

TO GRAZE

CUMBRAE OYSTER (2,6,12) (S)

Traditional or Yuzu Jalapeño Champagne Vinegar
- 9/26/50 -

OSCIETRA CAVIAR (D, S, G)

Blinis, Traditional Garnish
- 110 -

STARTERS

BBQ CELERIAC (VG, N)

Truffle, Hazelnut
- 12 -

PATE EN CROUTE (G)

Chicory, Arran Mustard, Quince
- 12 -

MONKFISH KORMA (G, N)

Coriander Flatbread
- 13 -

CONFIT DUCK TERRINE (G, D, N)

Foie Gras, Blood Orange
- 21 -

SPLIT PEA SOUP (VG)

Salt Baked Swede, Orange Zaatar, Sesame
- 12 -

CITRUS CURED TROUT (S)

Beetroot, Horseradish
- 16 -

JERUSALEM ARTICHOKE "ALA GREQUE" (V, D, N)

Farro, Walnut, Bitter Leaves
- 12.50 -

SIDES

PONT NEUF

- 6 -

TRUFFLE & PARMESAN FRIES (D)

- 7 -

BITTER LEAF SALAD (S)

Caesar Dressing
- 6 -

MAPLE GLAZED HERITAGE CARROTS (VG, N)

- 6 -

SMOKED ALMONDS CHARRED HISPI CABBAGE (V)

Caper, Hazelnut & Parsley Butter
- 6 -

ONION RINGS (V, G)

- 6 -

MAINS

CAULIFLOWER HEART (VG, G, N)

Malted Spelt, Almond Fritter
- 26 -

STUFFED SCRABSTER PLAICE (G, S, D, N)

Potato Dumplings, Parsley Butter
- 35 -

VENISON

Pear, Salsify, Pickled Cranberry
- 50 -

POTATO GNOCCHI (V, G, D)

Winter Mushrooms, Mushroom Velouté, Apple
- 22 -

ROAST CHICKEN BREAST (G, D)

Suet Pudding, Carrot
- 28 -

KING OYSTER MUSHROOM (VG, G)

Sourdough, Potato Terrine, Truffle
- 24 -

FLAT IRON STEAK (G, D)

Medium Rare, Garlic & Parmesan Butter,
Confit Tomato, Onion Rings
- 28 -

GRILL

230g SCOTTISH RIBEYE STEAK

Grilled Mushroom, Plum Tomato, Watercress
- 48 -

200g SCOTTISH BEEF FILLET

Grilled Mushroom, Plum Tomato, Watercress
- 54 -

Served with your choice of sauce (D):

Garlic & Parmesan Butter, Bearnaise,

Caper & Lemon Brown Butter,

Kingsbarns Whisky Peppercorn

Add

GRILLED ST ANDREWS BAY LOBSTER (S)

½ or Whole

- 36/70 -

4 GRILLED BLACK TIGER PRAWNS (S)

- 16 -