



Fruitmarket

Lunch menu.

Served 12–4pm

Allergen information

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

#fruitmarket

@fruitmarketcafe

Welcome to our cafe,
owned and run by
Fruitmarket we're all
about great tasting
and sustainably
sourced food.
Everything is made
here, by us, for you.

If you have any questions
or dietary requirements
or you want the dish
without something,
just ask.

Every coffee, cake,
lunch or drink you buy
helps fund all these
programmes so **thank
you for choosing us.**

8.5 Soup of the day (v)

w/ sourdough – *always different, ask for today's*

13 Baked eggs w/ sourdough

– w/ chorizo, tomato, potato & flaked almonds

– w/ baby aubergine, tomato, feta & pickled onion (v)

11 Potted smoked mackerel

w/ apple, pickled fennel & chicory salad

13 Burrata and crostini salad (v)

w/ black olive tapenade & grape and apple chutney

14 Cullen Skink

smoked haddock w/ spring onion, new potatoes,
sourdough & dukkah

13 Kala Chana (ve)

black chickpea curry w/ roast cauliflower,
spinach & crispy onions (ve)

11 Frittata (v) (ngc)

ask for today's

12.5 Salt beef grilled sandwich

our own salt beef w/ sauerkraut, Emmental cheese
& Russian dressing

12 Ham and cheese grilled sandwich

our own cured ham, aged cheddar & tomato relish

13 Crispy breaded haddock butty

on brioche w/ carrot chutney, herb mayo,
baby gem & house pickles

12 Miso aubergine hot sandwich (ve)

w/ beetroot chutney, butterbean, spinach & dukkah

16 Chargrilled vegetable sharing platter (v)

sourdough, oatcakes, Feta, houmous, dukkah,
olives & pickles – serves 2

On the side.

5.5 Wee crispy potatoes (v)

+1 – add parmesan & truffle mayo

5.5 Green leaf salad, pumpkin seeds & maple syrup (ve)

6.5 Sourdough, houmous & gordal olives (v)

5.5 Sourdough, houmous & dukkah (ve)

3.5 Gordal olives (ve)

3.5 Sourdough (ve)

For kids.

7 Wee ham sandwich

7 Wee fish butty

7 Fruitmarket picnic (v)

w/ houmous, olives, fresh veg sticks & toasted
sourdough



Fruitmarket

Drinks Menu.

Served 9am–6pm

Fruitmarket x Obidiah

We love sourcing local and we have our own unique house single origin created by Edinburgh's own Obidiah Coffee.

Find out more about at obidiahcoffee.com

Did you know.

This year we are working with 6 primary schools throughout Edinburgh (Prestonfield, Gilmerton, Gracemount, Liberton, St. Catherine's and Craigour Park). We're placing artists into their classrooms to explore school topics with a creative approach to learning. We're also bringing them and their teachers into the gallery – 242 of them so far this year!

Every donation, coffee or drink you buy helps fund our community programmes so **thank you for choosing us.**

Coffee.

3.9	Latte / Iced latte
4.2 / 4.6	Chai latte / 'Dirty' chai latte
3.8	Cappuccino
3.7	Flat white
3.6	Americano
3.4	Long black
2.6 / 3.2	Espresso / Double
3.4 / 3.6	Macchiato / Double
4.25	Hot chocolate
4.6	Mocha
+ .40	Plant milks – coconut, oat

Shibui loose leaf tea.

3.6	Breakfast
3.6	Earl Grey
3.6	Green Teas Jasmine / Gunpowder
3.6	Herbal and Fruit Teas Chamomile / Mint / Lemon Berry Hibiscus / Masala Chai African Winter / Chocolate and Ginger
2.5	Builder's Tea

Cold drinks.

3.8	Lemonaid Company Limeade / Passion Fruit / Ginger Beer
4	Karma Cola Original / Diet
4.5	Equinox Kombucha Raspberry & Elderflower / Yuzu & Orange
3.5	Fruit juice Orange / Apple / Grapefruit
2.5	Deeside Water Still / Sparking

Cakes.

