



GATEWAY
RESTAURANT



BREAKFAST

Served from 10:00am until 11:45am daily

FULL SCOTTISH BREAKFAST £10.45

Ayrshire back bacon, Hornigs West Lothian black pudding, haggis, grilled tomato, field mushroom, pork sausage, 'tattie' scone, egg cooked to your liking and multi-seed toast, served with filter coffee or tea

VEGETARIAN BREAKFAST £9.45

Vegetarian haggis and sausage with mushroom, baked beans, grilled tomato, sautéed new potatoes, egg cooked to your liking and multi-seed toast, served with filter coffee or tea

EGGS BENEDICT £8.95

Two poached eggs, creamy hollandaise sauce on top of a toasted muffin served with your choice of Ayrshire back bacon, Shetland smoked salmon or spinach

STACKED SCOTCH PANCAKES £7.45

Served with Ayrshire back bacon, smothered in maple syrup and butter

SMOKED SALMON & SCRAMBLED EGG £8.95

Sustainably farmed Scottish smoked salmon and scrambled eggs

GRANOLA YOGHURT & BERRIES £4.95

Granola with Katy Rogers yoghurt and seasonal fresh berries



LIGHTER BITES

BREAKFAST ROLL £3.25

Served with a choice from fried egg, bacon, sausage, haggis or black pudding

DANISH PASTY £2.45

PAIN AU CHOCOLATE £2.45

WARM CROISSANT £2.45

Served with preserve

TOAST £1.55

Served with butter and preserve

2 FOR 1

Mon-Thurs
Full Scottish
Breakfast
just £10.45



Our chefs pride themselves on the quality of our produce and use fresh, local ingredients where possible. All of our dishes are prepared and cooked fresh to order by our team of chefs on site. Some of our dishes may contain nuts or other allergens or trace. Please inform your server of any allergies. Our staff will be happy to offer any advice or alternatives.

TIME FOR LUNCH?

Served from 11:45am daily



MARKET GARDEN SOUPS

A CHOICE OF TWO FRESHLY PREPARED SOUPS OF THE DAY £5.45

Served with Patisserie Joldo bread & Graham's Dairies butter



GOURMET SANDWICHES

All served with regular or sweet potato fries and our Market Garden salad

RANNOCH SMOKEHOUSE CHICKEN SANDWICH £9.25

Rannoch's of Pitlochry chicken ciabatta sandwich with avocado and ranch mayonnaise

SCOTTISH LAMB NECK FILLET KOFTA £9.50

Red cabbage and pomegranate coleslaw, cucumber and garden mint riata, muufo pistachio flat bread

BLACK RYE WITH PASTRAMI £8.50

Swiss cheese, Russian dressing, yellow mustard and Market Garden spring cabbage sauerkraut

SMOKED MACKEREL BAGEL £8.50

Toasted Patisserie Joldo bagel, chive and spring onion scented Katy Rogers crème fraiche

BUCCLEUCH ESTATES STEAK BURGER £9.85

Patisserie Joldo hedgehog bap with blue murder cheese Market Garden vegetable coleslaw



GATEWAY CLASSICS

FISH AND CHIPS £9.50

Sustainably sourced hake fillet, Stewarts ale batter, chips, Edinburgh sauce, crushed garden peas, house tartar sauce, freshly cut lemon wedge

HAM, EGG AND CHIPS £9.50

Ayrshire back bacon steak, fried egg, charred pineapple ring, golden fried potato chips

STEAK AND CHIPS £9.50

Char-grilled flat iron steak, slow baked plum tomato, grilled field mushroom, fries, béarnaise sauce, shallot and watercress salad

POTATO DUMPLINGS £9.50

Potato dumplings with Market Garden peas, broads and runners, soft garden herbs and a truffle dressing



CLASSIC SALADS

BROCCOLI, LENTILS AND FETA SALAD £8.50

Purple sprouting broccoli, toasted almond flakes, puy lentils and crumbled feta salad, Market Garden sorrel and almond pesto

CLASSIC CHICKEN CAESAR SALAD £8.90

Char-grilled marshals of Coupar Angus chicken fillet, little gem lettuce, marinated anchovy fillets, crisp pancetta, garlic croutons, Lilliput capers, fresh parmesan cheese and house Caesar dressing

CLASSIC NICOISE SALAD £8.95

With a twist, Smoked Loch Etive trout fillet, marinated olives, garden grown green beans, steamed baby potatoes, sun-blush tomato, caper berries, soft boiled egg, avocado puree

WHEAT BERRY MARKET GARDEN BEETROOT AND COUS COUS £8.50

'Super salad', wheat berry, Market Garden beetroot, giant cous cous with Market Garden leaves



SIDE DISHES

SWEET POTATO CHIPS £2.50

CRISP FRIES £2.50

SEASONAL WILTED GARDEN GREENS £3.95

With garlic and Market Garden herb butters

MIXED OLIVES, SUN-BLUSH TOMATOES, MARINATED ANCHOVIES AND CAPERS £3.95

ARTISAN BREADS £3.95

Patisserie Joldo's of Leith artisan breads with Mackintosh cold pressed rapeseed oil and balsamic oil

GARDEN GREEN SALAD £3.95

Olives, garden green beans, capers with Market Garden leaves and herb dressing



SOMETHING SWEET

The perfect way to finish the perfect meal

LEMON POSSET WITH RHUBARB COMPOTE £5.25

Sweet honey comb and granola crunch, vanilla-hand-made short bread

EDINBURGH FOG £5.25

Lightly whipped and sweetened cream scented with Drambuie, crushed coconut macaroons, toasted almonds and vanilla short bread

SEASONAL FRUIT SALAD £5.25

with Isle of Arran Dairies passion fruit sorbet and raspberry sauce

SELECTION OF MACKIE'S ICE CREAMS £4.50

CHILDREN'S LUNCH

Served from 11:45am daily

TWO COURSES - £4.95

THREE COURSES - £6.95

STARTER

SOUP OF THE DAY

Served with bread

CHEESY GARLIC BREAD

VEGETABLE BATONS

Served with dipping sauce

MAIN COURSE

FISH AND CHIPS

Served with chips and peas

CHEESY PASTA

Served with garlic bread and garnished with parmesan cheese

AYRSHIRE PORK SAUSAGE AND MASH WITH GRAVY

PUDDING

FRESH FRUIT SALAD WITH PANCAKE AND VANILLA ICE CREAM

WARM CHOCOLATE BROWNIE

Served with Mackies Traditional ice cream

ICE-CREAM SELECTION

Mackies Strawberry, Chocolate and Traditional ice cream served with your choice of chocolate or raspberry sauce



Freshly-picked salad leaves, fruit, vegetables and edible flowers from the Royal Botanic Garden Edinburgh's Edible Gardening Project Market Garden, a stone's throw from the restaurant, are hand delivered throughout the year.

Seasonality and the Scottish weather dictate when and what crops are available. Our chefs adapt their dishes to reflect the abundant supply of organically-grown produce prepared for your plate.

We pride ourselves on using local Scottish suppliers who provide fresh, seasonal, quality ingredients many grown right on our doorstep. Please feel free to discuss the provenance of our dishes today with your server.

RESERVATIONS: 0131 552 2674

Email: info@gatewayrestaurant.net

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EAT. DRINK. ENJOY.