

CAFE ST HONORE

SUMMER LUNCH SAMPLE MENU- PLEASE NOTE OUR MENUS CHANGE DAILY.

Extra Bread	1-00 Per Person
Peelham Farm Organic Charcuterie & Great Glen Charcuterie, Cornichons	10-00
Torched Line Caught East Coast Mackerel, Pickled Fennel, Horseradish Crème Fraiche, Crispy Capers	14-00
Grilled Tenderstem Broccoli. Whipped Blackmount Goats Cheese, Hazelnuts	14-00
Burnside Farm Smoked Pigeon Breast, Pickled Beetroot, Candied Nuts, Radicchio	15-00
Game Terrine, Celeriac Remoulade, Grilled Sourdough	14-00
Isle of Wight Tomatoes, Mint, Courgette & Organic Connage Gouda Risotto, Organic Salad	26-50
St Brides Chicken Breast, Buttery Mash, Sautéed Cabbage, Haggis Bon Bons, Sherry Sauce	34-00
Borders Roe Deer, Salsa Verde, Peas, Bacon, Green Beans & Organic Baby Gem	35-00
Fillet Of East Coast Cod, Tenderstem Broccoli, Sea Aster, Ayrshire Potatoes, Chilli & Garlic Butter	35-00
Organic Apricot & Rosemary Cake, Katy Rodgers Crème Normande, Organic Roast Apricots	12-50
Choux Bun, Perthshire Strawberries, Elderflower, Vanilla Crème Diplomat	13-00
Montezuma's Organic Dark Chocolate Fondant, Praline, Vanilla Ice Cream	14-50
Selection of Artisan British Cheeses, Chutney, Our Oatcakes	15-00
Artisan Roast Coffee, Pekoe Breakfast, Highland Rooibos, Peppermint or Jasmine Loose Leaf Tea Organic Clipper Tea	3-75

CAFE CLASSICS

TWO COURSES 24-50 THREE COURSES 32-00

Ham Hough Croquette, Aioli, Radish, Organic Salad

Fillet Of Smoked Haddock, Wilted Spinach, Caper & Anchovy Dressing

Organic Lemon Posset, Scottish Blackberries

500ml Carafe of House Red or White Wine – 19-25

With thanks to our producers – Peelham Farm, Grierson Organics, Phantassie Organics,
Doves Farm, John Gilmour, Great Glen, Errington Cheese, Heritage Buston 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.

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Thursday – Monday

Lunch: 12 noon - 2pm (last reservation)

Dinner: 5:15pm – 9pm (last reservation)

Tuesday & Wednesday Closed

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