

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
Beef carpaccio, 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
Asparagus panna cotta, whipped goats cheese, crystalised walnut (V)	13

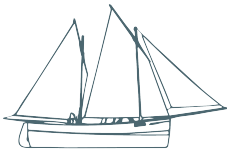
SANDWICHES

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
Sea trout & prawn fishcake, spring peas, curried bisque	14
Sweet potato & lentil "parcel", hispi cabbage (V/Vg)	13
Wild mushroom cannelloni, braised fennel, lovage velouté (V)	25
Slow roast pork belly, tortilla, croquette de jamon, Pedro Ximenez	29
Scrabster cod, curried bisque, East Neuk surf clams, Jersey royals	29

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
Beef carpaccio, wild mushroom parfait, English mustard, coal oil	16
Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon	13
Asparagus panna cotta, whipped goats cheese, crystalised walnut (V)	13
Slow roast pork belly, tortilla, croquette de jamon, Pedro Ximenez	29
BBQ lamb pavé, 'shepherd's pie', hazelnut pesto, braised baby gem	33
Scrabster cod, curried bisque, East Neuk surf clams, Jersey royals	29
Wild mushroom cannelloni, braised fennel, lovage velouté (V)	25
Charcoal roast chateaubriand (for 2), seasonal accompaniments, sauce béarnaise	87
SIDES:	
Glazed sand carrots	6
Fine beans, Caesar emulsion	6
Buttered baby potatoes	6
Sticky maple tart, pink lady apple, spiced pecan	10
Rosemary poached apricot, frangipane, lemon curd	10
Valrhona chocolate, pistachio cremeaux, 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.