

SWILCAN

LOFT

Welcome to Swilcan Loft, our relaxed seafood bar and chophouse, where you can enjoy an elevated take on surf and turf alongside epic views over the Old Course

For the table

PARKER HOUSE ROLLS (G M) 6
Cultured Butter

KINGS OSCIETRA CAVIAR (G M S) 65
10g, Traditional Garnish

CUMBRAE OYSTERS 26 / 52
6 / 12  (S)
Traditional, Horseradish and Apple

CAESAR SALAD (G M S) 15
Aged Parmesan, Crouton,
Duck Egg, Anchovy

**HAND DIVED ORKNEY
SCALLOP** (M S) 19
Monks Beard, Kombu Butter

**JOHN ROSS SMOKED
SALMON**  (M S) 16
Burnt Lemon Jam, Katy Rodgers
Crème Fraîche

SCOTTISH CHARCUTERIE  15
Porcini and Truffle Salami, Green
Pepper Salami Pickles, Fig

TEMPURA LANGOUSTINES (G M S) 24
Shellfish Emulsion, Pickled Chillies

SHETLAND MUSSELS (S) 14
Thistly Cross Cider, Chorizo, Leek

From the garden

Fresh, flavourful local produce
grown in Scotland's most fertile soils

To choose from our extended
selection of vegetarian and vegan
dishes, please ask your server to see
our garden menu

From the seas

Finest seafood and shellfish
delivered daily from the East
Neuk and other Scottish seas,
served with a sauce of your choice

SEAFOOD TOWER (G M S) 105
Tiers of local shellfish to share
featuring half lobster, plump
scallops, tempura langoustines
and mussels fresh from the pan,
alongside chilled oysters and
smoked salmon

PETERHEAD COD LOIN (S) 38

WHOLE NORTH SEA PLAICE (S) 42

HALF LOBSTER (M S) 40
White Miso Butter

FULL LOBSTER (M S) 75
White Miso Butter

On the side

TRUFFLE FRIES (G M V) 8
Parmesan

CHARRED LEEKS  (N V) 8
Citrus and Smoked Almond

BUTTERED BROCCOLINI (M V) 8

CONFIT GARLIC MASH (M V) 8

From the fields

Finest cuts of meat, and 28-day dry
aged beef supplied from farms in Fife
and Perthshire, served with a sauce of
your choice

BEEF FILLET (200g) 58

BEEF RIBEYE (200g) 52

BEEF SIRLOIN (200g) 46

LAMB CUTLETS 38

CHICKEN BREAST (M) 30
White Miso Butter

TOMAHAWK FOR 2 (1kg) 140

BUTCHER'S BLOCK 145
TO SHARE
Scottish porterhouse and ribeye
for two, cooked to your liking
and accompanied with your
choice of two sauces and sides

Create your own surf and turf

Enhance your chosen cut with half or
whole lobster to create your own surf
and turf

Sauces

(All for 5 each)

BORDELAISE, PEPPERCORN (M),
BÉARNAISE (M), **CAFÉ DE PARIS** (G M S),
KOMBU BUTTER (M)

 Dishes marked as The Lighter Option are crafted to feel nourishing, satisfying, and lighter.

G – Cereals containing gluten | M – Milk | N – Tree nuts | S – Seafood
VG – Vegan | V – Vegetarian

WE LABEL CEREALS CONTAINING GLUTEN, MILK, AND TREE NUTS ON OUR MENUS. FULL INFORMATION ON ALL 14 LEGAL ALLERGENS IS AVAILABLE ON REQUEST. DUE TO SHARED EQUIPMENT, SURFACES, AND AIRBORNE PARTICLES, WE CANNOT GUARANTEE ANY DISH IS ALLERGEN-FREE. PLEASE SPEAK TO US ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING. PRICES ARE IN POUNDS STERLING.