



HOPETOUN

THE HISTORY OF THE ADAM STABLES

This, the North Pavilion of Hopetoun House, is the Stables Block. It was designed by William Adam but completed after his death between 1750-1756. The scale of the stables reflects both their importance and the architect's aim to integrate the service buildings with the house to increase the impression of grandeur and prosperity.

This part of the stable block originally housed eleven of the Hope family's highly prized hunters. The rest of the complex contained stabling for the coach horses, a few work horses, the children's ponies and riding horses.

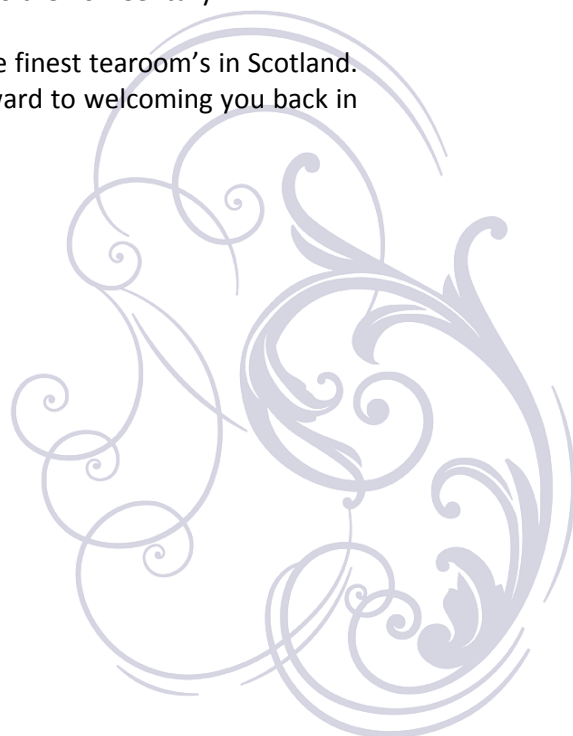
Also, there were the horse hospital, saddle and harness rooms and the farriers's and blacksmiths workshops.

In 1758, eleven servants worked in the Stables including the head groom, Alexander Laing, who had already served with the Hope family for fifty seven years, a smith, huntsman, coachman, postillion and several grooms.

Originally horses were tethered in the stalls but in the 19th century looses boxes, in which horses were free to turn, were introduced. The Stables were used well into the 20th Century.

Refurbished in 1996 The Stables are now the setting for one of the finest tearoom's in Scotland. We trust you have enjoyed your visit with us today, and look forward to welcoming you back in the not too distant future.

Open from 11.00 – 16.30



All of our dishes are made fresh to order. Please allow up to 20 minutes for your meal to be prepared – it will be worth it!

Our sandwiches use only the finest fresh ingredients and are available in malted grain or croissant bread and served with fresh herb salad and handmade salted crisps.

SANDWICHES

Shetland Smoked Salmon with cream cheese and chives	£5.75
Coronation Chicken, roast chicken pieces in light curried mayonnaise and apricots	£5.75
V – Mull cheddar cheese and Tomato with tomato and lettuce	£5.00
Honey Roast Ham with Isabella's tomato chutney	£5.50

SALADS AND PLATTERS

Shetland Smoked Salmon and Prawn Platter Served with a light herb salad and lemon mayonnaise	£8.50
Grilled Goats Cheese Salad Served with marinated artichokes and red pesto dressing on a bed of mixed leaves	£8.00

HOT SNACKS

V – Homemade soup of the day served with warm roll and butter	£3.90
BLT Grilled Ayrshire bacon, tomato and lettuce with mayonnaise served in a floury bap	£3.90

SELECTION OF THE DAY

Tartlet of the day served with fresh herb salad and crusty bread	£5.95
Pate of the day served with oatcakes and fresh herb salad	£5.50

CHILDREN'S MENU

Homemade soup of the day served with a roll and butter	£2.25
Macaroni and cheese sauce topped with grilled cheese and tomato	£3.25
'Di Rollos' ice cream sundae Vanilla, chocolate or strawberry ice cream served with chocolate sauce	£1.30
Fresh Fruit	£0.60
Coca-cola, Diet Coke and Milk	£0.70
Orange Juice carton or Blackcurrant Juice	£1.00



BISCUITS, SCONES AND CAKES

Fruit scone with butter served with Isabella's strawberry and Champagne jam	£3.25
Shortbread	£1.50
Caramel shortbread	£2.00
Yoghurt and Cranberry Tray Bake	£2.00
Belgian chocolate brownie	£2.50
Belgian chocolate brownie with cream or ice cream	£3.00

