



Lunch at the Larder

Seasonal soup of the day served with artisan bread & butter	£4.75
<ul style="list-style-type: none"> • See specials board for details 	
Soup with ½ sandwich of your choice (from options below)	£8.25
Sandwiches* – a gigantic feast served with salad	
<ul style="list-style-type: none"> • Free range chicken with kale pesto and mixed leaves 	£8.25
<ul style="list-style-type: none"> • Crombies 'Auld Reekie' Sausages with mustard and our homemade Onion Marmalade 	£8.50
<ul style="list-style-type: none"> • Ewes cheese with homemade Tomato Relish 	£7.75
<ul style="list-style-type: none"> • Spicy Beef Wrap with plum sauce and herb yoghurt 	£8.50
<ul style="list-style-type: none"> • Roasted Squash with blackbean hummus with kimchi 	£7.50
Scottish platters	
<ul style="list-style-type: none"> • Taste of Scotland – Selection of fish, cheese & meats served with chutney and oatcakes or artisan bread* 	£12.95
<ul style="list-style-type: none"> • Fish plate – Local hot and cold smoked salmon, homemade smoked salmon and dill pate, oatcakes* and salad 	£12.95
<ul style="list-style-type: none"> • Salad plate – a selection of our seasonal salads with homemade pesto and toasted seeds 	£8.25
Baked eggs	£8.50
<ul style="list-style-type: none"> • With spinach, cream and cheddar cheese • With tomato, beans, herbs and spices 	
Organic Sausage Roll	£8.95
<ul style="list-style-type: none"> • Home made using Peelham Farm organic pork with herbs and spices, served with seasonal salad 	
Scotch Egg or pork pie with seasonal salad and pickles	£9.50
Homemade scones	£3.50
<ul style="list-style-type: none"> • Served with clotted cream and homemade jam 	
Delicious Homemade Cakes	£3.95
<ul style="list-style-type: none"> • Please ask our team for daily selection 	
Our famous dark and nut chocolate brownie – gluten free	£3.95

*Gluten free option available. Please ask our team for information on allergens and inform them of dietary requirements when placing your order.

The Edinburgh Larder was opened in 2009 with the aim of promoting the great produce available in Scotland. We have a huge respect for the hard work and dedication which goes into creating high quality local produce. We enjoy working together to preserve the Scottish landscape and support the economy of our country - our business wouldn't be what it is without them. Many of the suppliers we started with have been instrumental to the development of our business such as Peelham Farm in the Borders where we source the sausage meat for our homemade organic sausage rolls and organic lamb when it's in season. There are too many producers to thank but they include Yester Farm for dairy, Crombies and Ramsays for sausages, bacon, haggis and black pudding, Au Gourmand for bread, Lintz Hall farm for eggs and many more! We make all our food from scratch on site so there may be a small delay for your meal but we hope it's worth the wait!

