



THE SHOREGATE

Mothering Sunday

19th March

STARTERS

Pheasant & truffle pressé, Dijon, pickled baby navet

East Neuk Kiln House smoked salmon, dill & caper vinaigrette, soda bread

Spring pea panna cotta, cold pressed rapeseed, Mimollete (Vg)

MAINS

Roast sirloin, truffle jus, goose fat potatoes, roasted roots, Yorkshire pudding

Roast cod, white bean cassoulet, brassicas

Spiced squash pithivier, tahini, charred beans, confit lemon (Vg/V)

DESSERTS

Garden apple cake, Calvados custard

Clava Brie, comb honey, Selkirk Bannock

Black Bun parfait, spiced rum butter, caramelised orange

Served in both the restaurant and bar from 12.30 – 18.30

3 Courses

£40

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.