

Starters

***Soup of the Day** *(please see our Blackboard)*

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*** Venison Terrine, date & orange chutney served on sourdough toast** (can be made GF)

***Smoked Haddock, spinach, poached egg, red onion & capers beurre blanc sauce** (GF)

***Steamed Mussels with blue cheese, rosemary and cream** (GF)

***Roast Butternut Squash & rosemary, smoked aubergine caviar, mint & coriander
vinaigrette** (GF, vegan)

Main courses

*** Chicken Boudin wrapped in Parma ham served with Orzo pasta, mushroom & tomato
ragout sauce** (can be made GF)

***Braised Ox Cheek cooked in the red wine, served with confit garlic mash and
bourguignon garnish** (GF)

***Pan roast Hake served with crushed new potatoes, charred leeks, pink peppercorn &
thyme beurre noisette** (GF)

***Red onions & Beetroot Tatin, mustard dressing, pine nuts and mixed leaves**

***Plat du jour** *(please see our Blackboard)*

***Catch of the day** *(please see our Blackboard)*

Desserts

*** Kiwi cheesecake served with kiwi compote** (not GF)

***Vegan Apple crumble served with mixed berries coulis** (vegan, not GF)

***Dessert of the day** *(please see our Blackboard)*

***Le Café Gourmand:** four little pastries of the day
& your choice of Coffee or Tea (£2 supplement)

***Cheese selection with oatcakes and Apricot chutney** (£2 supplement)

Lunch: Main Course £13.90 / 2 course £16.90 / 3 course £19.90

Dinner: Main Course £16.90 / 2 course £19.90 / 3 course £22.90

Lunch 12:00 - 16:45 (Tuesday - Sunday)

Dinner 17:00 - late (Tues/Wed/Thu/Sun) / 17:00 - 18:30 (Fri/ Sat)

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