

Café Circa Menu

Please advise your server if you are allergic to specific ingredients

S - Starter **LL** - Light Lunch **V** - Vegetarian **VG** - Vegan

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, Lagers 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

Duo of Beef Olives, stuffed with skirlie, slowly casseroled in a rich red onion gravy, set on a bed of creamy mashed potatoes 16.95

Roasted **Scottish Salmon**, pea puree and baby potatoes served with a dill and mustard sauce 17.50

V Stroganoff, Creamy Chestnut Mushroom and Ale Stroganoff with fragrant rice 15.95

Shepherd's Pie, slowly braised lamb shoulder, Arran smoked cheddar mash and roasted root vegetables 17.50

VG Leek, Cavolo Nero and Sweet Potato Tart served with a hazelnut and orange salad 15.95

Desserts

Sticky Date and Ginger Pudding, toffee and pecan sauce, vanilla ice cream 7.95

Cinnamon and Nutmeg Pannacotta, poached winter fruits and a ginger biscuit 7.95

Baked Plum and Star Anise Frangipane Tart served warm with orange sauce and clotted cream ice cream 7.95

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

Starters and Light Lunches

Soup of the Day, crusty brown bread and butter. We always have a **vegan** soup option
S 6.35

Fishcakes, smoked haddock, spring onion and Gruyère cheese with dressed salad and tartare sauce **S** 8.75 / **LL** 14.45

Beef Brisket Ciabatta, slow cooked brisket, Monterey Jack cheese, red onion marmalade and mustard mayo **LL** 14.45

Whipped Goat's Cheese, crispy pancetta, candied walnuts, honey baked fig and balsamic glaze with toasted sourdough bread **LL** 13.95

Café Circa Warm Salad, black pudding, mixed leaves and lardons, topped with a free range poached egg and gribiche dressing **S** 8.75 / **LL** 14.45

V Spiced Roast Pumpkin, winter leaves, pink peppercorns, labneh (strained yogurt), mint and pistachio dressing and toasted sourdough bread **S** 7.95 / **LL** 13.95

Chef's Chicken Liver Pâté, with golden raisin chutney, side salad and toasted brioche
S 7.95 / **LL** 13.95

Our famous **Smoked Haddock Chowder** served with crusty brown bread and butter
small 9.95 **large** 14.95

V Oven Baked Rosemary Camembert, served with apricot chutney and crostini
S 8.75 / **LL** 14.35

Side Dishes

V Mac and Cheese 4.95

Halloumi Fries with lime aioli 6.25

V Homemade Chips 4.15

V Cajun Sweet Potato Fries 4.75

V Dressed House Salad 4.25

Portion of Crusty Brown Bread and Butter 3.15

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

V Free Range Egg Mayo with cress 8.95

Chicken and Bacon, diced chicken breast and smoked bacon bound in black pepper mayo 9.50

House Honey Baked Ham, applewood smoked cheese, apple and red onion slaw 9.50

Our take on a **Reuben Sandwich**, Pastrami, Dijon mustard, Emmental, gherkin and tomato 9.50

Tuna Mayonnaise, cucumber, spring onion and lime mayonnaise 9.25

For Children (under 12)

Small portion of **Soup of the Day** 2.95

V 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 and butter 3.60

Fruit Scone with Jam and fresh cream 4.30

Cheese Scone with butter 3.60

Butter Shortbread 2.50

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, Green, Lapsang Souchon, Camomile, Peppermint, Fruit 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 25cl 1.95 / 75cl 3.75

Fresh Orange Juice 2.95

Fresh Pressed Cloudy Apple Juice 2.95