

C A F E C A L T O N

EVENING MENU

5pm - 8:30pm

Smaller Plates

Sourdough 4

Cultured butter

Gordal Olives 5

Vegetable Crisps 3

Fennel Salami 11

Picked vegetables

Smoked Salmon Rillettes 10

Crème Fraîche, beetroot, rye

Homemade Flatbread 11

Red pepper, pesto, rocket, parmesan

Chicken Liver Pate 10

Sherry roasted plum & hazelnut

Crispy Chicken 12

Hot honey & sesame

Beetroot & Goats Cheese 11

Pumpkin seeds, sherry dressing

Larger Plates

Steak Frites 19

Koffmann fries, garlic & parsley butter

Sea Bream 16

New potatoes, lemon butter sauce

Homemade Rigatoni Pasta 15

Chestnuts, mushroom, 36 month aged parmesan

Koffmann Fries 5

Rocket & Parmesan Salad 6

Ecclefechan Tart 9

Clotted cream

Baron Bigod 10

Apricot, quince, Peter's Yard crackers

Vegan dishes available upon request

Please note a discretionary 10% service charge will be added to the bill

