



# THE SHOREGATE

## SAMPLE BAR MENU

### Snacks

|   |   |
|---|---|
| Jerusalem artichoke crisps, rapeseed emulsion, gorse flower | 4 |
| Salt & cumin pork skin chicharron                           | 4 |
| Marinated Gordal olives                                     | 4 |
| Sourdough bread & whipped noisette butter                   | 4 |

### Light lunch plates

|  |    |
|--|----|
| Scotch & Co scotch egg, house sauce                              | 8  |
| Presse of rabbit   | 10 |
| Velouté of spring peas, creme fraiche, wild garlic               | 8  |
| East Neuk Kiln House smoked salmon, dill vinaigrette, soda bread | 12 |
| Braes Cottage pork pie, pickles & chutney                        | 8  |

|                      |   |                             |     |
|----------------------|---|-----------------------------|-----|
| Hedgerow green salad | 8 | Potato rosti, rosemary salt | 4.5 |
|----------------------|---|-----------------------------|-----|

|                                      |   |
|--------------------------------------|---|
| Marmalade pudding, Cointreau custard | 9 |
| Selection of Luvians ice creams      | 8 |
| Mature cheddar, pickles, oatcakes    | 8 |

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.

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