Victoria Sponge	£3.95
Sponge Cake filled with Jam	

Coffee and Walnut Cake	£3.95
Moist coffee sponge, coffee butter cream topped with walnuts	

ICE CREAMS SUNDAES

Your choice of vanilla, strawberry, chocolate or coffee ice cream topped with sprinkles, strawberry, chocolate or butterscotch sauce and wafers

Our ice cream sundaes are made with the award winning Di Rollo's ice cream from Musselburgh	£3.60
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** Some of our menu items contain nuts or nut oils, please ask a member of our team for further information

AFTERNOON TEA £11.95

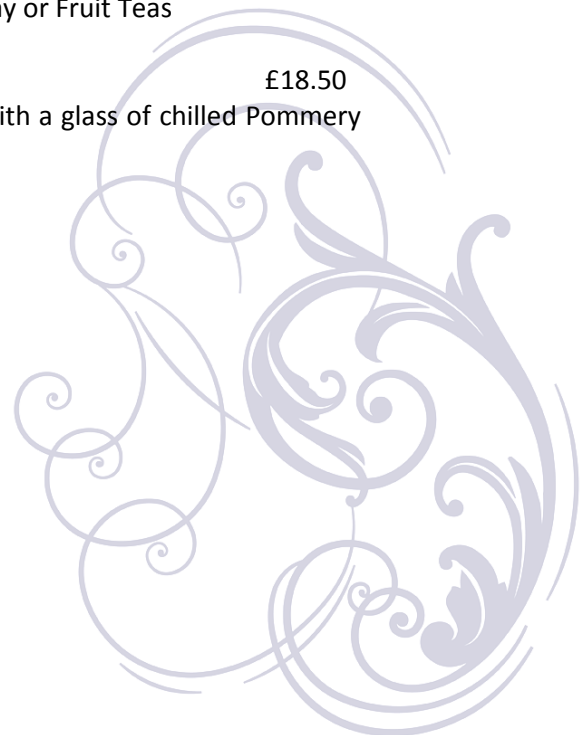
Selection of freshly made sandwiches:
Smoked salmon and crème fraiche
Cucumber and rock salt
Ham and mustard mayo

Scone served with Isabella's finest preserves, butter and cream

Selection of tea pastries

Freshly brewed Fairtrade coffee or tea, Scottish Breakfast, Earl Gray or Fruit Teas

CHAMPAGNE AFTERNOON TEA	£18.50
Enjoy your traditional afternoon Scottish Afternoon Tea served with a glass of chilled Pommery Brut champagne	



BEVERAGES

Coffee – pot of Fairtrade Tiki Coffee	£1.80
Tea – pots of tearoom Fairtrade blend	£1.80
Espresso	£1.80
Cappuccino	£2.50
Café Latte	£2.50
Flavoured Latte	£2.65
Mocha	£2.65
Hot Chocolate	£2.65
Hot Chocolate with a dram	£4.65
Pot of '15 minute Tea'	£1.80
'Stop the world for 15 minutes – you deserve it'	
Sweet Camomile, Black, Green, Ginger, Peppermint and Liquorice, Berry, Earl Gray, Mint	

Fairtrade Coffee

All of our coffee is Fairtrade Tiki Coffee. Certified by the Fairtrade Foundation, guaranteeing a fair price for the people who grow the coffee.

COLD DRINKS AND MINERALS

Coke, Diet Coke, Irn Bru, Diet Irn Bru, Sprite, Ginger Beer	330ml	£2.00
Fresh Orange Juice	250ml	£2.00
Soda water and Lime	250ml	£1.75
Mineral water, still or sparkling	330ml	£2.00
Sparkling Elderflower, Ginger or Cranberry Presse	275ml	£2.00
Milk shakes		£3.30

ALCOHOLIC BEVERAGES

WINE

Santa Rosa Tempranillo Bonarda per glass	13.5%	125ml	£3.60
Santa Rosa Chenin Torrentes per glass	13%	125ml	£3.60
Santa Rosa wine per bottle		750ml	£19.00
Spritzer		125ml	£3.60

CHAMPAGNE AND SPARKLING WINE

Pommery Champagne per glass	125ml	£7.50
Pommery Champagne per bottle	750ml	£43.00
Kir Royal - House Champagne and crème de cassis	125ml	£7.75
Prosecco Sacchetto, Italy per glass	125ml	£5.00
Prosecco Sacchetto, Italy per bottle	750ml	£28.00

BOTTLED BEERS

Budvar Budweiser	5%	330ml	£3.00
Kronenbourg 1664	5%	300ml	£3.00
Innis & Gunn Oak Aged	6.6%	330ml	£4.00
Magners Irish Cider	4.5%	330ml	£4.00

All prices are inclusive of Value Added Tax at current rate

