

CAFE ST HONORE

- A LA CARTE - JULY 2026

TO BEGIN

Peelham Farm Organic Charcuterie & Great Glen Venison Charcuterie	11-00
Extra Bread	1-00 per person
Nocellara and Kalamata Olives	4-50
Smoked Almonds	4-50

Brawn Presse, Apple Sauce, Toasted Sourdough, Phantassie Organic Salad	16-00
Cod's Roe, Broad Beans, Green Beans, Errington's Goats Curd, Mint & Caper Dressing	16-00
Venison Croquette, Mustard Mayonnaise, Phantassie Organic Salad	16-00

Pork Chop, Organic Lentils, Stornoway Black Pudding, Wholegrain Mustard	35-00
North Sea Hake, Crushed New Potatoes, Tenderstem Broccoli, Caper Butter	35-00
Confit Duck Leg, Buttery Mash, Local Greens, Chanterelles	35-00

Cherry & Almond Cake, Vanilla Ice Cream, Roast Cherries	12-00
Montezuma's Organic Dark Chocolate Fondant, Strawberry Ice Cream, Praline	15-00
Selection of Artisan British Cheeses, Our Chutney, Our Oatcakes	16-00

Artisan Roast Coffee – Americano, Flat White, Cappuccino, Latte, Espresso, Double Espresso, Macchiato
Pekoe Breakfast, Highland Rooibos, Peppermint, Earl Grey or Jasmine Loose Leaf Tea 3-75

Espresso Martini 14-00
Gaelic Coffee 6-95

With thanks to our producers – Uradale Farm, Peelham Farm, Grierson Organics, Phantassie Organics,
Doves Farm, John Gilmour, Great Glen, Errington Cheese, Heritage Bustom Potatoes
I.J. Mellis, Artisan Roast, David Lowrie Fish Merchants, Green City Whole Foods, Belhaven Smoke House,
Mungoswells Flour, Ben Robertson Forager, Summer Harvest Oils, The Free Company.
Wild products may contain shot. Please inform us of any ALLERGIES & dietary requirements.
NOT ALL ALLERGENS ARE LISTED
A discretionary 12.5% service charge will be added to your bill.

CAFÉ CLASSICS

MAIN COURSE 22-00

TWO COURSES 30-00

THREE COURSES 38-00

Smoked Mackerel Salad, Toasted Pinhead Oats, Katy Rodger's Crème Fraiche,
Pickled Cucumbers

or

Pickled Beetroots, Whipped Katy Rodger's Crowdie, Candied Nuts

Lamb Navarin, Aioli

or

Isle of Wight Tomato Pearl Barley Risotto, Rocket, Connage Gouda

Raspberry Posset, Scottish Raspberries, Our Shortbread

or

Strawberry & Elderflower Trifle

HOUSE WINE

175ml GLASS 8-00

CARAFE 22-00

Opening Hours

Thursday, Friday, Saturday, Monday

Lunch: 12 noon – 2:00pm (last reservation)

Dinner: 5:00pm – 9:00pm (last reservation)

Sunday

12 noon – 7:30pm (last reservation)

Tuesday & Wednesday Closed

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