



Thank you for visiting Britannia. We hope that you enjoyed your visit.

As a self-financing charitable trust, we rely on the income we generate from encouraging as many people as possible to visit Britannia. This money is then recycled to pay for the ongoing maintenance of Britannia and is reinvested in improving the visitor experience.

Traditionally 'Word of Mouth' was the most effective form of marketing for any visitor attraction, although today 'World of Mouth' through the internet is increasingly important. So, if you enjoyed your visit and would like to recommend visiting Britannia to others, then please do so on social media internet sites such as TripAdvisor.

All your help is gratefully appreciated.

Thank you again for visiting Britannia.

We are delighted to offer Annual Pass holders 15% discount in the Tea Room and Gift Shop.

The Royal Yacht Britannia Trust. Registered Charity: SC028070

www.royalyachtbritannia.co.uk



Welcome to the Royal Deck Tea Room

The history of the Royal Deck

When Britannia was in service, the Royal Deck was used by the Royal Family for games and entertaining. The historic appearance of the Royal Deck has been re-created with an awning-style roof and original teak deck. The awning was formerly used to protect the Royal Family and their guests from the sun; today our awning and glass walls are to protect you in all seasons.

The interior reflects the décor of the State Apartments which you will see on your tour, with certain distinctive features recreated from these rooms. With the additional bonus of breathtaking views over the Firth of Forth, with 'The Bridges' in the distance, we hope you enjoy this welcome addition to the Britannia experience.

Spend a little, help a lot...

Britannia is a charity and all proceeds go towards preserving and maintaining this historic ship. Thank you for your support.

The Royal Yacht Britannia Trust - Registered Charity: SC028070.



Food allergens and intolerances

Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Kindly note that our dishes are not produced in an entirely allergen-free environment.

We source our ingredients from local suppliers wherever possible with all our dairy products supplied by Graham's Family Dairy.

Allergens and intolerances guide

(V) = Vegetarian (GF) = Gluten free (VE) = Vegan

(DF) = Dairy free (N) = Contains nuts

Soups and sandwiches are served from 11.45am

Moët Cream Tea special for two

Share a half bottle of Moët Imperial NV and each choose a freshly made sandwich from the list opposite and a scone or slice of cake with a pot of loose-leaf tea or a coffee. **£58.50**

Cream Tea special for one

Enjoy a pot of loose-leaf tea or a coffee with a freshly made sandwich of your choice accompanied by a scone/slice of cake and a glass of Les Chaberts Sparkling Britannia Rosé from France. **£26.50**

Enhance your Cream Tea experience by choosing a glass of Moët Imperial NV in place of the Britannia Rosé. **£28.50**

Britannia special

Soup and sandwich platter for one **£15.95**

Select any soup and sandwich from the list opposite. All platters are served with homemade smoked paprika potato wedges and garlic mayonnaise.

Cocktails

'Yotties' Cuba Libre **£7.50**
Featuring Pusser's Rum, which was served to the British Navy in their daily rum 'tot', the Cuba Libre is mixed with Coke and bitters with a splash of lime.

Rusty Nail **£7.50**
A delicious cocktail of Glenmorangie Original and Drambuie, served over ice with a twist of lemon.

Tom Collins **£7.50**
This cocktail pairs Edinburgh Gin with lemon juice and is finished with a lemon garnish.

Spirits & liqueurs

Baileys **£3.95**
A delicious blend of Irish whiskey and Irish dairy cream, with hints of cocoa and vanilla.

Pusser's Rum* **£4.50**
The original British Navy rum.

Edinburgh Gin with tonic **£6.25**
Packed full of the finest junipers, this gin delivers superior distilling expertise, with a refreshingly Scottish twist.

Britannia Gin* with tonic **£6.25**
Exclusive from The Royal Yacht Britannia, this unique gin has been crafted with 16 different botanicals from around the Commonwealth where Britannia sailed.

**Available for purchase in our Gift Shop at the end of your tour.*

All of our wine and spirits are sourced from Scottish merchants. All prices are inclusive of VAT. Service not included.

