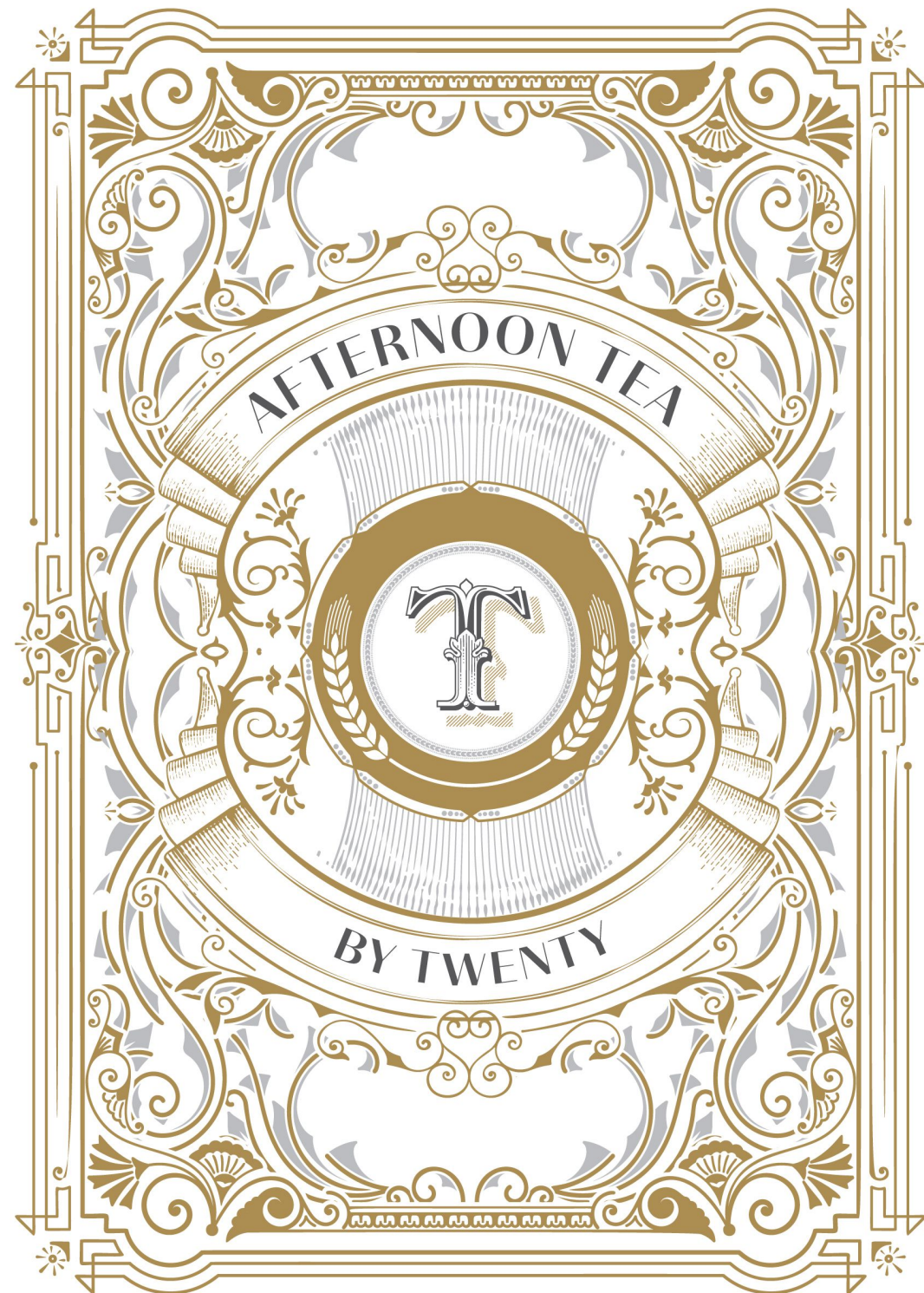


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*In Edinburgh's embrace, where the cobblestones gleam,
The echoes of poets weave softly, it seems.
Amuse-bouche whisper of chilled cucumber soup,
Refreshing as dawn on Arthur's Seat's stoup.*

*Admiring and gazing at Edinburgh Castle,
At Twenty restaurant, free from hassle,
Indulge in scones of both fruit and plain,
Include jam, and cream, and perhaps champagne.*

*Savouries follow, in elegant display,
Smoked salmon, roast beef, in fine array.
Each bite a story, each taste a tale,
Of Scotland's bounty, in this city's veil.*

*Herb roasted chicken, on brioche it rests,
With rocket and sundried, a feast for the guests.
Each bite sings of kinship, of loyalty true,
In the rhythms of life, like a fine literary brew.*

