

CARLYLE HOUSE

CAFÉ, RESTAURANT AND PRIVATE DINING ROOM



Breakfast Until 11.30am

On Artisan Toast

- Scrambled eggs and smoked salmon 11.50
- Avocado smash, emerald herb sauce, chilli and lime 9.50
- Scrambled eggs and bacon 8.00
- French toast with bacon and maple syrup OR fruit and yoghurt 10.00

In a Large Hot Filled Roll

- Bacon / Sausage / Fried Eggs / Scrambled Eggs / Haggis / Black Pudding
5.00 + 3.00 for any additional fillings

Lunch 12 noon - 4.00pm

Daily Specials Board

- Soup of the Day:** home-made soup, bread and butter 6.50
- Special of the Day:** tasty, interesting and seasonal. Ask about today's option from 13.50
- Quiche of the Day:** warm, deep-filled quiche served with hot crispy potatoes, a mixed leaf salad and our house chutney 12.95

Hot Food

- Twice Baked Cheese Soufflé:** light and pillowy soufflé served with a pear, date and walnut salad, mixed leaves and toasted seeds 13.95
- Cauliflower Fritters:** warm crispy fritters served on a broccoli, mint and chilli salad with a soy and ginger glaze 11.00
- Stovies:** slow cooked with sausage, haggis, black pudding and bacon in a rich gravy with onions and chunky East Lothian potatoes 12.00
- Cheese Scone Croque Monsieur:** filled with honey roast ham, cheese and a rich béchamel sauce, served with gherkin, crispy potatoes and a mixed leaf salad 12.50

Salads and Platters

- Tortilla Salad Basket:** a corn tortilla basket filled with crispy fried halloumi cheese, smokey peach salsa, avocado and a herby emerald sauce, served with a lime and creme-fraiche dressed mixed leaf salad 13.50
- Smoked Trout Salad:** East Lothian smoked trout and beetroot salad with hot crispy potatoes, capers and apple served with a horseradish, dill and crème-fraîche dressing 13.95
- Scandinavian Smoked Salmon Smorgasbord:** open toasted home-made brown bread, topped with smoked salmon, boiled egg, sweet dill cucumber, capers and a creme-fraiche, dill and mustard sauce, served with a side salad 12.95
- Grazing Platter:** a dip and mix selection of smokey peach and tomato salsa, sliced lemon poached chicken, emerald and avocado sauce, Brie, sweet dill cucumber, apple, grapes and salad, served with home-made bread, oatcakes and butter 12.95
- Bruschetta:** grilled sourdough topped with lemon poached chicken, sun-blushed tomatoes, avocado and a mixed herb and spring onion mayonnaise, served with a mixed leaf salad & toasted seeds 11.50

Side Dishes

- House side salad 4.00 | Crispy potatoes & herby mayo 4.95 | Home-made bread & oatcakes 3.50

Cakes and Bakes

These will change on a regular basis and depending on how busy we are, may not be available at all times every day. Please speak to our waiting staff about today's options, or take a look at the counter display.

Fruit scone, jam and butter	3.95
Cheese scone and butter	3.95
Florentine biscuit and other single biscuits and cookies	3.50
Custard creams, Empires and other double biscuits	4.00
Dark chocolate fudge brownie	4.95
Various home-made cakes, slices and tray bakes	4.25
Jug of cream to accompany any of the above	1.50

Hot Drinks

Cappuccino	regular 3.50 / large 4.00
Latte	4.00
Flat white	regular 3.50 / large 4.00
Mocha	4.50
Americano	regular 3.25 / large 3.85
Espresso / Macchiato	3.00
Extra shot of coffee	0.60
Hot chocolate	mug 4.00
Whipped cream & marshmallows	+ 1.50
Breakfast and black teas	3.50
Green teas and herbal infusions	3.50
Alternative milks	+ 0.50

Cold Drinks

Still or sparkling mineral water	3.00
Elderflower pressé	3.50
Bundaberg ginger beer	3.95
Bon Accord rhubarb soda	3.65
Cloudy pressed apple juice	3.50
San Pellegrino juices, Coke, Diet Coke	3.00
Children's apple or orange juice	1.60
Glass of milk	1.40

Wines

White

Sauvignon Blanc, Tierra del Rey Valle Central, Chile	18.75cl bottle 6.25
Sauvignon Blanc, 'Alba' Santa Luz Valle Central, Chile	75cl bottle 19.00
Chardonnay, Crooked Mick South Australia	75cl bottle 21.00

Sparkling

Prosecco 'Il Fresco', Villa Sandi Treviso, Italy	20cl bottle 8.25
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Red

Merlot, Tierra del Rey Valle Central, Chile	18.75cl bottle 6.25
Merlot, 'Alba' Santa Luz Valle Central, Chile	75cl bottle 19.00
Malbec, Lorca Lorca Uco Valley, Argentina	75cl bottle 25.00

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**

www.carlylehousecafe.com Part of the Glenfinlas Group www.glenfinlas.com

