

CARLYLE HOUSE

CAFÉ, RESTAURANT AND PRIVATE DINING ROOM



Breakfast Until 11.30am

Poached eggs, avocado, chilli and lime smash on toasted sourdough **8.50**

Large hot filled bacon roll **4.25**

French toast with bacon and maple syrup or seasonal fruit and Greek yoghurt **7.50**

Free range scrambled eggs on toast with smoked salmon **7.50** or bacon **6.50**

Lunch 12 noon - 4.00pm

Soup, home-made bread and butter **4.95**

Smoked haddock risotto verde with fresh seasonal herbs, garden peas and lemon, topped with rocket and parmesan shavings **13.50**

Twice baked cheese soufflé served with a pear, date and walnut salad, crispy mixed leaves and toasted seeds **11.00**

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

Mexican spiced beef salad with quinoa, roast pepper and sweetcorn salsa, fresh herbs and mixed leaves topped with a creme-fraiche dressing and our own toasted tortilla chips **11.00**

Vietnamese style chicken and mint salad with fresh seasonal vegetables and shredded oriental leaves, topped with crispy rice noodles and a lime, tamarind, soya and garlic dressing **11.00**

Summery bruschetta topped with lemon poached chicken, asparagus and avocado and a fresh mixed herb mayonnaise, served with a crispy mixed leaf salad and toasted seeds **9.50**

Mixed Indian platter of carrot and courgette pakora and lightly spiced yoghurt and sesame dumplings, served with fresh mint chutney and a little selection of Indian salads and bread **10.00**

Countryside platter with home-made chicken and apricot terrine, honey roast ham, Belhaven smoked cheese, cornichons, apple, chutney, salad garnish, soda bread and butter **11.00**

Fish platter with smoked salmon and smoked trout pate, served with warm soda bread, Scandinavian toasts, creme-fraiche, dill and mustard dressing, shallots, capers, cornichons and a crispy salad garnish **9.50**

Side Dishes

House side salad **3.50** | Crispy potatoes and herby aioli **3.50**

Home-made bread and oatcakes **2.95**

Cakes and Bakes

Scone, jam and butter (with clotted cream)	2.95/3.95
Florentine biscuit, individual pecan pie and Border tart	3.25
Custard creams and other double biscuits	2.95
Various home-made slices and tarts	from 3.25
Cake of the day	from 3.50
Vanilla, chocolate or strawberry ice-cream (2 scoops) with toffee or strawberry sauce and a wafer	4.50
Additional jug of cream/scoop of ice-cream	1.50

Hot Drinks

Cappuccino / Flat white	regular 2.90 / large 3.60
Latte	2.90
Mocha	3.50
Americano	regular 2.50 / large 3.00
Espresso / Macchiato	2.50
Extra shot of coffee	0.50
Hot chocolate	cup 2.00 / mug 3.00
Whipped cream & marshmallows	+ 1.50
Breakfast and black teas	2.30
Green teas and herbal infusions	2.60
Alternative milks	+ 0.30

Cold Drinks

Still or sparkling mineral water	2.20
Elderflower and other pressés	2.90
Bundaberg ginger beer	2.90
Cloudy pressed apple juice	2.90
San Pellegrino juices, Coke, Diet Coke, Irn Bru	2.50
Children's apple or 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.

Private Dining and Special Events

We have two beautiful rooms upstairs which can be used for special events and private dining. We can arrange and cater for canape parties, dinner parties, small and intimate wedding feasts to family celebrations or simple board meetings and general get togethers. Please speak to our Front of House team for further information.

Carlyle House 01620 282201

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