



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).



SAMPLE DINNER MENU

Wednesday – Sunday evenings, 6pm – 8.30pm
Served in the dining room.

Smoked rosemary & lemon marinated Gordal olives	6
Wild Hearth sourdough, whipped noisette butter, virgin rapeseed oil	6
Shoregate gravadlax, smoked mousse, soused cucumber, pumpernickel	15
Roulade of confit duck, wild mushroom parfait, English mustard, coal oil	16
Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon	13
Sweetcorn bavarois, whipped feta cheese, crystalised walnut, lime (V)	13
Slow roast pork belly, pulled shoulder kromeski, black pudding, red cabbage	29
Venison loin, haunch bridie, creamed squash, Savoy cabbage	33
Sea trout, marsala sauce, East Neuk surf clams, cauliflower & white truffle	30
Wild mushroom cannelloni, braised fennel, lovage velouté (V)	25
Charcoal roast chateaubriand (for 2), seasonal accompaniments, sauce béarnaise	87
SIDES:	
Glazed sand carrots	6
Buttered baby potatoes	6
Fine beans, Caesar emulsion	6
Sticky maple tart, pink lady apple, spiced pecan	10
Damson plum, frangipane, lemon curd	10
Valrhona chocolate, pistachio crèmeux, caramel dacquoise	11
Selection of Luvians' ice creams	9
The 'Minger', Selkirk Bannock, truffled comb honey	11

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

An optional service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.