CAFÉ CONTINENTAL · KIRKCALDY

3-Course Set Menu

Contemporary Dining

WEDNESDAY, THURSDAY & SUNDAY

£15 PP
STARTER · MAIN
12pm – 3pm

OR

£20 PP
STARTER · MAIN · DESSERT
12pm – 8pm

FRIDAY & SATURDAY

£16 PP
STARTER · MAIN
12pm – 3pm

OR

£22 PP
STARTER · MAIN · DESSERT
12pm – 9pm

Starters

Choose one

Bruschetta V
Toasted ciabatta topped with cherry tomatoes, red onion, garlic and fresh basil, finished with a drizzle of olive oil.

Arancini V
Golden crispy risotto balls filled with melted mozzarella, served with a rich tomato sauce.

Homemade Soup of the Day V
Please ask your server (served with warm focaccia).

Caprese Salad V GF
Creamy buffalo mozzarella and ripe beef tomatoes with fresh basil, extra virgin olive oil and a balsamic glaze.

Wild Mushroom & Tarragon Crostini VG GFA
Sautéed garlic mushrooms tossed with tarragon & olive oil, served over toasted sourdough.

Mains

Choose one

Grilled Chicken Salad GF

Mixed leaves, grilled chicken breast, cherry tomatoes, cucumber, avocado & lemon vinaigrette.

Farfalle con Pollo e Funghi

Farfalle tossed in a silky cream sauce with tender chicken and sautéed mushrooms.

Peterhead Haddock & Chips GFA

Fresh Peterhead haddock in a crisp beer batter, hand-cut chips, mushy peas & tartare sauce.

Steak Frites GF +£5

Steak served with crispy fries, dressed rocket and peppercorn sauce.

Penne Arrabbiata V VG

Penne in a rich spicy tomato sauce with chilli, garlic and fresh basil.

Cajun Chicken Burger GFA

Cajun-spiced chicken breast, lettuce, tomato, red onion & chilli mayo in a brioche bun, served with fries.

Spaghetti Carbonara GFA

Spaghetti tossed with crispy pancetta, silky egg yolk, parmesan and cracked black pepper.

Ravioli Ricotta e Spinaci V

Fresh ravioli filled with ricotta and spinach, tossed in a butter and sage sauce with shaved parmesan.

SEASONAL FEATURE

Wild Mushroom & Butternut Squash Risotto V GF

Sautéed wild mushrooms and roasted butternut squash, finished through a creamy risotto with sage and a drizzle of truffle oil.

Desserts

Choose one

Homemade Tiramisu

Espresso-soaked sponge layered with mascarpone cream and a dusting of cocoa.

Sicilian Lemon Sorbet VG GF

Clean, crisp and refreshing.

Panna Cotta GF

Silky vanilla panna cotta topped with a vibrant berry compote.

Cheesecake of the Day GFA

Ask your server for today's cheesecake.

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE · GFA GF OPTION AVAILABLE · +£5 SUPPLEMENT

Please inform your server of any allergies or dietary requirements before ordering.