



THE SHOREGATE

New Year's Day- 1st Jan
New Year's Holiday - 2nd Jan

STARTERS

Scotch broth, lamb dumplings
Pheasant pressé, Dijon, market garden pickles
East Neuk Kiln House smoked salmon, dill & caper vinaigrette
Heritage beetroot, orange mousse, confit celery (V/Vg)

MAINS

Roast sirloin, truffle jus, goose fat potatoes, roasted roots, Yorkshire pudding
Roast cod, white bean cassoulet, brassicas, shellfish bisque
Spiced squash pithivier, tahini, charred beans, confit lemon (V/Vg)

DESSERTS

Garden apple crumble, Calvados custard
Port Stilton, Balcarres Estate comb honey, wheat bran crackers
Carrot cake, walnut brittle, brandy & raisin

Served in both the restaurant and bar

£35

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.