*Then sweet delights beckon, as if from a dream,
Pistachio financiers, and carrot cake stream.
Chocolate hazelnut madeleines whisper so sweet,
While passion fruit macarons dance light on their feet.*

*Finally, a taste of the iconic tablet,
A confection, a treasure, in nostalgia we bet.
Each morsel a chapter, a memory spun,
Of Scotland's lush landscapes, and tales yet begun.*

*So gather, dear friends, for this sumptuous spread,
Where literature mingles with flavors, we're led.
To savor the stories, the culinary art,
In this afternoon tea, let's taste from the heart.*

VEGETARIAN

AMUSE BOUCHE

chilled cucumber soup

SAVOURIES

smoked cheddar and avocado toastie
malted bread, mustard mayo

miso roasted root vegetables
white bread, romesco

spinach and crowdie cheese tart

grilled wild mushrooms
brioche bun, rocket, sundried tomato mayonnaise

SCONES

plain and fruit scones
with clotted cream and jam

SWEETS

pistachio financier with strawberry cream
carrot cake
chocolate and hazelnut madeleine
passion fruit macaron

AFTER-TEA

tablet

TRADITIONAL 40 | CHAMPAGNE 50

TRADITIONAL

AMUSE BOUCHE

chilled cucumber soup

SAVOURIES

smoked cheddar and ham toastie
malted bread, mustard mayo

roast beef sandwich
white bread, horseradish mayo

smoked salmon and crowdie cheese tart

herb roasted chicken breast
brioche bun, rocket, sundried tomato mayonnaise

SCONES

plain and fruit scones
with clotted cream and jam

SWEETS

pistachio financier with strawberry cream
carrot cake
chocolate and hazelnut madeleine
passion fruit macaron

AFTER-TEA

tablet

TRADITIONAL 40 | CHAMPAGNE 50

LOOSE LEAF TEAS

Shibui Tea is a small family run company based in Edinburgh. Their teas are ethically sourced and packed with flavour. In addition, they are a proud member of the 1% for the Planet movement.

English Breakfast tea

Robust and flavoursome. A traditional blend of Assam and Ceylon black teas.

Decaf English Breakfast tea

Flavoursome and strong decaffeinated alternative Ceylon Breakfast tea.

Sencha Green tea

Japan's most popular green tea. When steeped gives a lovely golden green coloured infusion.

Peppermint

Chopped peppermint leaves - a classic and a refreshing infusion.

Earl Grey

A flavoursome blend of rich Assam and Ceylon black teas flavoured with citrusy bergamot.

Chamomile

A comforting cup of chamomile

Lemon grass and ginger

A revitalising blend of ginger, orange and lemongrass.

Berry hibiscus

A luscious blend of fruity berries and hibiscus petals. Naturally caffeine-free.

Honeybush

Bright yellow blossoms with natural honey smell. It has many similarities with rooibos, but it grows wild in small mountain ranges southwest of South Africa's eastern cape.

SPARKING WINE

PROSECCO 'IL FRSCO' MILLESIMATO, VILLA SANDI

Fresh and soft with clear hints of ripe golden apple and pear, finished by hints of acacia
Glass 7.4 | Btl 42

PROSECCO ROSE, VILLA SANDI

Classy Prosecco Rosé with notes of peach, pear and wild strawberry.
Glass 7.4 | Btl 42

JOSEPH PERRIER "CUVEE ROYALE" BRUT

A remarkable and noble Champagne house still under family ownership. Fresh fruity aromas such as pear and red apple lead to richer fresh bread notes and a touch of biscuit. The wine is aged for a minimum of 3 years in their cellars giving complexity and sophistication.
Glass 12 | Btl 72

JOSEPH PERRIER BRUT ROSE

Predominantly made from Pinot Noir with a touch of Cumières Rouge - a still wine made from Pinot Noir - this has delicate aromas of raspberries and blackcurrant alongside sensuous flavours of jam and marmalade.
Glass 13 | Btl 78

WHITE WINE

AIREN MACABEO, CRISTATUS, ALICANTE SPAIN

Soft and charming white with mango and juicy ripe peach on the palate.
175ml 6.4 | 250ml 9.3 | Btl 28

VIOGNIER, ROUTAS. FRANCE

Peach flavours dominate this lush white, which features honeydew melon and coconut notes, with hints of cumin on the textured finish.
175ml 7.3 | 250ml 10.5 | Btl 32

ROSE WINE

PROVENCE ROSE, CHATEAU ROUTAS. FRANCE

A vibrant, dry rose, with a nose of fresh strawberries, watermelon, peach and anise.
175ml 9 | 250ml 12 | Btl 36

WHISPERING ANGEL. COTES DE PROVENCE FRANCE

This pale pink rose wine has appealing floral light fruity aromas of strawberries, peaches and lemon zest.
Btl 56

Please ask your server for cocktail and perfect serve recommendations.