

Starters

Lemon & Fresh Herb Risotto-£6.50

rocket -parmesan - olive oil - add scallops (£8), tiger prawns (£7) or charred sliced chicken (£4)
(V & GF Available)

Soup of the Day-£6.50

artisan bread - butter (V & GF Available)

Chicken Liver Parfait-£7.00

cased in a pink peppercorn butter – oatcakes – plumb chutney

Cullen Skink-£7.00

local smoked haddock – traditional vegetables – artisan bread & butter

Pan Seared Scallops-£11.50

burnt cauliflower puree - pickled cauliflower - apple & dill salsa - pancetta crisps (GF Available)

Prawn Cocktail - £6.75

Marie rose sauce – cos lettuce

Haggis Bon Bon-£6.00

creamed mash – turnip - whisky & wholegrain mustard sauce

Rocket Salad-£7.00

Rocket leaves – parmesan shavings – balsamic glaze – toasted almonds - - add scallops (£8), tiger prawns (£7), smoked salmon (£6) or charred sliced chicken (£4) (V & GF Available)

BURGERS

Beef Pattie-£13.50

toasted brioche - baby gem - beef tomato – gherkin - burger relish- coleslaw - French fries

Vegan Burger-£13.50

vegan bun - gem lettuce - beef tomato - vegan mayonnaise - French fries

Battered Haddock Burger-£14.50

toasted ciabatta - baby gem - beef tomato - Tartare – coleslaw - chunky chips

Cajun Chicken Breast Burger-£14.50

brioche bun - baby gem - beef tomato – gherkin - burger relish- coleslaw - French fries

Why not double your burger and top it with haggis (£1.50) - black pudding (£1.50) – mushrooms (£1.25) - cheese caramelised onions £1.50 – vegan cheese (£1.50) – bacon (£1.50)

Chef's Specials

Pittenweem Haddock-£14.00

battered or breaded - chunky chips – peas - tartare sauce - lemon
(G.F. Available baked with lemon chive butter)

Braised Beef Cheek-£22.50

smoked mash - wild mushrooms - confit shallot - honey roasted charred carrot - star anise jus

Rib Eye Steak-£36.00

tempered thyme & garlic – tomato -roasted chestnut mushrooms - French fries (G.F Available)

Cauliflower Steak-£12.50

turmeric oil - warmed tomato - chilli & shallot salsa – rocket - pumpkin seeds (V & GF Available)

Seafood Broth-£18.00

cod – monk – tiger prawn – clams – mussels – vegetables – warmed bread

Chargrilled Minute Steak-£16.00

toasted ciabatta - caramelised mushrooms & onions - baby gem - French fries
top it with cheese, peppercorn sauce or whisky & mustard sauce

Macaroni Cheese-£11.50

French fries - garden salad

Mexican Fajitas-£15.00

Marinated chicken, beef, vegetables – prawn -chicken & beef combo

Sides

Duck Fat Potatoes-£6.00

parmesan shavings - truffle oil & parsley

Onion Rings (V Available)-£5.00

Cauliflower Cheese Gratin (V Available)-£7.00

Home-made Confit Garlic Buttered Ciabatta Bread-£6.00

add cheddar (£2) - parmesan (£2)

French Fries-£3.75

add cheddar (£2) – parmesan (£2)

Chunky Chips-£3.75

add cheddar (£2) – parmesan (£2)

Steamed Greens Garlic & Herb Buttered (GF available)-£6.00

Mixed Leaf Salad-£4.00

Cucumber - cherry tomatoes - red onion - honey & mustard dressing (GF Available)

Steamed Potatoes-£3.50

garlic & herb buttered (GF Available)

Homemade Coleslaw-£3.50

Desserts

Poached Pear-£7.00

spiced wine syrup – vanilla custard – raspberry coulis – ginger crumb (G.F. available)

Sweet Pumpkin Pie-£7.00

salted caramel sauce – spiced cream

Chefs Cheese Board-£11.50

selected cheeses – celery - fruit chutney – grapes - oatcakes (GF - optional)

Mild Spiced Apple Crumble-£6.50

stewed Bramley apples topped with crumble - vanilla custard

Sticky Toffee Pudding-£6.25

toffee sauce - vanilla ice cream

Triple Chocolate Warmed Brownie-£6.50

sweetened cream

Coffee & Tea

Espresso-£2.40

Espresso Doppio (double shot)-£3.25

Macchiato (espresso topped with warm milk)-£2.75

Espresso Con Panna (topped with cream)-£2.95

Latte-£3.25

Café Au Lait (double shot latte)-£3.50

Americano-£3.00

Cappuccino-£3.25

Mocha-£3.50

Pot of Tea-£2.25

Herbal Teas-£2.40

Earl Grey, Peppermint, Camomile,
Lemon & Ginger, Red Berry or Green

Hot Chocolate-£4.00

mini marshmallows & whipped cream