

Café 1 Early Bird & PTG

Tuesday 3-6.15 Wednesday & Thursday 12-2.30 & 5-6.15

Friday 12 -5.45 Saturday 12.30-2.45

2 Courses £17.50 3 Courses £24

Starters

Café 1 Fresh soup.

Chicken Liver pate Crostini's, red currant jelly.

Aromatic Prawn & Sweetcorn risotto. £2 extra

Fennel, feta, orange, pomegranate & pistachio salad,
cuillisse oil & pul biber.

Grants of Speyside Haggis & Black Pudding Tempura, pak
choi & chilli jam.

Freshly Baked Sour Dough, Spiced Cuillisse Oil & Vinegar.
£1

Bar Menu

Bacon Brioche £4 till 12:30

Avocado, toasted sour
dough, soft poached egg. £6

Scottish smoked salmon,
lemon, horseradish, sour
dough. £8

Sirloin Steak Ciabatta, café
fries, salad. £12

Native Scottish oyster. £3

Main Courses

Holly House Venison & Pork Meatball stroganoff, local wild chanterelles, jasmine rice.

Beer Battered fresh Scottish haddock, pea puree, tartare sauce, café fries.

Mixed bean vegan burger, sweetcorn salsa, ciabatta, café fries & ketchup.

Pork loin, crushed potatoes, kale, red onion & English mustard sauce.

Desserts

Dropped Scones, fresh fruit & Chantilly cream.

Affogato, vegan salted caramel ice cream.

Belgium Chocolate Brownie, Hot chocolate Sauce & Vanilla ice cream.