

Café Circa Menu

Please advise your server if you are allergic to specific ingredients

House Wine by the glass

175ml 6.50 250ml 8.75

Rosé Pinot Grigio Blush

White Sauvignon Blanc or Pinot Grigio

Red Pinot Noir or Merlot

Prosecco by the bottle 26.95

Local Beers, Lager and Cider

Abernyte Brewery Craft Beer 500ml 6.95

(Unfiltered, fresh and **vegan**)

Lost Orchards Cider 550ml 6.50

Becks Blue 0.055% abv, 275ml 3.95

Main Courses

- Roasted Hake with baby tomatoes, feta and olives served with fragrant rice 17.95
- Chicken Milanese – supreme of chicken in a brioche crumb, topped with a free range fried egg, served with parmentier potatoes and a parmesan cream sauce 17.75
- King Prawn tagliatelle, chorizo, cherry tomatoes, baby spinach and crème fraîche 17.95
- Roast Scottish Pork Belly stuffed with sage and onion, set on garlic mash, napped with a cider and apple reduction 16.95
- **V** Moussaka, layers of lentils, potatoes and roasted vegetables topped with **vegan** cheese sauce and side salad 15.95

Desserts

- Raspberry Parfait, pistachio crumb, tonka bean meringues and fresh raspberry coulis 7.95
- Apple Crumble Cheesecake, salted caramel sauce and clotted cream ice cream 7.50
- Sticky Date and Ginger Pudding, pecan sauce and vanilla ice cream 7.50
- Arran Dairies Ice Cream and Sorbets or Jude's **vegan** Ice Cream. Please ask your server for today's selection.
2 Scoops 4.95, 3 Scoops 6.95

Light Lunches and Starters

S - Starter LL - Light Lunch V - Vegan

- Soup of The Day, crusty brown bread and butter. We always have a **vegan** soup option **S** 6.25
- Fishcakes, smoked haddock, spring onion and Gruyère dressed salad and tartare sauce **S** 8.55 / **LL** 14.95
- Beef Brisket Ciabatta, slow cooked brisket, Monterey Jack cheese, red onion marmalade and mustard mayo **LL** 14.25
- Fresh Italian burrata topped with herb crumb served on roasted seasonal vegetables **LL** 14.50
- Roulade of Scottish Smoked Trout, cream cheese and avocado with pink peppercorn dressing, served with grilled sourdough bread **S** 7.95 / **LL** 13.95
- Local Asparagus on toasted ciabatta with whipped goats cheese and chargrilled nectarine **LL** 14.50 (only available in season)
- Pomegranate, Feta, Pear and Mint salad served with grilled sourdough bread **LL** 14.50
Please advise your server if you wish **vegan** feta
- Chef's Chicken Liver Pâté, with apricot chutney, side salad and oatcakes **S** 7.95 / **LL** 13.95
- Our famous Smoked Haddock Chowder served with crusty brown bread and butter **small** 9.95 **large** 14.95
- Salad of new potatoes, frisee lettuce, smoked bacon lardons and fresh raspberries with raspberry balsamic dressing **LL** 13.95

Side Dishes

- Mac and Cheese 4.50
- Halloumi Fries with lime aioli 6.25
- **V** Homemade Chips 3.95
- **V** Cajun Sweet Potato Fries 4.50
- Dressed House Salad 4.25
- Portion of Crusty Bread and Butter 2.95

Traditional Sandwiches

Served on brown bread with side salad and potato crisps. White or 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 9.25
- Free Range Egg Mayonnaise with cress 8.95
- House Honey Baked Ham, applewood smoked cheese, apple and red onion slaw 9.50
- Coronation Chicken, diced chicken breast, sultanas and almonds in a lightly curried mayonnaise 9.25
- House Roasted Topside of Beef, horseradish mayo and rocket 9.50

For Children (under 12)

- Small portion of soup of the day 2.95
- Macaroni Cheese 4.95
- House made Chicken Goujons with chips 6.95
- Small Sandwich served with crisps
Choose from: Cheddar Cheese, Free Range Egg Mayo or House Honey Baked Ham 3.95
- 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 3.50
- Fruit Scone with jam and fresh cream 4.20
- Cheese Scone with butter 3.50
- Butter Shortbread 2.40
- Millionaire Shortbread 4.25
- Carrot Cake 4.75

Coffee

- Espresso, 1 shot 2.65
- Macchiato, espresso with hot milk foam 3.45
- Americano, espresso with hot water 3.35
- Flat White, espresso with hot milk – no foam 3.70
- Cappuccino, white coffee with milk foam and chocolate topping 3.75
- Layered Latte, hot milk topped with espresso and milk foam 3.75
- Layered Caffè Mocha, hot chocolate with 1 shot espresso 3.95
- Hot Chocolate simple 3.75
with marshmallows and cream 4.50
- Extra shot of Café Circa Italian Blend Coffee 45p
- Shot of Syrup, choose from Salted Caramel, Vanilla, Hazelnut, Cinnamon, Gingerbread or Crème Brûlée 80p

Decaffeinated Coffee and Milk Alternatives available at no extra charge

Tea

- Pot of English Breakfast Tea for one 3.15
- 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
- Chilled Milk 2.20
- 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