



SAMPLE LUNCH MENU

Wednesday – Sunday, 12-30pm – 3.30pm

Served in both the dining room and the bar.

SNACKS

Parsnip crisps, roast garlic emulsion	4	Sourdough bread, whipped butter	6
Marinated Gordal olives	6	Shoregate hummus, ciabatta croutons	7

SMALL PLATES

Roast pumpkin soup, spiced dumplings, sage chantilly	7
Scotch beef carpaccio, truffle salsa, porcini, dill pickled grape	14
East Neuk Kiln House smoked salmon, dill vinaigrette, soda bread	14
Smoked ham hough fritter, celeriac remoulade, granny smith, tarragon	12
Organic green salad, sourdough croutons (V)	10
Salt baked beetroot, Crowdie, pomegranate, salsa (V)	12

SANDWICHES

Smoked back bacon, slow roast tomato, organic leaves, sourdough ciabatta	14
Anster cheddar (V), slow roast tomato, organic leaves, sourdough ciabatta	14
'Bookmaker' charcoal roast sirloin, caramelised shallot, pickled shimeji mushroom	17
'Bookmaker' tempeh (Vg), caramelised shallot, pickled shimeji mushroom	17

LARGE PLATES

Cumberland ring, onion gravy, Arran mustard mash,	14
Shetland mussels, crusty bread, (mariniere or thai style)	SM 13 / LG 22
Sea trout fishcake, haricot blanc, creamed leek, mussel velouté	14
Chickpea cake, chilli & lemon, dill oil (Vg)	13
Risotto of spelt, caramelised cauliflower, poached hens' egg, oyster mushroom (V)	22
Slow roast pork belly, black pudding dauphine, parsnip, apple compote	28
Roast Scabster cod, creamed leek, smoked white bean, Shetland mussels	28

Dogs are very welcome in the bar but not in the dining room
(with the exception of registered assistance dogs..)