



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

Spring pea soup, pancetta, mint chantilly	7
Scotch beef carpaccio, truffle salsa, porcini, dill pickled grape	15
East Neuk Kiln House smoked salmon, dill vinaigrette, soda bread	14
Smoked ham hough fritter, celeriac remoulade, granny smith, tarragon	12
Organic green salad, sourdough croutons (V)	10
Violet artichoke, coddled hens egg, sunchoke vichyssoise (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,	15
Shetland mussels, crusty bread, (mariniere or thai style)	SM 14 / LG 23
Sea trout fishcake, shellfish orzo, persillade	14
Chickpea cake, chilli & lemon, dill oil (Vg)	13
Confit butternut squash, roast aubergine, bulgur wheat, red pepper velouté (Vg)	23
Slow roast pork belly, black pudding dauphine, parsnip, apple compote	29
Scrabster cod, hazelnut crust, squid, shellfish orzo	29

Dogs are very welcome in the bar but not in the dining room
(with the exception of registered assistance dogs..)