CAFE ST HONORE

SAMPLE DAIRY-FREE DINNER MENU

Salt-Baked Beetroot & Celeriac, Organic Falstaff Apple Salad	8-50
Caramelised Onion & Golden Cross Goat's Cheese Tart, Sage Dressing	9-00
Breast of Perthshire Pigeon, Pickled Chestnut Mushrooms, Toasted Walnuts, Pink Fir Potato Crisps	10-00
Ullapool Hand-Dived Scallops, Stornoway Black Pudding, Stewed Bramley Apples	13-50
Jamusalam Antichalra & Fanagad Wild Muchmann Dalra Dunnla Consorting December	15 50
Jerusalem Artichoke & Foraged Wild Mushroom Bake, Purple Sprouting Broccoli	15-50
Confit Duck Leg, Braised Organic Butterbeans, Toulouse Sausage	17-50
North Sea Hake, Crushed Heritage Potatoes, Spinach, Shetland Blue Shell Mussels	19-00
New Miln Farm Organic Lamb, Sautéed Potato, Roast Organic Carrot, Phantassie Organic Kale	21-50
British Bramley Apple Crumble, Scottish Berry Sorbet	6-75
Local Artisan Goat's & Sheep's Cheese, Oatcakes, Californian Raisin Chutney	8-00
Artisan Roast Coffee or Organic Clipper Tea	2-75

CAFE CLASSICS

TWO COURSE 18-00, THREE COURSES 23-50

Roasted Butternut Squash Soup, Toasted Hazelnuts

Our Own Hot Smoked Salmon, Toasted Oats, Pickled Vegetables

Perthshire Venison Hot-pot

Grilled Whole East Coast Plaice, Pink Fir Potatoes, Capers, Lemon, Parsley

Warm Spiced Poached Pear, Red Wine & Star Anise Syrup

Golden Cross Goat's Cheese, Californian Raisin Chutney, Oatcakes

With thanks to our producers – Peelham Farm, Grierson Organics, Phantassie Organics, Cuddybridge Apple Juice, Carrols Heritage Potatoes, Strathspey Mushrooms, John Gilmore, Graham's Dairy, Artisan Roast, George Campbell and Sons, Connage Highland Dairy, Green City Whole Foods, Humphrey Errington, Ethical Shellfish Co, David Lowrie, Ben Robertson Forager, Gartmorn Farm, Doves Farm, Summer Harvest Oils.