

CAFÉ CIRCA

at the Scottish Antique & Arts Centre, Abernhyte

Breakfast Menu

Served from 10am till 11.30am

Full Scottish Breakfast

Grilled smoked bacon, pork, thyme and sage sausage, grilled tomato, haggis, black pudding, mushrooms, potato scone, and your choice of fried, poached or scrambled free range egg

Served with brown toast and butter

Large - 8.95

Small - 6.95

Grilled Smoked Back Bacon and Scrambled Eggs

Grilled smoked back bacon, mushrooms and free range scrambled eggs, served with toast and preserves - 8.25

Eggs Benedict with Smoked Salmon

Two poached free range eggs served on a toasted muffin with smoked salmon and topped with hollandaise sauce - 8.75

Scottish Smoked Salmon Omelette

Served with brown toast and butter – 8.95

French Toast

With grilled smoked bacon and maple syrup - 6.95

Grilled Smoked Bacon served on a crispy breakfast roll - 3.95

Toast and Preserves - 2.30

Toast and Butter - 1.95

Fresh Tropicana Orange Juice - 2.45

Fresh Pressed Copella Cloudy Apple Juice - 2.45

CAFÉ CIRCA

at the Scottish Antique & Arts Centre, Abernhyte

Light Lunches

V Soup of the Day served with baked seeded crusty brown bread & butter - 4.75

Gravalax of Scottish Salmon with a cucumber mousse and lemon dressing – 8.25

V Goat's Cheese and Watercress Salad with walnuts, rocket, pear and a mustard vinaigrette – 8.25

Chicken Liver and Brandy Pate served with oatcakes, onion marmalade and dressed salad leaves – 7.95

Stornoway Black Pudding Bon Bon's with a cranberry compote and parsnip crisps – 8.25

Potted Crab with Lemon, Fresh Herbs and Peppercorns accompanied by a citrus dill dressing and seeded bread – 7.95

Open Pastrami and Emmental Cheese Melt on sour dough bread with dressed leaves and lightly salted crisps – 8.95

Flat Iron Steak Ciabatta with blue cheese mayo and red onion marmalade served with seasonal salad - 9.95

Our famous **Smoked Haddock Chowder** - small 7.95 / 11.95 large
a delicious creamy fish stew of smoked haddock, potato, sweet peppers, sweetcorn and saffron, served with home baked seeded bread and butter

Side Orders

Portion of Twice Fried Homemade Chips - 3.75

Bowl of House Dressed Salad - 2.95

Homemade Coleslaw – 2.95

Beer Battered Onion Rings – 3.50

Cajun Sweet Potato Fries – 3.50

Portion of Bread & Butter - 1.00

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at the Scottish Antique & Arts Centre, Abernyste

Set Menu

2 courses £16.95 or 3 Courses £19.75

Please check the blackboard, or ask your server for Today's Specials

Starters

V Soup of the Day served with baked seeded crusty brown bread & butter

Gravalax of Scottish Salmon with a cucumber mousse and lemon dressing

V Goat's Cheese and Watercress Salad with walnuts, rocket, pear and a mustard vinaigrette

Chicken Liver and Brandy Pate served with oatcakes, onion marmalade and dressed salad leaves

Stornoway Black Pudding Bon Bon's with a cranberry compote and parsnip crisps

Potted Crab with Lemon, Fresh Herbs and Peppercorns accompanied by a citrus dill dressing and seeded bread

Main Dishes

Pulled Chicken and Pistachio Croquette on a wholegrain mustard cream with Provençal potatoes, roasted butternut squash and sugar snaps

Salmon, Smoked Haddock and Herb Fishcakes with garlic, lime and crème fraiche dip, tossed salad and chunky fries

Seafood Risotto with saffron, wild garlic and chives topped with a poached free range egg

V Vegetable and Wild Mushroom Pancake with cheese sauce, tossed salad and boiled baby potatoes

Steak and Abernyste Ale Pie with creamy mash, roast carrots and broccoli

Daily Specials - Please check the blackboard, or ask your server

Desserts

Sticky Toffee Pudding with rum and raisin ice cream and toffee sauce

Chocolate and Drambuie Mousse with white chocolate sauce

Vanilla Crème Brûlée with homemade shortbread fingers

Apple Upside Down Cake with custard and vanilla ice cream

Traditional Sandwiches

To add Soup of the Day to a Sandwich Platter, please add 2.95 to the cost of your sandwich, or add 5.50 to have a chowder and sandwich platter

All of our sandwiches are served on brown bread with lightly salted crisps and dressed leaves. White bread and Gluten free Bread are available on request

