



At The Gallery, Stirling, we take pride in our cooking and using the best produce from across Scotland. We are delighted to have achieved VisitScotland's Taste Our Best accreditation as recognition of our sourcing policy and the quality food and drink we provide.

Below is a summary of the provenance of the produce used in our menus, where possible and in season.

### Fish & Seafood

Our seafood is hand-picked & delivered by Campbell's. Fresh from Scrabster and Peterhead fish markets, landed from boats fishing in the North Sea and the Atlantic Ocean. Shetland smoked salmon, that's smoked over whisky barrel chips to the Campbell's traditional recipe. All fish is ordered daily by our Chef Lecturers to ensure you enjoy the freshest produce the Scottish seas have to offer.



### Meat

Campbell's Prime Meats provide us with the finest Scottish 21-day aged Ayrshire Beef and Pork and Lamb from Inverurie. Campbell's produce their own Haggis in Linlithgow using a family recipe dating back to 1911 using Scottish Oats and Lamb.

## Fruit & Vegetables

When possible and in season, we source Scottish vegetables and Salad products through Mark Murphy, from Stirling, Fife, East Lothian, Perthshire and Ayrshire. Our seasonal local soft fruits & berries are from Fife.



# Dairy & Eggs

We use a wide range of Scottish Cheeses such as Auld Lochnagar cheddar and Strathdon Blue, as well as organic Clava brie and Dunlop from Connage Highland Dairy. Dairy products like milk, cream and butter are from Graham's Dairy. We use free range eggs from West Cockmuir Farm in Aberdeen.

## **Bread & Baking**

Our cakes, scones, and desserts are made in house with Scottish eggs and dairy.

#### **Drinks**

Complementing our food are the impressive locally sourced ales, beers and whisky.



