



FESTIVE CREAM TEA ON FINGAL

Enjoy this lighter take on a traditional afternoon tea. Choose your favourite tea or embrace a new loose-leaf infusion. Savoury navettes with scrumptuous savoury fillings, including the very best Scottish smoked salmon. A taste of indulgence follows with a selection of sweet delicacies, plus buttermilk scones with strawberry preserve and clotted cream.

Sit back and relax and allow the views over Edinburgh's historic Port of Leith to entertain you, like an ever-changing image.

Earning two AA Rosettes for culinary excellence, our Lighthouse Restaurant has been designed to give guests a relaxed sense of luxury.

Step aboard, stay awhile.



This menu has been created for our dairy-free
and vegan guests.

For our gluten-free guests, the sandwiches will be served with
gluten-free bread.

FINGAL'S FESTIVE CREAM TEA 48

Amuse-bouche

Coronation chickpea & celeriac, curry spices navette

Tofu, cucumber relish & sweet marinated mooli navette

Crumbled feta, cranberry & sundried tomato navette

Scones, strawberry preserve

Lemon meringue, Chantilly cream

Spiced pumpkin cake, pumpkin seed praline

Apple mousse, confit ginger

For an extra touch of indulgence, add a glass of your
favourite Champagne.

A discretionary service charge of 12.5% will be added to your bill.

Please note, our dishes are not produced in an
allergen-free environment.

We have created a plant-based Cream Tea menu designed for
vegan, dairy-free and gluten-free guests.

TEA

PekoeTea source the finest single-estate teas and create unique hand-crafted blends at their Edinburgh tea factory in the historic Port of Leith, just minutes away from Fingal.

Fingal Blend - Afternoon Tea

Exclusively hand-crafted for Fingal by PekoeTea Edinburgh. This blend is a balance of different Ceylon teas, combined with Assam and Yunnan tea to create a refreshing and uplifting afternoon blend.

Breakfast Blend

Breakfast Blend combines a range of Assam teas with a small amount of Darjeeling for a full-bodied and malty infusion.

Gopaldhara TGBOP Second Flush Darjeeling

Harvested high in the foothills of the Himalayas, Gopaldhara Estate Second Flush is a rich and fragrant tea.

Kenilworth Ceylon Orange Pekoe

From the world-famous Kenilworth Estate in Sri Lanka, Ceylon OP is malty and aromatic with subtle hints of spice and eucalyptus.

Jasmine Yin Hao Green Tea

Fresh, heady aromas and a gentle floral taste make this one of the finest Jasmine teas available.

Earl Grey

A classic Earl Grey, hand-crafted in Leith with the finest Chinese Black tea and natural citrus flavour oils.

Chai Black

A warming, decadent blend of premium black teas and whole spices inspired by PekoeTea's sourcing journeys around India. Blended in Leith.

Chocolate Chai

An uplifting caffeine-free blend made with warming spices, luxurious vegan chocolate and orange pieces. Lovingly hand-blended in Leith.

Highland Rooibos

Honey-sweet Rooibos ties together a variety of flavours and aromas inspired by Scotland's wilderness. From raspberry leaf to blueberry, lavender to rose.

Berry Hibiscus

A floral and vibrant hand-made blend to excite the taste buds. Intense hibiscus and refreshing fruits infuse in harmony.

Peppermint

A naturally caffeine-free infusion made from the leaves of the peppermint plant. The peppermint is cut leaf and makes a very refreshing brew.

TEA (continued)

Chamomile Flowers

Our premium dried chamomile flowers give a herbal and delicate infusion with syrup-sweet notes. A restful, calming cup for any time of day.

Highland Whisky Tea

Taken from PekoeTea's collection of teas blended with single malt whisky from each of Scotland's unique whisky regions, this blend is sweet with hints of fruit and spice.

Summer Fruits

Inspired by a summer picnic, this blend combines sweet white tea, refreshing green tea, and flavours of strawberry, kiwi, and coconut.

Black Forest Gâteau

Inspired by the rich and scrumptious cake, this blend brings together layers of specially selected black teas, fruits pieces and vegan chocolate. Enjoy with a dash of milk for extra creaminess.

Moonlight White

Made from the early harvest buds and leaves of ancient tea plants, it gets its name from the process of withering the leaves under moonlight. Floral and sweet in flavour.

Blue Lady Black Tea

Infusing subtle rose with tangy grapefruit, Blue Lady is very refreshing and a great alternative to Earl Grey. Blue Lady is blended using the finest Chinese black tea, flowers and natural flavourings.

Leith Lights

Inspired by the ornate street lamps of Leith, which were the first to be electrified in Scotland, Leith Lights brings together electricity generating ingredients with turmeric and juicy tropical flavours.

Lapsang Souchong

A black tea originally from the Wuyi region of the Chinese province of Fujian. Sometimes referred to as smoked tea, lapsang is distinct from all other types of tea because the leaves are traditionally smoke-dried over pinewood fires which produces the distinctive smoky flavour.

Kukicha

Made using the stems of the luxurious Gyokuro shaded sencha, with the name meaning 'twig tea'. These exquisite leaf stems make a delicious light and sweet tea.

Decaffeinated Black Tea

This leafy breakfast decaf tea has had most of the caffeine removed, but has lost none of its flavour! Still full-bodied, rounded and punchy, it's a breakfast tea that can be enjoyed at any time of the day or night.

COFFEE

Brodies buy coffee beans from plantations all around the world, and over many years have developed trusted Fairtrade relationships with farmers and co-operatives.

The emergence of single estate coffees from new origins in Asia, Africa and the Americas mean Brodies are always discovering fresh and exciting flavours.

Cappuccino

Flat white

Caffè latte

Mocha

Americano

Single espresso

Double espresso

Hot chocolate with marshmallows

FINGAL AFTERNOON TEA CADDY, 50G 9.5

Hand-crafted for Fingal by PekoeTea Edinburgh. This blend is a balance of different Ceylon teas, combined with Assam, Yunnan and First Flush Darjeeling tea to create a refreshing and uplifting afternoon blend.

