Café Circa Menu

Please tell your server about your food allergies or dietary requirements before ordering
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
Beck's Blue 0.055% abv, 275ml 4.25

Main Courses

Please see the Chef's Specials menu on your table for our regularly changing dishes.

Abernyte Burger

Chargrilled**, House-Made 6oz Steak Burger** in a glazed brioche bun with smoked streaky bacon, Emmental cheese, tomato, mayo and lettuce, served with homemade fries 18.95

Vegan Main Course

VG Aubergine, Tomato and Lentil Moussaka
Layers of roasted aubergine, potato and lentils in a rich tomato sauce, topped with creamy béchamel, served with house salad 15.95

Desserts

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

Spiced Burnt Basque Cheesecake, poached figs and vanilla cream 8.50

Pineapple Upside-down Cake, rum and raisin ice cream and boozy caramel sauce 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 6.70

Fishcakes, smoked haddock, spring onion and Gruyère cheese with watercress and rocket salad, house tartare sauce S 9.25 / LL 14.95

Twice-Baked Cheese Soufflé served with a crisp Waldorf salad LL 14.95

Sausage and Black Pudding Scotch Egg, house-made, served with celeriac remoulade
LL 12.95

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

Chef's Chicken Liver Pâté, with golden raisin chutney, side salad and toasted brioche
S 8.40 / LL 13.95

Our famous **Smoked Haddock Chowder** served with crusty brown bread and butter
small 10.50 large 15.50

VG Bang Bang Cauliflower, battered florets of fresh cauliflower and sweet chilli sauce served with house salad S 7.95 / LL 12.95

Wedges of deep-fried **Scottish Brie coated in a rosemary and orange crumb** served with cranberry relish LL 14.95

VG Mediterranean Hummus Flatbread, warm flatbread topped with hummus, roasted Mediterranean vegetables, rocket and toasted seeds, finished with lemon and olive oil
S 8.95 / LL 14.50

Side Dishes

V Mac and Cheese 4.95
V Halloumi Fries with lime aioli 6.45
V Homemade Chips 4.50
V Cajun Sweet Potato Fries 4.95
VG 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 £4.70 or £8.25 to add a bowl of chowder

V **Free Range Egg Mayo** with cress 9.45

Coronation Chicken, diced chicken breast bound in curried mayonnaise with sultanas and toasted almonds 9.95

House Honey-Baked Ham, applewood smoked cheese, apple and red onion slaw 9.95

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

Tuna Mayonnaise, cucumber, spring onion and lime mayonnaise 9.75

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 4.25

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 Souchong, 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

Coke Zero 330ml bottle 3.95

Chilled Sparkling Water 25cl 1.95 / 75cl 3.75

Fresh Orange or Cloudy Apple Juice 3.20