

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

Scottish Smoked Salmon with a tiger prawn mousse, lime yoghurt dressing and sunflower seeded batard – 8.95

V Baked Camembert with rosemary and toasted sour dough bread – 9.25

Smoked Duck, Rocket and Watercress Salad with a soy sauce, honey and toasted pine nut glaze -8.50

Chef's Salad warm salad of Stornoway black pudding and pancetta, with a gribiche dressing and poached free range egg – 8.95

Bacon, Brie and Cranberry Ciabatta 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 / 12.50 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

Cajun Sweet Potato Fries – 3.50

Portion of Bread & Butter - 1.00

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

Scottish Smoked Salmon with a tiger prawn mousse, lime yoghurt dressing and sunflower seeded batard

V Baked Camembert with rosemary and toasted sour dough bread

Smoked Duck, Rocket and Watercress Salad with a soy sauce, honey and toasted pine nut glaze

Chef's Salad warm salad of Stornoway black pudding and pancetta, with a gribiche dressing and poached free range egg

Main Dishes

Baked Cod Fillet on a leek and onion fondant with Parisienne potatoes and poached carrots and mangetout

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

Corn Fed Chicken Supreme on a wild mushroom and vegetable ratatouille with herb mash

V Herbed Vegetable and Nut Cutlet served with BBQ sauce and a medley of seasonal vegetables

Lightly Smoked Loin of Pork with fondant potatoes, cauliflower, thyme roasted carrots and a peppercorn sauce

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

Desserts

Sticky Toffee Pudding with vanilla ice cream and toffee sauce

Café Circa's Sherry Trifle

Pear, Apple, Bramble and Hazelnut Crumble with crème anglaise

Treacle Tart served with crème fraiche sorbet

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 baby gem lettuce and cucumber - 7.25

Topside of Scottish Aberdeen Angus Roast Beef

with rocket and horseradish - 6.95

Side Orders

Portion of Twice Fried Homemade Chips - 3.75

Bowl of House Dressed Salad - 2.95

Cajun Sweet Potato Fries – 3.50

Portion of Bread & Butter - 1.00

For Children (under 12)

V Small Portion of Soup of the Day - 2.95

Kid's Fishcake with crisps -5.95

Kid's Chicken Goujons with chips -5.95

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

Macaroni Cheese – 4.50

Kids Ice Cream - 2.95

Side Orders

Portion of Twice Fried Homemade Chips - 3.75

Bowl of House Dressed Salad - 2.95

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

Abernyte Brewery Craft Beers - It doesn't get much more local than this. Produced just a mile up the road at South Latch Farm:

Slatch Lager Hybrid 4.9%abv – named after South Latch Farm, a refreshing, crisp lager without the zing of New World Hops. A blend created using a mixture of British and German malts -3.95

Abernyte Alt Bier 4.9%abv – Old style beer made famous by the breweries of Dusseldorf. It's a "lager-ale" using pilsner malt, top fermenting ale yeast and long, slow cold storage. Much lighter in flavour than its colour suggests this beer has a refreshing bitter edge and fizziness – 3.95

Ballo Blonde Golden Ale 4.3%abv – A golden coloured session ale, fermented on the cool side to preserve a clean malt profile and allow the Kent hops to stand out. - 3.95

Kinnoull Red IPA 4.7%abv – Cara red and amber malts are used to create this rusty red ale. Cascade and chinook hops from the USA give the beer a complex citrus impression on the palate – 3.95

Listening Post Pilsner 4.3%abv – A good Pilsner should be a slow Pilsner, long fermentation, delicate hopping and a no hurry approach to maturation. Clean, crisp with an appetising malt tone and light bitter finish – 3.95

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)

Check out our exciting craft gin selection

Grouse Whisky 40%abv, Gin 37.5%abv, Bacardi 37.5%abv, Vodka 37.5%abv

Ask for full details

Any of the above spirits served with a mixer - 4.50

Metaxa 5 Star 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 - 2.50

Fresh Tropicana Orange Juice (250ml) - 2.50

Fresh Pressed Copella Cloudy Apple Juice (250ml) - 2.50

Coca-Cola/Diet, Irn Bru/Diet, Diet Sprite, Diet Tango - 2.50

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

Schweppes Tonic or Soda Water - 1.95

Chilled Milk - 1.95

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.

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.

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



We're pleased to hold the Trip Advisor Certificate of Excellence.
This is presented to establishments with consistently excellent Trip Advisor reviews and ratings.
We're all the more proud of this certificate because it's determined by our customer's feedback.
You can rate your dining experience with us by visiting www.tripadvisor.com



Café Circa is delighted to have been awarded with Visit Scotland's Taste Our Best Award.
We strive to bring you the best ingredients Scotland has to offer.
We believe in buying the very best quality from local suppliers.
Please ask a member of waiting staff if you'd like to know anything more specific
about our produce or suppliers.

