

# Evening food, news and events

## **Seasonal starters £5**

Café 52 Cullen skink

Green lentil and bacon soup

Locally smoked mackerel and bacon pate

Homemade meatloaf served with homemade chutney.

Scottish smoked salmon and crayfish salad with fresh herbs

Scottish baked black pudding, marrow fat pea, 'Blue Monday' dressing, walnuts and warm poached pear.

Butternut squash houmous platter with Café 52 Autumn salad of chanterelle mushrooms and walnuts

Tartlet of spinach, goat's cheese and roasted red pepper

Smoked haddock and French brie fish cake with fresh herb aioli

Scottish pale smoked haddock, potato, chive and brie served in a thin and crispy burrito

### SHARING SECTION (For a starter or a main or whatever!)

**Anti-pasto platter:** A selection of Café 52 goodies – A perfect selection of meats, cheeses, chutney, pate, houmous, salad - surprises plenty fresh bread £12.90 (Vegetarian option catered for too!)

## **SEASONAL SECOND COURSE £12**

Smoked haddock, kipper, onion and leek fish pie with truffle mashed potato

Slow cooked blade of beef in red wine with shitake mushrooms served with lemon confit and chermoula

Traditional braised lamb shank casserole with Spanish chorizo

Smoked mackerel and herring fried in oatmeal, with a marrowfat pea, beef tomato, fresh basil and chive broth

Seasonal lasagne with Portobello mushrooms, red pepper and Mull of Kintyre cheddar

Scottish mussels served in a creamy smoked bacon, basil, chive, white wine and parsley sauce

Roasted aubergine stuffed with jumbo cous cous, Greek feta and roasted red pepper, served with a roast beetroot and basil pesto

## **Splendid Sides £3.50**

Café 52 home made chips / parsnips with sea salt and honey / mixed leaf and fresh herb salad/ local bread/