3.95–4.95	See the cake counter Freshly baked in our kitchen, take a peek or ask the team
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Fruitmarket

Drinks Menu.

Served 9am–6pm

Our beer lives local.
We choose local craft
brewers who make their
beer in Edinburgh,
meaning less miles
between them and you.

Wine.

glass 125ml / Bottle

7 / 27

Wine of the month

Speak to our team or see the Specials Menu
for our favourite wine right now

White.

6.5 / 27

Pique & Mix, Piquepoul, France

Light, crisp and summery (11.5%)

7 / 27

Guillame Gonnet Le Reveur, Côtes du Rhône, France (13.5%)

Grapefruit, apricot, flora, expressive

Rosé.

6.5 / 27

Chateau de L'Escarelle, Provence Rosé

Classic pale rosé from organic vineyards
in the heart of Provence (13%)

Red.

6.5 / 27

Altopiano, Montepulciano, Italy

Fuller bodied w / red fruit & sweet spice (13%)

7 / 27

Camino de Navaherreros Garnacha, Spain w/ rich dark fruits & fine tannins (13.5%)

Cocktails.

8

Campari & Soda / Aperol Spritz

Choice of spirit, soda, prosecco,
w/ dehydrated orange

10

Bloody Mary

Vodka, spice mix, Worcestershire sauce,
lemon, tomato juice

6.5

Non-alcoholic version available

8

Fruitmarket Mimosa

Crème de fraise liqueur, grapefruit bitters,
fresh orange juice, prosecco

8

Honey Paloma

Reposado Tequila, grapefruit juice, honey,
w/ dehydrated grapefruit

Beer.

5.5

Leith Lager (Pilot) 330ml 4.1% abv

5.5

Peach Melba Sour (Pilot) 330ml 4.3% abv

5.5

Vienna Pale (Pilot) 330ml 4.6% abv

6.5

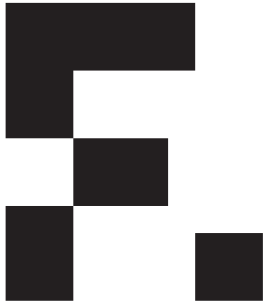
Table Beer (Newbarns) 440ml 3% abv

6.5

Pilsner (Newbarns) 440ml 4.2% abv

5

Jump Ship (Yardarm) 440ml 0.5% abv



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Breakfast Menu.
Served 9am-12noon

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**You can hire us
for your event.**

We can host all kinds of
events from celebrations
and launches in the
cafe to board meetings,
briefings and training
sessions.

For information on holding
your event at Fruitmarket
contact events@fruitmarket.co.uk
or look online
[fruitmarket.co.uk/
about-us/venue-hire](http://fruitmarket.co.uk/about-us/venue-hire)

- 13 Baked eggs** served with sourdough
 - w/ chorizo, tomato, potato & flaked almonds
 - w/ baby aubergine, tomato, feta & pickled onion (v)
- 9 Scrambled eggs** (v)
w/ sourdough toast
- +2.5 with smoked bacon**
- +2 with grilled field mushroom** (v)
- +2 with roasted aubergine and courgette** (v)
- 7 Mushroom roll** (ve)
Field mushroom, veggie haggis, vegan yoghurt
& green dressing
- 7 Bacon roll**
John Gilmour's bacon roll
– add chorizo jam **+1**
- 7 Oat granola** (ve)
Oat & fruit granola w/ coconut yoghurt
& summer berries
- 7 Tomato toast** (ve)
Sourdough toast w/ tomatoes and olive oil
- 5.5 Grilled croissant** (v)
w/ jam and butter
- 5.5 Toasted sourdough** (v)
w/ jam and butter

Pastries

A selection of scones and bakes made fresh
in our kitchen and pastries from award winning
Company Bakery