



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

RAW CUMBRAE OYSTERS 24/48

HALF DOZEN / DOZEN

Harris Gin – Sea Buckthorn – Rosemary

GRILLED ISLE OF SKYE 12 each

LANGOUSTINE SKEWERS

Fermented Green Tomato Aioli

DEVILLED SCRABSTER CRAB 20

Brown Bread Croutons

ORKNEY SCALLOP CARPACCIO 20

Beetroot – Caviar

ST ANDREWS BAY ½ LOBSTER 35

Sauce Mousseline

POTTED SHRIMPS 16

Lobster Butter – Melba Toasts

OSETRA CAVIAR 95

Blinis – Traditional Garnish

From the Fields

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

POUSSIN 28

FILLET 48

230g

RACK OF LAMB 42

NEW YORK STRIP 40

300g

CHATEAU FOR 2 120

450g

COTE DE BOEUF FOR 2 110

800g

*Served with your choice of sauce:
Bordelaise, Bernaise, Lanark Blue,
Perigourdine, Sauce Diane, Salsa Verde*

Add

GRILLED ST ANDREWS BAY 35
½ LOBSTER

SEARED ORKNEY SCALLOP 20

Sides

TRIPLE COOKED PONT NEUF 7

PARMESAN TRUFFLE FRIES 7

ROASTED SEASONAL 7
MUSHROOMS

TENDERSTEM BROCCOLI 7

BITTER LEAF SALAD 7

Anchovy Dressing

Dessert

STRAWBERRY CHEESECAKE 12

CHOCOLATE FUDGE CAKE 14

KNICKERBOCKER GLORY 12

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