

# Café Circa Menu

Please advise your server if you are allergic to specific ingredients

V Vegetarian VG Vegan

## Light Lunches

Café Circa Warm Salad, black pudding, lardons, and mixed leaves with gribiche dressing and a poached free-range hen egg £13.95

Beef Brisket Ciabatta, slow cooked brisket, Monterey Jack cheese, red onion marmalade and mustard mayonnaise £14.25

Fishcakes, smoked haddock, spinach, gruyere and grain mustard, with dressed salad and tartare sauce £13.95

**VG** Roast Beetroot, Plum, Endive and Pecan Salad, with pomegranate seeds and balsamic dressing, served with toasted sourdough bread £12.95

Duck Bon-Bons, shredded five spice confit duck, hoisin dip, watercress and cucumber salad, lemon and ginger dressing £13.95

Our Famous Smoked Haddock Chowder, crusty brown bread and butter Small £9.95 / Large £14.95

Chef's Chicken Liver Pâté, with spiced apple chutney, side salad and oatcakes £12.50

DAILY SPECIALS ARE ON THE BLACKBOARD

For a range of sandwiches please see overleaf

## Desserts

Sticky Date and Ginger Pudding, toffee and pecan sauce, vanilla ice cream £7.25

Star Anise Panna Cotta, poached winter fruits and crushed honeycomb £7.25

**VG** Apple, Pear and Blackberry Crumble with oat and hazelnut crumb topping served with vanilla ice cream or (non-vegan) sauce anglaise £7.25

Arran Dairies Ice Cream and Sorbets or Jude's **Vegan** Ice Cream. Please ask your server for the day's selection.

2 Scoops £4.75, 3 Scoops £6.50

## Starters

Soup of The Day, crusty bread and butter. We always have a **vegan** soup option £6.15

Chef's Chicken Liver Pâté, with spiced apple chutney, side salad and oatcakes £7.50

Fishcakes, smoked haddock, spinach, gruyere and grain mustard with dressed salad and tartare sauce £8.25

**VG** Roast Beetroot, Plum, Endive and Pecan Salad, with pomegranate seeds and balsamic dressing, served with toasted sourdough bread £7.75

Duck Bon-Bons, shredded five spice confit duck, hoisin dip, watercress and cucumber salad with lemon and ginger dressing £8.50

## Main Courses

Daube of Scottish Beef, with braised savoy cabbage, parmesan mash, onion puree and balsamic jus £16.50

**VG** Aubergine and Walnut Bake, chargrilled aubergine, butternut squash and walnuts, layered with a rich tomato sauce topped with vegan cheese and a sage crumb £15.95

Balsamic Glazed Sesame Salmon, spiced cherry tomatoes, grilled sprouting broccoli, rosemary and garlic infused parmentier potatoes £16.25

Venison Goulash, local Perthshire venison slowly braised in smoked paprika and sour cream sauce served with thyme and lemon rice £16.95

Our Famous Smoked Haddock Chowder with crusty bread and butter £14.95

## Side Dishes

V Mac and Cheese £4.50

Halloumi Fries with lime aioli £6.25

**VG** Homemade Chips £3.95

**VG** Cajun Sweet Potato Fries £4.50

Dressed House Salad £4.25

V Portion of Crusty Bread and Butter £2.95

## Traditional Sandwiches

Served on brown bread with side salad and potato crisps. White and GF bread is available. To add a bowl of soup to your sandwich add £4.40, or £8.15 to add a bowl of chowder.

Tuna Mayonnaise, tuna, spring onion and sweetcorn in a lime and pepper mayo £8.75

✓ Free Range Egg Mayonnaise with cress £8.50

House Honey Baked Ham, applewood smoked cheese, apple and red onion slaw £8.95

Coronation Chicken, diced chicken breast, sultanas and almonds in a lightly curried mayonnaise £8.95

House Roasted Topside of Beef, horseradish mayo and rocket £9.50

## For Children

Small portion of soup of the day £2.95

✓ Macaroni Cheese £4.95

House made Chicken Goujons with chips £5.95

Small Sandwich served with crisps Choose from ✓ Cheddar Cheese, ✓ Free Range Egg Mayo or House Honey Baked Ham £3.50

Small Arran Dairies or Jude's **Vegan** Ice Cream £2.95

## Cakes

Please see the cake display as the selection changes daily – very low gluten and vegan options available.

Fruit Scone with jam & butter £3.45

Fruit Scone with jam and fresh cream £3.95

Cheese Scone with butter £3.45

Butter Shortbread £2.30

Millionaire Shortbread £3.95

Carrot Cake £4.40

## Coffee

Espresso, 1 shot £2.65

Macchiato, espresso with hot milk foam  
Small £2.95 / Regular £3.45

Americano, espresso with hot water  
Small £2.95 / Regular £3.35

Flat White, espresso with hot milk – no foam Small  
£3.40 / Regular £3.70

Cappuccino, white coffee with milk foam and chocolate topping Small £3.45 / Regular £3.75

Layered Latte, hot milk topped with espresso and milk foam £3.75

Layered Caffe Mocha, hot chocolate with 1 shot espresso £3.95

Hot Chocolate simple £3.60  
with marshmallows and cream £4.10

Extra shot of Café Circa Italian Blend Coffee 40p

Decaffeinated Coffee and Milk Alternatives available at no extra charge

## Tea

Pot of English Breakfast Tea for one £2.95  
Darjeeling, Earl Grey, Assam, Lapsang Souchong,  
Green, Fruit, Camomile, Peppermint £3.25

## Soft Drinks

Luscombe's Elderflower Bubbly £3.75

Fentiman's Ginger Beer / Lemonade £3.40

Organic Sparkling Cranberry Juice £2.95

Chilled Milk £1.95

Fresh Apple or Orange Juice £3.15

Appletiser, Coca Cola, Irn Bru, Fanta, Sprite (sugar free varieties available) £2.95

Chilled Sparkling Water Small £1.95 / Large £3.75

Next time why not plan ahead and book your table online at  
[scottish-antiques.com/cafe-circa/book-a-table/](http://scottish-antiques.com/cafe-circa/book-a-table/)