

Example Savory canapés.

Black haggis bon bon

w/ pea puree and dill

Vegetarian haggis bon bon (v)

w/ spiced apple

Serrano ham croquette

w/ smoked paprika aioli

Mushroom and feta sausage roll (v)

w/ truffle mayo

Goats cheese tartlet (v)

w/ lingonberry and pistachio

Caramelized red onion Frittata (v)

w/ ricotta and basil

Hot smoked salmon blinis (ngc)

w/ beetroot, lime and dukka

Butterbean and roast garlic tostada (ve)

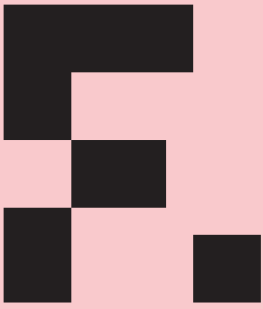
w/ pomegranate and sumac

Example menu.

Allergen information

Please ask us about
allergens before ordering
ve: vegan v: vegetarian
ngc: non gluten containing

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Example Drinks menu.

Cocktails.

Grapefruit Gin

Rosemary infused gin, grapefruit bitters & tonic

Moscow Mule

Vodka, ginger beer, lime juice and mint garnish

Chai Margarita

Chai infused tequila, lime juice and simple syrup

Mocktails.

Victorian Mojito

Apple, Lemon, Elderflower, Mint, Soda

Raspberry Mule

Raspberries, Ginger Beer, Lime

Wine.

Pe Tinto Portugal (ve)

Robust red with notes of cranberries, cherries & blueberries

Pe Branco Portugal (ve)

A fresh white with fruity and floral flavours

Beer.

Williams Bros Joker IPA (ve)

Williams Bros Craft Lager (ve)

Fizz.

Burti Spumante Prosecco Italy

Bonnet-Huteau Nut Boreale

Rosé Cremant Limoux

Gobillard NV, Champagne

Non-Alcoholic.

Elderflower Presse

Jumpship Yardarm Lager, (ve) (ngc)

Soft Drinks.

Lemonaid Company

Limeade, Blood Orange, Pasion Fruit, Ginger Beer

Pressed Orange or Cloudy Apple Juice

Karma Cola Original/Diet

Water Deeside Still / Sparking

Example menu.

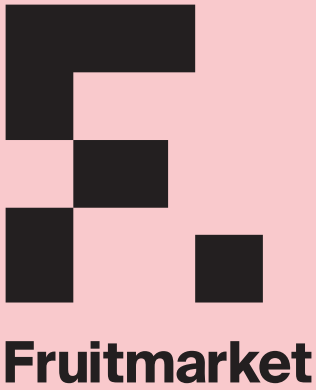
This is simply an example of what we can offer and we are happy to discuss bespoke cocktails

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Example Lunch buffet menu.

Soup of the day

served with bread, tea and coffee

or

Sandwich platters.

*All sandwiches are made with artisanal breads
and can also be offered on non gluten containing breads*

Goats cheese (v)

w/ beetroot chutney & baby spinach

Aged cheddar & pickle (v)

Miso roast aubergine (ve)

w /carrot slaw, dukkah & herb yoghurt

Crayfish cocktail

w/ baby gem lettuce

Pastrami

w/ pickled cucumber & harissa mayo

Fruitmarket own spiced ham

w/ fresh tomato

Teas, coffees and biscuits

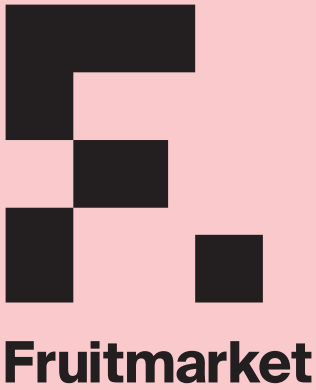
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Example Fork and bowl menu.

**An informal but hearty and warm offer
that guests can serve themselves**

Vegan tagine. (ve)

w/ chickpeas, dukkah & green dressing

served with

- *Toasted bulgar wheat salad w/ herbs, lemon & pine nuts (ve)*
- *Fragrant jasmine rice (ve)*
- *Flatbreads*

Roast Butternut squash curry. (ve)

w/ red onion and potato, spices, tahini & spinach

served with

- *Tabbouleh w/ fresh herbs and raisins (ve)*
- *Warm fennel, swede, carrot & pomegranate salad (ve)*
- *Artisan breads*

Venison stew.

w/ smoked pancetta & blackberry

served with

- *Green lentils, roast celeriac, radish & fresh herbs*
- *Crispy potatoes*
- *Artisan breads*

Warm Spring Frittata. (v)

w/ seasonal vegetables, new potatoes & herbs

served with

- *Warm fennel, swede, carrot & pomegranate salad (ve)*
- *Green leaf salad, w/ pumpkin seeds & maple syrup (ve)*
- *Artisan breads*

Example menu.

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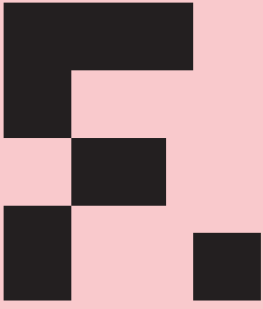
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For after.

Miso brownie squares

OR

Chocolate and date tart (ve)



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Example Christmas menu.

To start.

Duck rilette, East Coast cured fennel salami

w/ apple, golden raisin and rye bread toasts

Jerusalem artichoke velouté (ve)

w/ Vadouvan spices, coconut yoghurt and dukka

Confit salmon (ngc)

w/ cucumber, wasabi, radish and avocado

Mains.

Spiced Gressingham duck breast (ngc)

w/ chicory, East Lothian carrots, pine nut and apple

Herb crusted Halibut

w/ salsify, winter greens, candied beets and noily

Roast celeriac, hazelnut and miso butter (ve) (ngc)

w/ Brussel sprouts and cranberry

Highland Venison (ngc)

*w/ smoked bacon, blueberries, root vegetables
and parsnip puree*

To finish.

Vanilla Panna cota (v)

w/ candied orange and ginger biscuit

Hot chocolate fondan (v)

w/ pistachio ice-cream

Lemon Sauterne jelly (ngc)

w/ crème fraiche and drunken fruits.

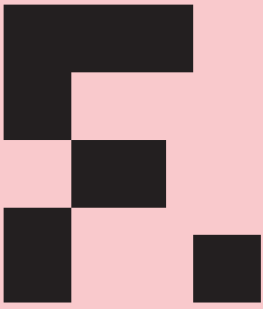
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Coffee & Teas.

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Example Winter dinner menu.

For the table.

Bread selection

From Company Bakery and The Edinburgh Butter Co

To start.

Jerusalem artichoke velouté (ve)

w/ truffle croutons and Vadouvan spices

Duck rilette, East Coast cured fennel salami

w/ apple, golden raisin and rye bread toasts

Citrus and Pickering's gin cured salmon (ngc)

w/ cucumber, wasabi, radish and avocado

Mains.

Salt-baked Phantassie beets

and whipped goats' cheese (v) (ngc)

w/ candied walnuts, pickles and greens

Highland Venison (ngc)

*w/ smoked bacon, blueberries, root vegetables
and parsnip puree*

Herb crusted Halibut

w/ salsify, cavallo nero and noily prat

To follow.

Lemon Sauterne jelly (ngc)

w/ crème fraiche and drunken fruits

Miso smores brownie

w/ cherry compote, toaster marshmallow & pistachio

Cheese board

George Mewes of Edinburgh

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