



### HOMEMADE PARKER HOUSE ROLLS

Cultured Butter

5

## From the Seas

*Finest Seafood and Shellfish delivered daily from the East Neuk and other Scottish Seas*

### Shellfish Platter for Two

½ Lobster – 4 Oysters – Potted Shrimp  
Scallop – Dressed Crab – Cured Cod

120

<b>RAW CUMBRAE OYSTERS</b>	<b>27/51</b>
<b>HALF DOZEN / DOZEN</b>	
Harris Gin – Sea Buckthorn – Rosemary	
<b>DEVILLED SCRABSTER CRAB</b>	<b>20</b>
Brown Bread Croutons	
<b>ORKNEY SCALLOP CARPACCIO</b>	<b>20</b>
Beetroot – Caviar	
<b>ST ANDREWS BAY ½ LOBSTER</b>	<b>38</b>
Sauce Mouseline	
<b>POTTED SHRIMPS</b>	<b>16</b>
Lobster Butter – Melba Toasts	
<b>OSETRA CAVIAR</b>	<b>95</b>
Blinis – Traditional Garnish	

## From the Fields

*Finest cuts of meat supplied from farms in Fife and Perthshire by John Gilmour Butchers*

<b>MISO &amp; SESAME GLAZED</b>	<b>32</b>
<b>½ CHICKEN</b>	
<b>FILLET</b>	<b>48</b>
230g	
<b>RACK OF LAMB</b>	<b>44</b>
<b>SIRLOIN</b>	<b>42</b>
300g	
<b>CHATEAUBRIAND FOR 2</b>	<b>120</b>
450g	
<b>BONE IN PRIME RIB-EYE FOR 2</b>	<b>115</b>
800g	

*Served with your choice of sauce: Bordelaise – Bernaise – Lanark Blue – Perigourdine – Kingsbarns Whisky Peppercorn – Salsa Verde*

Add

<b>GRILLED ST ANDREWS BAY</b>	<b>38</b>
<b>½ LOBSTER</b>	
<b>SEARED ORKNEY SCALLOPS</b>	<b>20</b>

## From the Garden

<b>MARINATED CARROT</b>	<b>14</b>
Caol Ila Smoked Whisky – Mustard Mayonnaise – Caper Berries – Carrot Dressing	
<b>GRILLED LIONS MANE</b>	<b>30</b>
<b>MUSHROOM</b>	
Truffle Polenta – Onion Soubise – Black Pepper Oil – Rock Samphire	

## Sides

<b>TRIPLE COOKED PONT NEUF</b>	<b>7</b>
<b>PARMESAN TRUFFLE FRIES</b>	<b>7</b>
<b>ROASTED SEASONAL</b>	<b>7</b>
<b>MUSHROOMS</b>	
<b>TENDERSTEM BROCCOLI</b>	<b>7</b>
<b>BITTER LEAF SALAD</b>	<b>7</b>
Anchovy Dressing	

*Prices are in Pounds Sterling. Please inform your server if you have any dietary requirements.*