

# 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 7.95   250ml 9.95

**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 4.25

## Main Courses

**Chef's Daily Specials are listed on the card on your table**

**VG Tomato and Walnut Pasta**, a healthy bowl of wholemeal spaghetti with aubergine, tomatoes, capers and walnuts 14.95

**Duck Hash**, slow cooked confit duck leg, crispy cubed potatoes, smoked bacon and cabbage, topped with a runny fried egg and orange and blackcurrant dressing 16.95

**Herb crusted Supreme of Chicken** with fondant potato, haggis bonbon seasonal greens and whisky jus 17.50

## Desserts

**Sticky Date and Ginger Pudding**, toffee and pecan sauce, vanilla ice cream 8.25

**Vanilla Pannacotta** with rhubarb crèmeux and rhubarb sorbet 8.45

**Milk Chocolate Ganache** served with mango sorbet 8.25

**Arran Dairies Ice Cream and Sorbets** or **Jude's **vegan** Ice Cream**. Please ask your server for today's selection.

2 Scoops 5.60   3 Scoops 7.60

## Starters and Light Lunches

**Soup of the Day**, crusty brown bread and butter. We always have a **vegan** soup option  
S 6.50

**Fishcakes**, smoked haddock, spring onion and Gruyère cheese with watercress and rocket salad, house tartare sauce S 8.95 / LL 14.85

**Beef Brisket Ciabatta**, slow cooked brisket, Monterey Jack cheese, red onion marmalade and mustard mayonnaise LL 14.95

**Warm Salad**, chargrilled sprouting broccoli and chorizo topped with a free range poached egg and house hollandaise S 8.95 / LL 14.85

**Scottish Smoked Trout** on a tattie scone with beetroot salad and crème fraiche horseradish  
S 8.75 / LL 14.45

**VG Smashed Garden Pea and Lemon Bites** served on crisp salad leaves with a vegan feta dressing S 8.25 / LL 13.95

**Chef's Chicken Liver Pâte** with golden raisin chutney, side salad and toasted brioche  
S 8.25 / LL 13.95

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

**Ham Hock and Smoked Cheese Croquet** with piccalilli and dill mayonnaise S 8.75 / LL 14.45

## Side Dishes

**V Mac and Cheese** 4.95

Halloumi Fries with lime aioli 6.45

**V Homemade Chips** 4.50

**V Cajun Sweet Potato Fries** 4.95

**V Dressed House Salad** 4.25

Portion of Crusty Brown Bread and Butter 3.20

## 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 4.50 or 8.15 to add a bowl of chowder

**V Free Range Egg Mayo** with cress 9.25

**Coronation Chicken**, diced chicken breast bound in curried mayonnaise with sultanas and toasted almonds 9.85

**House Honey Baked Ham**, applewood smoked cheese, apple and red onion slaw 9.75

**House Roasted Topside of Beef**, served with rocket and horseradish sauce 9.95

**Tuna Mayonnaise**, cucumber, spring onion and lime mayonnaise 9.50

## 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 3.75

Fruit Scone with Jam and fresh cream 4.30

Cheese Scone with butter 3.75

Butter Shortbread 2.95

Millionaire Shortbread 4.50

Carrot Cake 4.75

## Coffee

Espresso, 1 shot 2.80

Macchiato, espresso with hot milk foam 3.50

Americano, espresso with hot water 3.80

Flat White, espresso with hot milk – no foam 3.95

Cappuccino, white coffee with milk foam and chocolate topping 3.95

Layered Latte, hot milk topped with espresso and milk foam 3.95

Layered Caffè Mocha, hot chocolate with 1 shot espresso 4.25

Hot Chocolate simple 3.95

With marshmallows and cream 4.75

Extra Shot of Café Circa Italian Blend Coffee 75p

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 3.25

Darjeeling, Earl Grey, Assam, Green, Lapsang Souchon, Camomile, Peppermint, Fruit 3.25

## Soft Drinks

Luscombe's Elderflower Bubbly 3.95

Fentiman's Ginger Beer / Lemonade 3.75

Chilled Milk 2.50

Appletiser, Coca Cola, Irn Bru, Fanta, Sprite  
Sugar free varieties available 330ml can 2.95

Soda Water, Tonic Water 2.95

Chilled Sparkling Water 25cl 1.95 / 75cl 3.75

Fresh Orange or Cloudy Apple Juice 3.20