

CAFE ST HONORE

DINNER SAMPLE MENU- PLEASE NOTE OUR MENUS CHANGE DAILY

To Begin

Extra Bread	1-00 Per Person
Peelham Farm Organic Charcuterie & Great Glen Charcuterie, Cornichons	10-00
Torched, Line Caught Mackerel, Pickled Fennel, Horseradish Crème Fraiche, Crispy Capers	14-00
Game Terrine, Celeriac Remoulade, Grilled Sourdough	14-00
Burnside Farm Smoked Pigeon, Radicchio, Candied Nuts, Pickled Beetroot	15-00
Grilled Tenderstem Broccoli, Whipped Blackmount Goats Cheese, Hazelnuts	14-00
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Isle Of Wight Tomato, Mint, Courgette & Organic Connage Gouda Cheese Risotto, Organic Salad	27-00
St Brides Chicken Breast, Buttery Mash, Sautéed Cabbage, Haggis Bon Bons, Sherry Sauce	34-00
Fillet of East Coast Cod, Tenderstem Broccoli, Sea Aster, Chilli & Garlic Butter	34-00
British Lamb Rump, Gem Lettuce, Garden Peas, Green Beans, Salsa Verde	35-00
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Choux Bun, Perthshire Strawberries, Elderflower, Vanilla Crème Diplomat	12-50
Organic Apricot & Rosemary Cake, Katy Rodgers Crème Normande, Organic Roast Apricots	12-50
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, Clipper Tea	3-75

CAFE CLASSICS

TWO COURSES 28-50 THREE COURSES 36-00

Ham Hough Croquette, Aioli, Radish, Organic Salad

Fillet Of Smoked Haddock, Wilted Spinach, Capers

Organic Lemon Posset, Perthshire Blackberries, Sweet Cicely

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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CAFE CLASSICS

TWO COURSES 28-50 THREE COURSES 36-00

Ham Hough Croquettes, Pickled Onion, Aioli, Radish

Fillet Of Smoked Haddock, Wilted Spinach, Capers

Organic Lemon Posset, Perthshire Blackberries, Sweet
Cicely

Thursday – Monday

Lunch: 12 noon - 2pm (last reservation)

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

Tuesday & Wednesday Closed

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