



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 tomato soup, crème fraîche, chive (V/Vg)	7
Roulade of confit duck, wild mushroom parfait, English mustard, coal oil	16
East Neuk Kiln House smoked salmon, dill vinaigrette, soda bread	15
Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon	13
Organic green salad, sourdough croutons (V/Vg)	11
Sweetcorn bavarois, whipped feta cheese, crystalised walnut, lime (V)	13

SANDWICHES

Smoked back bacon, slow roast tomato, organic leaves, sourdough ciabatta	15
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, endive salad	15
Shetland mussels, crusty bread, (mariniere, Thai red or blue cheese & bacon)	SM 15 / LG 24
Cod & prawn fishcake, butter beans, marsala sauce	14
Sweet potato & lentil "parcel", hispi cabbage (V/Vg)	13
Wild mushroom cannelloni, braised fennel, lovage velouté (V)	25
Slow roast pork belly, pulled shoulder kromeski, black pudding, red cabbage	29
Sea trout, marsala sauce, East Neuk surf clams, cauliflower & white truffle	30

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