Whisky

Malts	(35ml)
Ardbeg 10yo (Islay)	£4.95
Oban 14yo (Highland)	£4.95
Old Pulteney single malt 12yo (Highland)	£4.95
Talisker 10yo (Highland)	£4.95
Royal Lochnagar 12yo (Highland)	£4.95
Glenmorangie La Santa 12yo (Highland)	£7.50
Glenmorangie The Original 10yo (Highland)	£4.95
Single Grain Whisky	
Haig Club	£7.50
Blended	
Johnnie Walker Black Label	£5.00
Chivas Regal Royal Salute 21yo	£18.50

Beer & cider

Schiehallion Craft Lager 330ml	£4.00
This craft lager has an elegant head and luscious lacing. Crisp palate and lingering fresh finish.	
Thistly Cross Traditional Cider 330ml (Dunbar)	£4.00
Scotland's award-winning farmhouse cider.	
Fingal Craft Beer 330ml	£4.00
Golden ale perfectly balanced with a delicate hop aroma. Subtle malty sweetness.	
Erdinger Alcohol Free 330ml	£3.25

Soups (served with a warm bread roll and butter)

The Galley's Daily Soup	£6.25
Our soup changes daily, please ask your waiter for today's special.	
Cream of Cullen Skink (GF)	£6.95
Based on a traditional smoked haddock soup with potato and leeks. A speciality from the fishing village of Cullen in the North East of Scotland.	
Roasted vine plum tomato and red pepper (VE, DF, GF)	£6.25
Flat field mushroom, truffle and chive (V, GF)	£6.25

Sandwiches

Salmon	£8.50
Shetland oak smoked salmon, lemon and cracked black pepper cream cheese on wholemeal bread.	
Beef	£8.00
Dry aged beef, horseradish, chive and tomato served on white bread.	
Ham	£7.00
Ayrshire honey roasted ham, tomato and wholegrain mustard on white bread.	
Egg	£6.95
Organic Grampian egg mayonnaise and roquette on wholemeal bread. (V)	
Cheese	£6.95
Mature cheddar, spring onion and mayonnaise with tomato chutney on white bread. (V)	

Side dishes

Smoked paprika potato wedges	Medium: £3.25	Large: £3.95
(VE, DF, GF)		
Bread roll and butter	£1.00	

Cakes & Scones

A selection of vegan, gluten-free or dairy-free cakes and scones are available. Please ask your waiter. All scones are freshly made on board and may contain nuts.

Plain, fruit or cheese scone £3.95

Your choice of a single plain or fruit scone served with Britannia jam and a choice of clotted cream or butter. Alternatively, choose a mature cheddar cheese scone.

Carrot cake £5.65

Britannia's own carrot cake with orange zest and a cream cheese frosting.

Britannia's lemon drizzle cake (N) £5.65

A light sponge cake with the tang of lemons and a drizzle of lemon icing. One of Britannia's classic favourites!

Victoria sandwich cake £5.65

Named after Queen Victoria who favoured a slice of this sponge cake.

Chocolate fudge cake £5.65

A chocoholic's dream! Moist sponge, topped with chocolate icing.

Traditional trio of Porrelli ice cream £4.10

Made by the Porrelli family in Paisley since 1925. Choose three scoops from the following selection of flavours: vanilla, chocolate, strawberry, Scottish tablet and choc-mint.

Add one scoop to any cake £1.75

White wine

175ml 250ml Bottle

Le Petit Oiseau Blanc, IGP Cotes de Gagne, France £7.00 £9.25 £23.00

A delightful crisp, dry white wine from the Gascony region of southwest France. Produced from perfectly ripe Colombard grapes.

Casa Felipe Sauvignon Blanc £7.00 £9.25 £23.00

A vibrant and refreshing wine with citrus aromas of grapefruit and lemon.

Crystalline Chardonnay £8.75 £11.50 £29.00

From Wellington, this wine gives notes of lime, green apple and stone fruit.

White Wine Spritzer £7.85 £9.00

A refreshing combination of white wine and soda water served over ice.

Rosé wine

Cabernet Sauvignon Rosé £7.00 £9.25 £23.00

This Cabernet Sauvignon Rosé has a bright pink colour of medium intensity. Its complex aromas of citrus fruit are in perfect harmony with the intense notes of strawberries and cranberries. Very fresh on the palate, with light sweetness and great persistence.

Red wine

Puertas Antiguas Shiraz £7.00 £9.25 £23.00

A soft Shiraz with black fruit, violet notes and a hint of peppery spice.

Le Petit Oiseau Rouge, IGP Pays d'Herault, France £7.00 £9.25 £23.00

A soft and juicy red from the Languedoc region in the South of France. The wine is full of red berry fruit and a touch of spice.

Sparkling wine & Champagne



The Maison Moët & Chandon has been a supplier of the British Crown since 1893, under the reign of Queen Victoria.

	Glass	1/2 Bottle	Bottle
Moët Imperial NV	£14.50	£27.50	£47.00
Moët Rose			£50.00
Veuve Clicquot Yellow Label NV			£50.00
R de Ruinart NV			£60.00
Moët Vintage 2006			£85.00
Les Chaberts Britannia Sparkling Rosé	£11.50		£30.00
This delicate French wine has a subtle and refined fragrance.			

