

The Café is open Mon-Sat with a range of locally made sweet and savoury treats.

We serve until curtain-up on performance nights for food, drinks and snacks. Our food changes every day.

Fresh tisane

A selection of health giving drinks made with fresh herbs and spices

Fresh ginger with lemon & honey	2.50
Lemon balm with thyme & orange	2.50
Spiced fresh turmeric latte	3.00

Hot drinks

Coffee

We use coffee beans from Lavazza

Espresso / double espresso	2.00 / 2.60
Americano	2.20
Latte / cappuccino	2.40
With flavoured syrup	add 50p
Flat white	2.80
Mocha / hot chocolate	2.40
With whipped cream	add 50p

Tea

We use tea from eteaket

Breakfast / Royal Earl Grey	2.20
Selected leaf tea	2.60
Gunpowder green, Bollywood chai, Lapsang	
Herbal blends	2.60
Peppermint, camomile, lemon & ginger, rooibos	

All our milk is organic and from Graham's Family Dairy

Any of above if served with non-dairy add 50p

Savoury food Available from 11.00

Soup from Union of Genius	4.50
Served with bread or oatcakes & butter	
Plate of salads with bread or oatcakes	
Small plate with leaves	4.00
Large plate with leaves	7.00
Frittata with leaf salad	6.50
Baked omelette served warm or cold	
Warm Manna House buttery	
With smoked salmon & crème fraîche	6.50
With roast peppers & cream cheese	5.00
Focaccia toastie with leaves	from 4.00
Look in the counter for today's selection	
Filled rolls	from 4.90
We have a selection of filled rolls available every day. Look in the counter for today's selection	
Have a cup of soup with your roll	add 2.80
Fresh fruit (see the fruit bowl)	50p

Treats available all day

A selection of cakes	from 2.00
We have a variety of cakes that change every week - including vegan and gluten free options. Look in the counter to see what we have today	
Any of above with whipped cream or crème fraîche	add 50p

Available all day

Manna House croissant with jam	2.80
Scone with butter and jam	2.70
Manna House Danish pastry	2.70

Savoury snacks

Pot of mixed olives	2.60
Salted nuts & pretzels	2.00
Nuts, seeds and dried fruit	2.00
Hummus with crudités or oatcakes	2.50
With both	add 1.00
Bowl of crisps	1.50

Cold drinks

Soft drinks

Orange, apple or cranberry	1.50
Kids orange, apple or cranberry	1.00
Highland spring water (still or sparkling)	1.50
Coke, Diet Coke, Irn Bru, lemonade	2.00
San Pellegrino - limonata / aranciata	2.20
Fentimans - ginger beer / rose lemonade	2.70
The Feel Good Drinks Co.	1.50
Orange, Pineapple, Banana & Water / Apple, Blackcurrant & Water	

Beers and cider

Peroni (5.1%)	4.00
Heineken (5%)	4.00
Paolozzi larger (5.2%)	4.50
Harviestoun Brewery Schiehallion (4.8%), Bitter & Twisted (4.2%)	4.00
Stewart Brewing	4.50
Edinburgh Gold (4.8%), Holyrood (5%), St Giles (5%)	
Kopparberg	4.00
strawberry & lime (4%), forest berries (4%)	
Thistly Cross Cidershed (5%)	4.00
BrewDog Nanny State (0.5%)	3.60

Pink Fizz

Mirabello pinot grigio rosé spumante (13%)
Light, crisp and super fresh with delicate aromas of red berries

125ml £6.00 Bottle £25.00

Wines

White

125ml	175ml	250ml	Bottle
Chardonnay, Red Rock, Australia (13%)			
4.00	5.00	7.00	20.00
Pinot Grigio, Castelforte, Italy (12.5%)			
5.00	6.00	8.00	24.00
Sauvignon Blanc, Sacred Hills, New Zealand (12.5%)			
5.50	7.00	9.00	27.00
Mâcon Villages, Burgundy, France (13%)			
6.00	8.00	10.00	30.00

Rosé

125ml	175ml	250ml	Bottle
Franschhoek Club House Rose, South Africa (13%)			
4.50	5.50	7.50	22.00

Red

125ml	175ml	250ml	Bottle
Merlot, Alvier, Chile (13%)			
4.00	5.00	7.00	20.00
Cabernet Sauvignon, Franschhoek Cellar, South Africa (13.5%)			
5.00	6.00	8.00	24.00
Malbec, Anubis, Argentina (12.5%)			
5.50	7.00	9.00	27.00
Fleurie, Beaujolais, France (13.5%)			
6.00	8.00	10.00	30.00

Sparkling

Prosecco, Barocco (125ml glass) (11%)	6.00
Prosecco, Barocco (75cl) (11%)	25.00
Champagne, Deutz (125ml glass) (12%)	11.00
Champagne, Deutz (75cl) (12%)	60.00

FESTIVAL THEATRE CAFE

FRIENDS

Get 20% off food and drinks on presentation of your Friends card (2 meals, 2 drinks per card)