Chicken & Bacon

poached chicken breast with black pepper mayonnaise - 6.95

Hand Carved Ayrshire Ham

served with wholegrain mustard mayonnaise and tomato - 6.95

V Mature Scottish Cheddar Cheese

with homemade onion marmalade - 6.75

V Egg Mayonnaise

creamy free range eggs combined with mayonnaise and fresh cress - 6.40

Scottish Poached Salmon

with mayonnaise, baby gem lettuce and cucumber - 7.25

Topside of Scottish Aberdeen Angus Roast Beef

with rocket and horseradish - 6.95

For Children (under 12)

V Small Portion of Soup of the Day - 2.95

Child's Cheddar Cheese V, Egg Mayo V or Ham Sandwich served with lightly salted crisps - 3.50

Macaroni Cheese - 3.95

Salmon and Smoked Haddock Fish Cake - 5.95

Chicken Goujons with chips and small tossed salad- 5.95

Kids Ice Cream - 2.95

Side Orders

Portion of Twice Fried Homemade Chips - 3.75

Bowl of House Dressed Salad - 2.95

Homemade Coleslaw – 2.95

Beer Battered Onion Rings – 3.50

Cajun Sweet Potato Fries – 3.50

Portion of Bread & Butter - 1.00

Drinks

Please see our Wine List which offers a selection of wines by the glass, bottle, or popular 50cl carafe

Beers, Lager & Cider

Lia Fail Dark Beer 4.7% abv, 500ml

A well balanced dark beer brewed I Perth, Scotland with tones of malt and chocolate - 3.85

Ossian's Golden Ale 4.1abv, 500ml.

Brewed in Perth, Scotland, this smooth beer has nutty tones and fruitiness - 3.85

Peroni Lager 5.2%abv, 330ml.

A very popular pale Italian lager - 2.95

Luscombe's Organic Cider 4.9abv, 330ml.

Young, light, medium dry, Devon cider - 3.95

Becks Blue No more than 0.05%abv, 275ml. The same crisp, clean taste as Becks beer, but once it's brewed the alcohol is removed - 2.75

Spirits (35cl)

Grouse Whisky 40%abv, **Gordon's Gin** 37.5%abv, **Bacardi** 37.5%abv, **Smirnoff Vodka** 37.5%abv

Any of the above spirits served with a mixer - 4.50

Courvoisier Cognac 40% abv - 4.95

Croft Original Sherry or Tio Pepe 20% abv (50cl) - 4.20

Taylor's LBV Port 20% abv (50cl) - 4.20

Soft Drinks

Luscombe Organic Elderflower Bubbly - 2.95

Fentiman's Botanical Victorian Lemonade - 2.75

Fentiman's Botanical Ginger Beer - 2.75

Appletise - 2.45

Fresh Tropicana Orange Juice (250ml) - 2.45

Fresh Pressed Copella Cloudy Apple Juice (250ml) - 2.45

Coca-Cola/Diet, Irn Bru/Diet, Diet Sprite, Diet Tango - 2.40

Highland Spring Still or Sparkling Mineral Water - sm 1.95 / lg 3.75

Schweppes Tonic or Soda Water - 1.95

Chilled Milk - 1.95

Teas

Pot of English Breakfast Tea for one – 2.20

Speciality selected and blended teas for one - 2.40

Choose from Afternoon Darjeeling, Earl Grey, Assam, Green, Fruity, Camomile, Peppermint or Lapsang Souchong.

Coffees

Espresso - single 1.65 / double 1.95

Macchiato (espresso with hot milk foam) - single 1.95 / double 2.30

Americano (espresso with hot water) - small 2.20 / large 2.40

Brown Coffee (served with hot or cold milk) - small 2.20 / large 2.50

White Coffee (espresso made with hot milk) - small 2.20 / large 2.50

Cappuccino (white coffee with milk foam and chocolate topping) - 2.70

Layered Latte (hot milk topped with espresso and milk foam) - 1 shot 2.75 / 2 shots - 2.95

Caffe Mocha - 2.85

Hot Chocolate (Simple) - 2.40 with marshmallows and cream - 2.95

Vanilla, Hazelnut, Cinnamon, Gingerbread or Caramel Syrup - 0.80

Homemade Cakes

Please see the cake display as the selection changes daily

The list below is for guidance only

Freshly Baked Fruit Scone with Perthshire jam and butter - 2.40

Freshly Baked Fruit Scone with Perthshire jam and fresh cream - 2.85

Freshly Baked Cheese Scone with butter – 2.40

Homemade Shortbread - 1.90

Biscuit of the Week - 2.40

Millionaire Shortbread - 2.80

Lemon Drizzle Loaf - 3.20

Coffee and Walnut Cake - 3.50

Carrot Cake - 3.50

Victoria Sponge - 3.40

Tray Bake - 2.75

GF Cake – ask for today's choice 3.40

Weekly Specials – from 2.50

Gluten Free Options Available - All of our cakes are suitable for Vegetarians. They contain dairy products, free range eggs, nuts or traces of nuts. For further clarification please ask a member of staff.