

Dinner Menu

Starters

Chef's Homemade Soup of the Day v, gf

served with a warm crusty roll £3.95

Wild Mushroom Arancini v, gfa

golden breadcrumbs with a rocket & parmesan salad £6.95

Goat's Cheese Filo Tart v, gfa

roasted tomato, thyme & goat's cheese £5.95

Cayenne Calamari gfa

lightly battered, with garlic & lemon mayonnaise £6.95

Seared Scallops with Stornoway Black Pudding gfa

leek mash & apple sauce £7.95

Mini Spicy Meatball Bruschetta gfa

tomato sauce & basil topping £6.95

Chilli Prawns with Red Onion & Turmeric Khichdi

crispy prawns in chilli with herb chutney & braised red onion & turmeric rice £7.95

Anti Pasti Sharing Platter

a wonderful taste of the Mediterranean, for one to four people including a selection of cured meats, olives, pickles, sun-blushed tomatoes & crusty bread
£7.95 for 1 person; £14.95 for 2 sharing.

gf – denotes gluten free; gfa – can be modified as a gluten free option; v - vegetarian

Some of our dishes may contain allergens which could affect your health – if you have any concerns or known allergens, please speak to a member of staff who will advise you of the ingredients used in our dishes.

Mains

Baked Whole Seabass gf

served with a roasted red pepper, tomato & anchovy peppernata £21.95

Seafood Catch of the Day gf

a daily selected fish, from our local East Neuk supplier
with buttered spinach, new potatoes & chive beurre blanc Market Price

Braised Lamb Shank gf

with a red wine jus, dauphinoise potatoes & seasonal vegetables £19.95

Crab Linguine

with asparagus, bound in green pesto £16.95

Pan-fried Butterfly Chicken gf

in a light, creamy garlic, white wine, tarragon & wild mushroom sauce, & basmati rice
£16.95

Risotto Primavera gf

broad beans, peas, asparagus, with lemon & herbs £16.95

Classic Moules Frites

East Coast mussels, steamed in a delicious broth of wine, garlic & parsley,
or rich tomato; served with skinny fries £15.95

Seared Duck Breast gf

balsamic cherry jus, with dauphinoise potatoes & seasonal vegetables £22.95

Marinated Griddled Swordfish (gf)

baby sweetcorn, chilli, orange & coriander salsa £18.95

Pork Fillet Medallions

pan-fried in an apricot miso glaze, with lemon couscous
& roasted red peppers apricot miso glaze £21.95

From the Chargrill

All our steaks are supplied by award-winning John Henderson & Son, of Glenrothes,
and are aged for 32 days, with grass-fed Scottish beef from traditional breeds.

10 oz Ribeye gf £19.95

12 oz Sirloin gf £24.95

8 oz Fillet gf £27.95

served with button sautéed mushrooms, roasted vine tomatoes & chips

SAUCES - peppercorn, béarnaise & blue cheese butter - **£2.95 each**

SIDES - buttered new potatoes; buttered spinach; green bean nicoise;
house salad; medley of seasonal vegetables; onion rings - **£3.50 each**

Desserts

Crème Brulee gfa

with shortbread £6.25

White Chocolate & Raspberry Cheesecake gf

£6.55

Blacketside Strawberry & Champagne Pavlova gf

vanilla clotted cream £5.95

Chocolate Fondant

peanut brittle, peanut butter ice cream £7.25

Cheese gf

a selection of Inverlochy, Reblochon, Blue Murder, Golden Cross
with quince & oatcakes £8.80

Homemade Ice Creams & Sorbets gf

£5.55

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