

CAFÉ CIRCA

at the Scottish Antique & Arts Centre, Abernhyte

Should you require advice regarding food allergies please consult with a member of staff

Light Lunches

****V Soup of the Day** served with seeded crusty brown bread & butter – 4.75

Chef's Salad warm salad of Stornoway black pudding and pancetta, with a gribiche dressing and poached free range egg - 9.50

Flat Iron Steak Ciabatta

with red onion marmalade and blue cheese mayo served with seasonal salad – 10.50

Smoked Haddock, Spring Onion and Mustard Fishcakes with seasonal leaves and a lemon and chive dip -11.50

****Grilled Halloumi Wrap** with beetroot, rocket and fennel slaw – 10.25

Baked Arbroath Smokie and Leek Tart served with dressed green salad – 11.50

Our famous **Smoked Haddock Chowder** - small / large

a delicious creamy fish stew of smoked haddock, potato, sweet peppers, sweetcorn and saffron, served with home baked seeded bread and butter – 8.50/12.50

Set Menu

2 courses £18

Small Plates

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

Chicken Liver Pate infused with brandy, accompanied by crisp seasonal salad, apple chutney and mini oatcakes

****V Avocado and Tomato Cocktail** with red peppers, pomegranate, and crisp lettuce dressed with harissa sauce

Duck Bon Bons shredded confit duck with Chinese spices and hoi sin dip served with a lemon and ginger dressed watercress salad

Main Courses

Pan Fried Cod Loin with creamed savoy cabbage, peas, baby potatoes and a chive butter sauce

Perthshire Venison Meatball and Wild Mushroom Stroganoff with scented rice

****V Spinach, Sundried Tomato, Courgette and Pine Nut Arancini** on a roasted red pepper sauce

Grilled Chicken Salad with sun-blushed tomatoes, herb croutons, crispy streaky bacon and kos lettuce finished with a saffron and tarragon dressing

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

Side Orders

Portion of Twice Fried Homemade Chips – 3.75

Bowl of House Dressed Salad – 2.95

Cajun Sweet Potato Fries – 3.75

Portion of Bread & Butter – 1.25

** - Vegan

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 or gluten free bread are available on request

Chicken Tikka – 7.25

Honey Baked Ham

with fig chutney and Monterey jack cheese – 7.40

Roast Beef

with sliced plum tomato, gherkins, rocket and mustard mayo – 7.75

***V Egg Mayonnaise**

creamy free-range egg, mayonnaise and fresh cress – 6.95

Tuna and Cucumber

with a lemon and pepper mayonnaise – 7.25

****V Greek Salad Wrap** – 7.25

Desserts

Sticky Date and Ginger Pudding with toffee and pecan sauce and vanilla ice cream – 5.95

Coconut Custard Tart with roasted pineapple – 5.75

Baked Lemon Cheesecake with a honey and oatmeal base served with macerated raspberries – 5.75

White Chocolate Panna Cotta with ginger and hazelnut crumb – 5.75