



SAMPLE LUNCH MENU

Wednesday – Sunday, 12-30pm – 3.30pm

Served in both the dining room and the bar.

SNACKS

Parsnip crisps, roast garlic emulsion	3.5	Sourdough bread, whipped butter	5
Marinated Gordal olives	5	Shoregate hummus, ciabatta croutons	7
Arancini, sun blushed tomato mayo	5		

SMALL PLATES

Leek & tattie soup, chive, crème fraiche	6.5
Terrine of partridge, mustard pear, pickled baby navet	12
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)	8
Spring pea mousse, sauce gribiche, Mimolette (V)	11

SANDWICHES

Thick cut bacon, heritage tomato, organic leaves, sourdough ciabatta	14
Anster cheddar (V), heritage 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 sausage ring, onion gravy, Arran mustard mash, watercress	13
Shetland moules marinière, crusty bread	sm 12 / lg 21
Sea trout fishcake, langoustine bisque, sun-blushed tomato fregola	14
Chickpea cake, chilli & lemon, coriander oil (Vg)	13
Charred Provençal vegetables, ancho chile gnocchi, chimichurri (V)	18
BBQ lamb rump, braised belly, tomato relish, baba ganoush	28
Roast Scabster cod, pickled surf clams, langoustine bisque, fregola	27

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