

CARLYLE HOUSE

CAFÉ, RESTAURANT AND PRIVATE DINING ROOM



Breakfast

Until 11.30am

Poached eggs, avocado, chilli and lime smash on toasted East Lothian cobb **8.50**

Bacon roll **3.95**

French toast with **7.00**

Bacon and maple syrup or seasonal fruit and Greek yoghurt

Scrambled eggs on toast with

Smoked salmon **7.50**

Bacon **6.50**

Lunch

12 noon - 4.00pm

Soup, home-made bread and butter **4.75**

Smoked salmon and soda bread, roasted beetroot, creme-fraiche, dill and mustard dressing, shallots, capers and salad garnish **8.25**

East Lothian smoked haddock and beer rarebit, toasted bread and salad **9.50**

Chicken and roasted peppers in a warm ciabatta roll with fresh basil and garlic aioli, dressed mixed leaf salad and toasted seeds **8.25**

Sauteed garlic mushrooms on brioche toasts, white wine, creme fraiche and herb sauce, rocket and pea shoot salad **8.50**

Warm, deep-filled quiche of the day served with hot crispy potatoes, a rocket and mixed leaf salad and sweet tomato chilli chutney **9.25**

Seafood knickerbocker glory with layers of piccante prawn, smoked trout pate and smoked salmon, served with seeded Scandinavian toasts and salad **11.00**

Slow-roasted stuffed pork with rosemary, lemon and sage, topped with polenta croutons, tomato and artichoke salata, with rocket, basil and mixed leaves, a lemon dressing and toasted seeds **12.50**

Chicken and elderflower salad with asparagus and Black Forest ham crisps served on dressed mixed grains and seasonal leaves **11.00**

Marinated halloumi and vegetable skewers served on herby rice and quinoa, spiced tomato and roast pepper sauce, tzatziki and a pea shoot and mixed leaf salad **10.00**

Mezze tasting platter with little pots of hummus, tzatziki, roasted pepper and artichoke salad, roasted beetroot and crispy halloumi, warm pitta, salad garnish **9.00**

Countryside platter with chicken and apricot terrine, smoked Black Forest ham, marinated peppers and artichokes, Cheddar, chutney, apple, salad, bread and butter **10.50**

Side Dishes

House side salad **3.50**

Crispy potatoes and herby aioli **3.50**

Home-made bread and oatcakes **2.95**

Children's Menu Aged 12 and under

Little lunch platter with a small cheese or chicken roll, apple and grapes, chocolate Krispie slice, milk, apple or orange juice	5.00
Little soup cup, bread and butter	2.95
Hummus, apple and bread	3.25

Cakes and Desserts

Scone, jam and butter	2.75
Florentine and other biscuits	2.95
Various home-made slices and tarts	from 2.95
Cake of the day	from 3.25
Ice Cream selection from Double Ginger, Strawberry, Lemon Meringue, Chocolate, Vanilla	4.50

Hot Drinks

Cappuccino/Flat white	regular 2.60/large 3.30
Latte	2.80
Mocha	3.50
Americano	cup 2.20/mug 2.70
Espresso/Macchiato	2.20
Extra shot of coffee	0.50
Hot chocolate	cup 2.00/mug 3.00
Whipped cream & marshmallows	+ 1.50
Breakfast and Earl Grey tea	2.25
Herbal tea and infusions	2.50

Cold Drinks

Still/sparkling mineral water	2.00
Elderflower and other presses	2.80
Bundaberg ginger beer	2.80
Cloudy apple juice	2.90
San Pellegrino juices, Coke, Diet Coke	2.40
Children's apple/orange juice	1.60
Milk	1.40

Allergen Information

If you are intolerant or allergic to any specific ingredients or food groups, please check with our staff, who will happily discuss any requirements with you. Where possible, we will either offer an alternative option, or suggest another item on the menu.

July 2019

Carlyle House **01620 282201**

Part of the Glenfinlas Group www.glenfinlas.com

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