

# MENU



FOLK AND HAGGIS EXPERIENCE

FÀILTE GU DÙN ÈIDEANN

WELCOME TO EDINBURGH

# STARTERS

## VEGAN SCOTCH BROTH / Brot Albannach

*Scotch Broth* is a classic Scottish soup that has warmed Scottish homes for generations. Made with **fresh seasonal vegetables, barley, and hearty pulses**, it's served with **homemade bread** perfect for soaking up every bit of its rich flavor. Originally, this nourishing soup provided energy and warmth through Scotland's cold winters, and over time, it has come to represent the essence of **traditional rural Scottish cooking**.

## CULLEN SKINK / Brot Chuileann

*Cullen Skink* is a traditional Scottish soup with origins in the fishing village of Cullen on Scotland's northeast coast. Originally created as a way to use locally **smoked haddock**, this dish combines the fish with **potatoes, onions, and a touch of cream** to create a rich texture.

Cullen Skink quickly became popular not only among fishermen but also across Scotland as a satisfying and affordable dish that celebrates local produce. Today, it's a beloved part of Scottish cuisine and a **true taste of Scotland's culinary heritage**.

# MAINS

## HAGGIS, NEEPS 'N' TATTIES / Taigeis, Sneap is Buntàta

*Haggis, Neeps, and Tatties* is one of Scotland's most iconic dishes, the dish consists of **haggis**—a savory pudding made from minced sheep's pluck, mixed with oats, onions, and spices—alongside **neeps** (mashed turnips or swede) and **tatties** (mashed potatoes). Historically, haggis was a practical dish, allowing communities to make the most of locally available ingredients, and it quickly became a symbol of Scottish resourcefulness. Today, it's enjoyed not only on **Burns Night** but also year-round, celebrated as a **true taste of Scotland's culinary and cultural heritage**.

## SALMON / Bradan na h-Alba

*Fillet of Scottish Salmon* celebrates the flavors of Scotland's waters with a tender, flavorful **salmon fillet**, served alongside **baby potatoes and sautéed greens**. Topped with a delicate **white wine and dill sauce**, this dish highlights the high quality of Scotland's renowned salmon. Sourced from the cool, clean waters of Scotland's west coast and rivers such as the Spey and Tay, **Scottish salmon is prized globally** for its exceptional quality and rich, delicate flavor.

## FISH 'N' CHIPS / Iasg agus Sliseagan

*Fish and Chips* is an iconic British dish with roots dating back to the 19th century. The recipe is said to have emerged from a **fusion of culinary traditions**: Jewish immigrants who brought fried fish to London, combined with the abundance of potatoes in northern England. This humble dish quickly gained popularity among the working class, as it offered a filling and affordable meal, traditionally wrapped in newspaper for a practical and authentic touch.

Today, it's served with peas and consists of a locally-sourced **battered and fried haddock fillet**, accompanied by **chips and a homemade tartare sauce**.

## VEGAN SHEPHERD'S PIE / Paidh na Cìobaire Bhìogan

The original *Shepherd's Pie* dates back to the 19th century and was traditionally made with lamb (hence the name "shepherd") and often created from leftover meat. In its earliest versions, the pie was a way to make use of leftover cooked meat, topped with a layer of mashed potatoes to make a filling and satisfying meal.

Today, the **vegan version** of this dish keeps the essence of the original, using **lentils, peas and carrots** as a hearty base. The **mashed potatoes** and the **fresh side salad** still form the iconic topping, offering a comforting and flavorful combination.

## D E S S E R T

### STICKY TOFFEE PUDDING / Mìlsean le Tofaidh

*Sticky Toffee Pudding* is a classic British dessert made from a moist sponge cake, enriched with finely chopped dates for a natural sweetness. It's drenched in a **rich toffee sauce** and traditionally served warm with **vanilla ice cream**.

Though its exact origins are debated, many believe Sticky Toffee Pudding was first served in the 1960s at a hotel in the Lake District, England. Its comforting, indulgent flavor quickly made it a beloved treat across the UK, and it remains a staple of British dessert menus to this day.

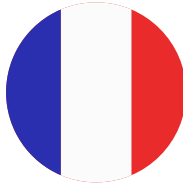
### CHOCOLATE BROWNIE / Spuinne "Brownie" Seoclaid

*Chocolate Brownie* is a rich and indulgent dessert, known for its **dense, fudgy texture** and **deep chocolate flavor**. Made with high-quality cocoa and chunks of melted chocolate, it's the perfect balance of sweet and slightly bitter. Typically served warm, it's often paired with **vanilla ice cream** or a dusting of powdered sugar for extra decadence.





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And find a translation of the menu!



Thank you so much!



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