

CAFE ST HONORE

SAMPLE GLUTEN-FREE DINNER MENU

Flaked Ham Hock Terrine, Apricot Chutney, Leaves	8-50
Organic Highland Crowdie, Apple & Walnut Salad	8-50
Caramelised Onion & Smoked Gubeen Cheese, Sage Dressing	9-00
Ullapool Hand-Dived Scallops, Stewed Bramley Apples, Peelham Farm Chorizo	13-00
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Creamy Jerusalem Artichoke & Wild Mushroom Bake, Purple Sprouting Broccoli	15-50
Confit Duck Leg, Braised Organic Butterbeans, Toulouse Sausage	17-50
North Sea Hake, Crushed Heritage Potatoes, Creamed Leeks, Shetland Blue Shell Mussels	19-00
New Miln Farm Organic Lamb, Dauphinoise Potato, Roast Organic Carrot, Phantassie Organic Kale	21-50
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British Bramley Apple Gluten-Free Crumble, Vanilla Ice Cream	6-75
Warm Poached Pear, Red Wine & Star Anise Syrup	6-75
Selection of Local Artisan Cheese, Gluten-Free Oatcakes, Californian Raisin Chutney	8-75
Artisan Roast Coffee or Organic Clipper Tea with Tablet	2-75

CAFE CLASSICS

TWO COURSES 18-00 THREE COURSES 23-50

Roasted Butternut Squash Soup, Toasted Hazelnuts

Our Own Hot Smoked Salmon, Crème Fraîche, Pickled Vegetables

Perthshire Venison Cottage Pie

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

Vanilla Crème Brûlée

Isle of Mull Cheese, Californian Raisin Chutney, Gluten Free 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.

Wild products may contain shot. Please inform us of any dietary requirements.