Champagne cocktails

Kir Royal Cocktail	£14.50
A Champagne cocktail, made with crème de cassis and Moët Champagne.	
Dubonnet Cocktail	£14.50
Dubonnet wine and Moët Champagne mixed with pomegranate syrup.	
Britannia Mimosa	£14.00
Moët Champagne mixed with fresh orange juice.	

Soft drinks

Fentimans Traditional Ginger Beer 275ml	£3.40
Botanically brewed, a sparkling and fiery ginger beer.	
Fentimans Traditional Lemonade 275ml	£3.20
Coke, Diet Coke or Irn Bru 330ml	£3.20
Appletiser 275ml	£3.20
Orangina 250ml	£3.20
Orange juice (glass)	£3.20
Cox apple juice 250ml	£3.20
Apple and elderflower juice 250ml	£3.20
Britannia sweetened iced tea	£3.20
Freshly made on board and served with lemon.	
Highland Spring still or sparkling water 330ml	£2.20
Highland Spring still or sparkling water 1 litre	£4.75
Milkshake	£2.90
Choose from four delicious flavours: banana, strawberry, vanilla or chocolate.	

Antony Gormley sculpture

The sculpture of a man that is situated at the end of the old pier is by British artist, Sir Antony Gormley, OBE. You can see the sculpture from the entrance to the Tea Room.

The work is part of a project by Gormley and the National Galleries of Scotland whose enigmatic work draws attention to the significant natural environment of the Water of Leith. Sir Antony Gormley won the Turner Prize in 1994 and, in 1997, created the Angel of the North.

Tea & infusions

Our teas and coffees are supplied by Brodies of Musselburgh with our loose-leaf teas supplied by PekoeTea, an independent Edinburgh company.

Loose-leaf Tea £4.25

Scots Earl Grey

With a hint of Scottish heather, this tea has a natural essence of bergamot.

Breakfast Blend

An Indian tea with full malty flavours with a rich dark liquor.

Kenilworth

A high grade Orange Pekoe tea from Sri Lanka which is sweet and mellow.

Jasmine Tea

This tea is a high grade Green Tea from the Fujian Province of China.

Gopaldhara TGBOP Second Flush Darjeeling

A rich and fragrant tea, harvested high in the foothills of the Himalayas.

Chai Black

A warming, decadent blend of premium black teas and whole spices.

Berry Hibiscus

A floral and vibrant handmade blend to excite the taste buds.

Chamomile Flowers

A calming and delicate herbal infusion with syrup-sweet notes.

Green Tea

A high quality green tea with a fresh, elegant flavour.

Peppermint

Refreshing, naturally caffeine-free infusion of fresh peppermint leaves.

Pot of tea for one £3.75

Famous Edinburgh (Sri Lanka & Kenya)

A Ceylon based tea. Light, bright and refreshing with a full character.

Ceylon decaffeinated (Sri Lanka)

A selection of teas and Britannia's 'Royal Blend' coffee blend are available in our Gift Shop.

Coffee & Hot Drinks

We use only the finest pure arabica coffee beans to create a perfect, rich and smooth coffee with distinction, supplied by Brodies. We also offer all the below drinks made with decaffeinated coffee.

Espresso £3.75

Espresso Macchiato £3.75

An espresso with a dollop of light foamed milk.

Americano Regular £3.85 Large £4.00

A shot of espresso topped with hot water.

Cappuccino £3.85 £4.00

This popular style consists of equal thirds espresso, steamed milk and foamed milk, with a chocolate dusting.

Caffé Latte £3.85 £4.00

Espresso topped with steamed milk and finished with a thin layer of foam.

Mocha £3.85 £4.15

A caffè latte with an added portion of liquid chocolate, creating a delicious chocolate and coffee combination.

Whisky Hot Toddy £6.75

Created using Glenmorangie 10 year old Whisky and Green Ginger wine with honey and lemon.

Bonnie Prince Charlie Special Coffee £7.75

An alcoholic winter warmer, infused with Drambuie liqueur with a sweet, honeyed Scotch flavour, topped with cream.

Baileys Hot Chocolate £6.75

Simple yet indulgent! Luxurious hot chocolate mixed with Baileys Original Irish Cream.

Hot Chocolate £3.95

The classic blend of melted chocolate and milk. If desired, this can be served with marshmallows.

Why not try a flavoured syrup with your hot drink? £0.30 per shot
Chai, Mint, Cinnamon, Hazelnut, Vanilla or Caramel.