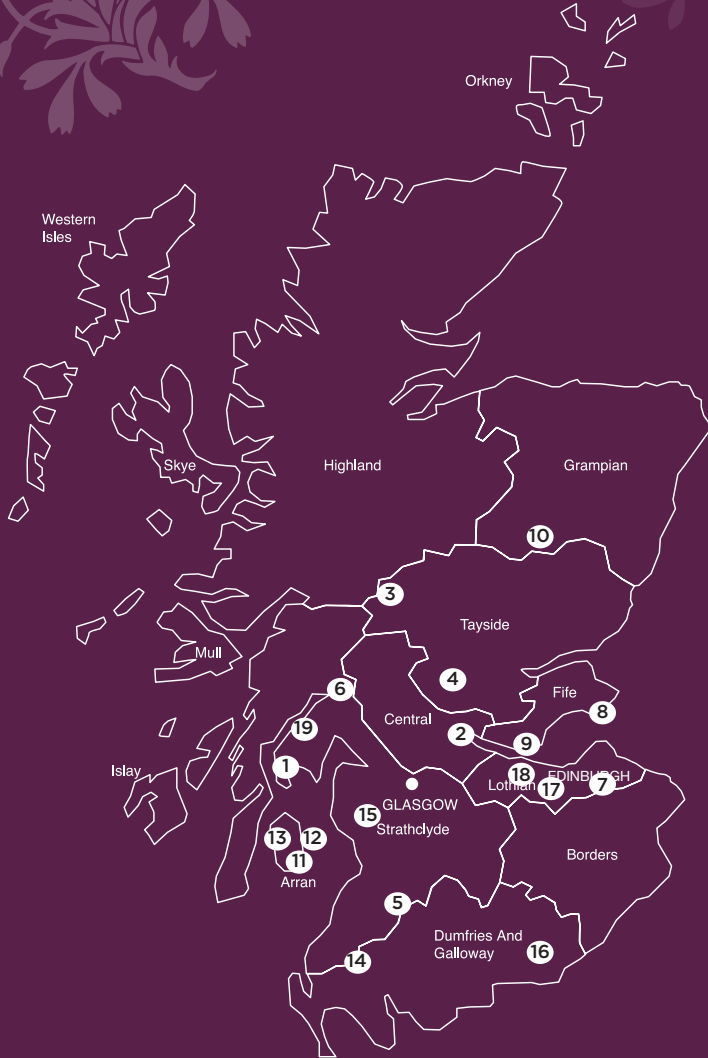
Our Food Provenance

Our menu contains the finest and most sustainable ingredients sourced from across the length and breadth of Scotland.



GATEWAY
RESTAURANT

Menu



- | | |
|------------------------------|------------------------|
| 1 Loch Fyne | 11 Wooley's of Arran |
| 2 Graham's Family Dairy | 12 Bellevue Creamery |
| 3 Rannoch Smokery | 13 Patterson Arran |
| 4 Perthshire & Angus Farmers | 14 Braeheads Foods |
| 5 Campbell Brothers | 15 Robertson's of Ayr |
| 6 Highland Smokery | 16 Buccleuch Estates |
| 7 Campbells Produce | 17 Breadwinner Bakery |
| 8 St Andrews Farmhouse | 18 Mackie's Dairy |
| 9 Fife Creamery | 19 Inverawe Smokehouse |
| 10 Cambus O'May | |

Many of the herbs and vegetables used in these recipes are grown in our Market Garden here at the Botanics. The produce is selected by the gardener and delivered directly to our chef.

Whatever dishes we are preparing, we look first to the Market Garden for fresh, quality ingredients to inspire us.

Other ingredients are sourced from reputable local and Scottish suppliers.

Many dishes can be adapted to suit specific dietary needs. Please just ask us.

The Gateway Restaurant has been awarded 'Taste Our Best' quality assurance by VisitScotland.

The Market Garden is supported by players of People's Postcode Lottery.



Starters

St James Smoked Salmon £6.75
*radishes, lime, compressed cucumber,
wasabi cream*

Botanic Garden Organic Beetroot Salad
*goat cheese curd, pear, walnuts, baby red
chard (Small £6.00 / Large £11.50)*

Chicken Liver Parfait £6.50
*cherry puree, market garden rhubarb
compote, ginger bread*

Cullen Skink (Small £6.75 / Large £12.00)
smoked haddock, mussels, sea vegetables

Ham Hock Presse £6.00
*charred leek & truffle mayonnaise, crispy
artisan rye bread*

Roasted Cauliflower Fregola Salad £5.75
*chicory, dates, olives, saffron and orange
dressing*

**A Choice Of Two Freshly Prepared
Soups Of The Day** £5.50
*served with bread and butter
please ask your server about today's option*

Sides

Cauliflower Rice £3.50
pancetta, peas, spring onion, coriander

Hand Cut Chips £3.50
served with rosemary salt

House Salad £3.50
honey and grain mustard dressing

Mushrooms £3.50
wild and cultivated mushrooms with spinach

Mains

Sea Bass £12.50
*thyme and chorizo croquette, braised
garden baby fennel, sauce vierge*

Harissa Chicken £12.00
parsley arancini, stem broccoli, chive pistou

Baked North Atlantic Coley £11.75
saffron and tomato risotto, squid ink tuile

Mushroom Wellington £11.50
*foraged and cultivated mushrooms, brie, hazelnut,
cranberry, garden leaves*

Parmesan Gnocchi £11.75
*butternut squash, sage and pine nut butter,
almond foam*

Buccleuch Estates Steak Salad £12.00
*baby gem, garlic, croutons, parmesan,
chimichurri sauce*

Spiced Lamb Burger £12.50
*tzatziki, baby gem lettuce, hand cut chips with
rosemary salt*

To Finish




Lemon Verbena Panna Cotta £5.75
wood sorrel granita and blueberries

Sticky Toffee Pudding £5.75
butterscotch sauce, vanilla ice cream

Raspberry Frangipane £5.75
pomegranate jam, cardamom yoghurt

Selection of Arran Dairy Ice Cream £4.50
ask your server about today's options

Meringue Nest £5.75
lime curd, forest berry compote, lemon sorbet

   @botanicsbites

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Reservations: 0131 552 2674 Email: info@gatewayrestaurant.net

www.atthebotanics.co.uk

