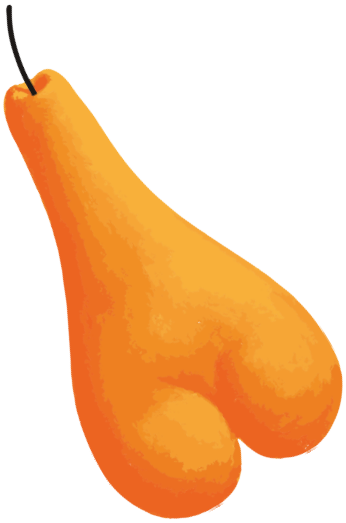





Café Party








MENU

BRUNCH

Green Shakshuka Benedict
Poached eggs, green shakshuka of spinach, coriander, parsley, jalapeño and spring onion, preserved lemon and harissa hollandaise & chilli coriander oil. Served on a wedge of Company Bakery sourdough.
(V) £12

Arbroath Smokie Benedict
Poached eggs, hand flaked Arbroath smokie, charred leek & herb relish, mustard hollandaise. Dulse crumb. Served on a wedge of Company Bakery sourdough.
£12.5

John Lawson Streaky Bacon Benedict
Poached eggs, crisp John Lawson streaky bacon, caramelised onion relish, brown butter hollandaise. Served on a wedge of Company Bakery sourdough.
£12

Mackerel on Toast
Scorched Dunbar mackerel, served on a wedge of Company Bakery sourdough, tangy green tomato fondue, sumac spiced onions.
£14

Avocado Pretzel
Smashed avocado salted pretzel, crumbled feta, lime dressing and poached egg.
(V) £13

Mushroom Rosti
Garlic and lemon sauteed mushrooms, served on a potato rosti, thrashed black pepper ricotta.
(V) £13

Soup
Please ask your server for the soup of the day.
(V) £7

SANDWICHES

All sandwiches served with coronation rainbow slaw.

Pan Bagnat
Tuna, chive and spring onion, anchovy, black olive tapenade, sliced egg, yuzu mayo, with beef tomato and shredded little gem.
.£14

Hail Caesar
Crispy chicken, shredded little gem, Caesar dressing, parmesan and smoky streaky bacon in a fluffy toasted flatbread.
£12

The Jencks
Smashed avocado, deep fried halloumi, roast tomato & sherry vinegar compote.
(V) £14

The Ballroom Boogie
Grilled isle of mull cheddar, with a spiced carrot ketchup, shaved celery and red onion.≠≠
(V) £12

BUTTIES

Served on Company Bakery toasted milk buns
John Lawson Streaky bacon, with house ketchup
Available 10 - 11:30am, £6
Add fried egg, hash brown
£1 each

MENU

SHARING PLATTERS

Charcuterie
A selection of Great Glen charcuterie, olives, marinated feta, pickles, hummus and salad with toasted flatbread and focaccia
(NGCI Poss) £28

Garden
Roast heritage carrots, hummus, marinated feta, pickles, artichoke hearts and salad with toasted flatbread and focaccia
(NGCI Poss) (V) £24

Seafood
Smoked Scottish salmon, garlic & chilli roasted prawns, smoked mackerel paté and salad with toasted flatbread and focaccia
(NGCI Poss) £28

MAIN PLATES

Caesar Salad
Dressed little gem lettuce, sourdough croutons, parmesan, anchoives
(NGCI) £12
Add smoked chicken £2.5 , add smoked salmon £3

Heirloom Tomato Salad
Kalamata olives, basil oil, burrata and crispy basil
(NGCI) (V) £14

Butter Roast Half Poussin––
Triple cooked Pierre Koffmann chips, bernaise £18

Hispi Cabbage
Braised in Thistly Cross Cider, celeriac remoulade, crisp Jupiter Artland orchard apples
(NGCI Poss, V) £12

SIDES

Pierre Koffmann triple cooked chips/chicken salt
(V) £6/7

Rainbow coronation slaw (V) (NGCI) £4.5

Toasted company bakery sourdough (V) £4.5

Mini Caesar salad £5

Hash bites
with sour cream, chives & crispy bacon £5.5

V - Vegetarian
Vg - Vegan
NGCI - Non-Gluten Containing Ingredients
NGCI Poss - Non-Gluten Containing Ingredients Variation

Please advise your server of any dietary requirements.

DRINKS MENU



BARISTA MENU

Founded in 2011 by Lisa Lawson, Dear Green is a Glasgow-based coffee roaster committed to sustainability and ethical sourcing. The name nods to the city's Gaelic roots and the brand's green values.

