



THE SHOREGATE

The East Neuk Experience

Anster cheddar gougère, truffle salt.

St. Andrews Farm House Cheese Company, Pittenweem

Hot smoked salmon, pickled surf clams,
charred cucumber, lime & cured yolk.

East Neuk Kiln House, St. Monans / SGH Seafood, Pittenweem

Roast desert squash espuma, cumin & sage gnocchi, tarragon.

East Neuk Market Garden, St. Monans

Slow cooked pork belly, black pudding pommes dauphine,
parsley root, Granny Smith compote.

J.B. Penman, Crail

OR

Scrabster cod, Shetland mussel, smoked haricot blanc, leek.

David Lowrie, St. Monans

Forced rhubarb bakewell, clotted cream, maple & barley.

Green's, Crail

5 COURSES

£38

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 received are distributed amongst the staff.