



SOUPS

A choice of two freshly prepared soups
of the day **£5.50**

Served with freshly baked crusty bread & butter

Please ask your server about today's options



SALADS

Quinoa, Squash and Broccoli Salad £8.95

Pumpkin seeds, sunflower seeds and a sesame
soy dressing

Crayfish Tail Salad £8.95

Wholemeal couscous pearls, sunblushed tomato,
roasted vegetables, spinach and pesto dressing

Duck Salad £8.95

Served with radicchio, pomegranate and
Our Market Garden beetroot

Chicken and Kale Salad £8.95

Red Tractor chicken, radish, tomato, capers, spring
onion and kale salad with pita bread



SIDE DISHES

Chips £2.50

Skinny Fries £2.50

Breads and Dips £3.95

Mixed Olives and Anchovy Fillets £3.95



GATEWAY CLASSICS

Fish and Chips £10.25

MSC Certified hake fillet in Belhaven Best batter served with
chips, crushed peas, Market Garden salad, tartare sauce and
freshly cut lemon wedge

Chargrilled Chicken £9.95

Chargrilled chicken breast served with puy lentils, mung beans
and wild mushrooms in a tarragon jus

Scottish Sausage and Mash £9.75

Ayrshire Pork and Hornig's haggis sausages, Arran mustard
mashed tattie with whisky gravy

Caponata Stew £9.45

Traditional hearty Italian vegetable stew with peppers,
courgette, aubergine and tomato served with crusty
Patisserie Joldo bread and potato dumplings



GOURMET SANDWICHES

Buccleuch Estates Beef Burger £10.25

St Giles pickled onion, beef tomato, baby gem
lettuce and homemade BBQ sauce. Served with chips
or skinny fries and Market Garden salad

Grilled Goats Cheese and Vegetables £9.75

Mediterranean vegetables, spiced Market Garden
beetroot, hummus, mint cucumber relish on ciabatta.
Served with chips or skinny fries and Market Garden salad

Peppered Mackerel Open Sandwich £9.95

MSC Certified peppered mackerel, Katy Roger's chive crème
fraîche with lemon on toasted Patisserie Joldo black rye
bread served with horseradish potato salad

Chicken Sandwich £9.95

Chicken breast, lemon, Market Garden garlic and thyme
marinade with Monterey Jack cheese and guacamole.
Served with chips or skinny fries and Market Garden salad



PUDDING

Carrot and Hazelnut Cake £5.75

Served with lemon sorbet and stem ginger syrup

Autumn Fruit Crumble £5.75

Served with traditional Arran Dairies ice cream

Chocolate Brownie £5.75

Served with blackberry gel and fresh berries

Selection of Arran Dairies Ice Cream £4.50

Please ask your server about today's options

Add a scoop of ice cream to any dessert **£1.50**

Plot to Plate

from our Market Garden

Many of the herbs, vegetables and edible flowers used in
these recipes are grown in our Market Garden plot 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. Large print menus are also
available on request.

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.



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