Espresso £2.75 / **Double Espresso** £3.50
Americano £3.75
Machiatto £3.00 **/Double Machiatto** £3.25
Flat White/Cappuccino/Latte £4
Mocha £4.75
Chai Latte £4.5
Hot Chocolate £4
Topped with Whipped Cream & Marshmallow Add £1
Puppycino £1.75
Babycino £1.75



Classic vanilla and caramel syrups, plus rotating seasonal flavours. £0.75



TEA MENU

Breakfast Blend £3
Green £3
Earl Grey £3
Peppermint £3
Superfruits £3

SAN PELLEGRINO

Iconic and 100% natural, this premium Italian range is crafted with the finest Mediterranean sun-ripened fruit for a refreshing and authentic taste.

Pomegranate & Orange (Vg) £3
Lemon(Vg) £3
Orange (Vg) £3
Lemon & Mint (Vg) £3



BON ACCORD

Rhubarb Soda (Vg) £4
Pink Grapefruit Soda (Vg) £4
Ginger Beer (Vg) £4



BEERS / CIDER

Birra Moretti L'Autentica Lager £5.50
An easy-drinking lager with fresh, citrus notes. A body with mild bitterness and light malt flavours

Birra Moretti Zero Alcohol Free £5
Birra Moretti Zero is brewed with Italian passion and the finest quality ingredients. Perfectly balanced with fresh, hoppy and citrus notes



Thistly Cross Cider (Vg) £4.50
This is smooth, balanced and lightly sparkling with a clean apple finish, 4.4% ABV

WINE LIST





SPARKLING WINES

	Glass	Bottle
Organic Cava Brut Parxet, Cuvee 21 Spain An exquisite organic Cava., this is a fresh and complex sparkling wine with fine, elegant bubbles	£7	£38

HOUSE WINES

"Le Petit Balthazar" refers to a range of low-alcohol wines produced by winemaker Pierrick Harang, known for their focus on flavor and natural, lower alcohol content. These wines are made with grapes selected for their lower alcohol potential and are lower in calories by up to 20% less than the average.

WHITE

Petit Balthazar Viognier/Sauvignon France Zesty lime, grapefruit, and gooseberry burst on the nose with a hint of elderflower. Crisp and fresh on the palate	£7	£28
Rioja Bordon Blanco Spain Intense fruity aromas of white, citric and tropical fruits. Very clean and fresh on the palate with a nice acidic finish		£34

ROSE

Petit Balthazar Cinsault Rosé France A fresh, fruity dry rosé with a light touch. Pale pink with blue hues, bursting with strawberry and blueberry aromas	£7	£28
Rioja Bordon Rosado Spain Vibrant and zesty, with raspberry and citrus on the nose. Refreshing, bold, and long-lasting on the palate.		£34

RED

Petit Balthazar Merlot France A bright and punchy Merlot with distinctive plum character and a velvety finish.	£7.50	£32
Rioja Bordon Crianza Tinto Spain Warm, spicy nose with red fruit hints. Smooth palate of ripe plum, toasty spice, vanilla, and a long, elegant finish.		£34

COCKTAILS LIST

Discover a curated selection of signature cocktails crafted to awaken the senses and elevate every moment. Featuring the smooth elegance of Xth Muse Vodka.

Rose Is Walking £10
X Muse Vodka, Lillet Rose, lemon juice, honey & rose water topped with cava

710 (read Seven Dio) (Vg) £10
X Muse vodka, Dolin Blanc, lemon Juice, basil syrup topped with ginger beer

Aperol Spritz (Vg) (NGCI) £10
Aperol, sparkling water topped with cava





PROVENANCE





Meet our Head Chef

Passionate about natural plating and bold, inventive flavours, our David Hetherington appeared on MasterChef: The Professionals in 2012 and has since won Provenance Chef of the Year (2018) and Inspiring Chef of the Year (2021).

Alongside supporting Action for Children, David thrives on the creativity and collaboration that makes Jupiter Artland such an inspiring place.

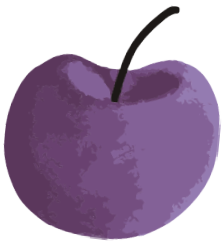




CAFE PARTY

Offering fresh, seasonal & vibrant food with a focus on provenance, we are open daily from 10am – 5pm, (food, 11am – 3.30pm, weekends until 4pm) offering brunch & lunch.





WHATS ON



WILD DINING

Escape to the enchanting woodland of Jupiter Artland for a magical evening of outdoor dining.

Beneath a canopy of trees and stars, enjoy a relaxed three-course feast crafted by Our Chef - starting with canapés and ending with a BBQ main cooked before your eyes.



PRIVATE EVENTS

Jupiter Artland offers beautiful event spaces for weddings, celebrations and corporate gatherings. Our stunning new glasshouse is the perfect setting for any occasion, alongside our wider indoor and outdoor spaces across the sculpture park.

Contact our Events Manager Seb, at hire@jupiterartland.org



WHY NOT BECOME A MEMBER

Become a Friend of Jupiter Artland and support our mission of engaging with EVERY CHILD IN SCOTLAND, while enjoying exclusive benefits.

Memberships enable you to visit as many times as you wish during our open season and last one calendar year, get 10% in the cafe and shop and many more.



