

CAFÉ ST HONORE

'EDINBURGH ON A PLATE 2025' COOKBOOK - FEATURING CAFÉ ST HONORE

26-00

Ask a member of staff if you'd like to purchase a first edition copy

Peelham Farm Organic Charcuterie & Great Glen Venison Charcuterie	11-00
Extra Bread	1-00 per person
Nocellara & Kalamata Olives	4-50
Smoked Almonds	4-50
Flaked Ham Hough Terrine, Red Onion Jam, Organic Salad, Toasted Sourdough, Cornichons	16-00
Smoked Haddock Croquette, Lemon Mayo, Organic Salad	16-00
Pickled Purple Beetroot, Errington's Elrick Log, Smoked Almonds, Bitter Leaves	15-00
Belhaven Smoked Sea Trout, Pickled Cucumbers, Horseradish Cream, Crouton	16-00
Pearl Barley & Butternut Squash Risotto, Errington's Corra Linn, Wild Garlic Pesto, Toasted Pumpkin Seeds	30-00
Slow-Cooked Pork Belly, Cavolo Nero, Roast Celeriac, Mustard Sauce	35-00
East Coast Cod, Leek & Potato Chowder, Shetland Blueshell Mussels, Dill	35-00
Slow-Cooked Beef Bourguignon, Buttery Mash, Mushroom & Tarragon, Local Greens	35-00
Orkney Broonie, Vanilla Ice Cream, Butterscotch Sauce	13-00
Poached Pear Frangipane Tart, Katy Rodger's Crème Fraiche	13-00
Montezuma's Organic Dark Chocolate Fondant, Chocolate & Isle of Skye Whisky Ice Cream, Praline	15-00
Selection of Artisan British Cheeses, Our Chutney, Our Oatcakes	16-00

CAFÉ CLASSICS

TWO COURSES 30-00 THREE COURSES 38-00

Café St Honore Salad Nicoise

Toulouse Sausage, Organic Lentils, Wholegrain Mustard

Vanilla Crème Brûlée, Our Shortbread

With thanks to our producers – Uradale Farm, 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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Opening Hours

Thursday – Monday

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

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

Tuesday & Wednesday Closed

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