

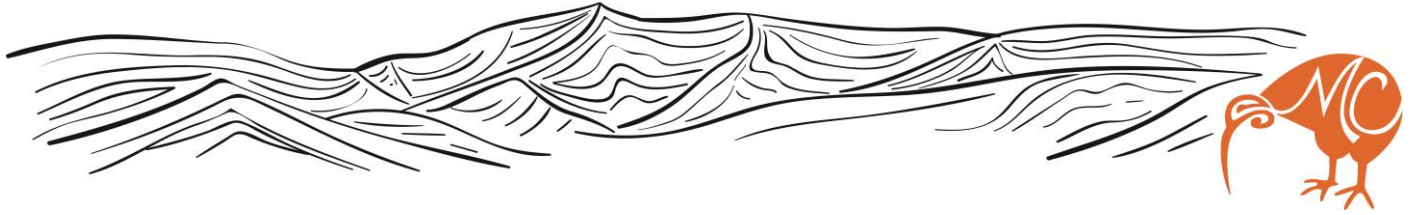


TIME FOR A SPOT OF LUNCH

lunch menu 12 noon – 4 pm



mountain cafe
aviemore



UPON REQUEST WE CAN ADJUST MEALS TO FIT YOUR DIETARY REQUIREMENTS

The coding below and beside each meal shows which meals can be adapted. If you have a dietary requirement, **you must let your server know your requirements upon ordering**

V vegetarian **VG** vegan **DF** dairy free **WF** wheat free **GF** gluten free

Soup

£5.20

V VG DF WF GF

served with our bread or savoury scone
gluten/wheat free supplement £0.50

Smoked Haddock & Coley Chowder

£7.70

WF GF

creamy smoked fish chowder topped with a fennel, dill, celery & lemon garnish. Served with our bread or savoury scone
gluten/wheat free supplement £0.50

Pieces

£7.50

V VG DF WF GF

sandwiches are made with thick slices of Harry Gow malted bread

- honey roasted ham, Isle of Mull cheddar, salad, spiced plum relish with mayo
 - falafel, roasted beetroot hummus, tabouleh, pickled red onion & rocket (Cant be ●●)
 - bbq pulled chicken, pineapple chutney, coriander & rocket with mayo
- gluten/wheat free supplement £0.50

All-Day Brekkie

£11.70

DF WF GF

beef sausages, black pudding, bacon, tomato, field mushroom, beans, hash brown & fried free range egg.
served with toast, butter & homemade jam
gluten/wheat free supplement £0.50

Veggie Brekkie

£11.70

V VG DF WF GF

veggie sausage, potato, courgette, seed & chive rostis, tomatoes, field mushroom, spiced haloumi, spinach, beans & fried free range egg. Served with toast, butter & homemade jam
gluten/wheat free supplement £0.50

Kj's Warm Winter Salad

£12.90

V VG DF WF GF

fragrant warm puy lentils, wild rice, caramelised balsamic shallots, sage & maple roasted carrots, toasted almonds, baby spinach leaves & crisp pear slices dressed with sherry vinegar dressing served with a few spoons of herb yogurt

Veggie Burger

£14.00

V VG DF WF GF

quinoa, brown rice, spiced roasted butternut & red pepper veggie burger in a toasted Harry Gow ciabatta with peanut hummus. Served with carrot, courgette, sunflower seed, basil, spinach & spring onion salad dressed with turmeric mint yogurt. Homemade spicy pineapple & banana relish served on the side
gluten/wheat free supplement £0.50

Beef Burger

£14.50

DF WF GF

with mustard mayo, salad leaves, tomato slices, monterey jack cheese, gherkins, pickled sweet & sour red onions in a toasted brioche bun. Served with Vietnamese slaw & seasoned fries. "our burgers often look a little pink in the middle, this is because we do not use processed beef & the beef we do use is freshly ground steak, straight from the local butcher"
gluten/wheat free supplement £0.50

Sweetcorn Fritters

£13.50

V DF

NZ style sweetcorn, spring onion, peppers, coriander, mint & chilli fritter stack, layered with sour cream & streaky bacon with avocado smash. Served with a side of chipotle sauce

Sexy Egg Dish of the Day

chefs creation of an inspired egg-tastic dish, guaranteed to give your taste buds an eggs-plosion! find this dish on our specials sheet along with dietary info & price

MC Meatballs

£14.50

DF

Tuscan style pork & fennel meatballs in a fragrant tomato sauce with a dollop of garlic yogurt. Served with a pearl cous cous, apple, spinach, rocket, chorizo, green bean & fennel salad dressed with lime, apple & honey dressing

Special Dish of the Day

check out what the kitchen team have invented today. find this dish on our specials sheet along with dietary info & price

MAKE OUR DAY – TAG US IN YOUR FOOD STORIES - @MountainCafeAviemore