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)
Yuzu and Pickled Jalapeño, Shallot Mignonette

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

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

KOFFMAN FRIES (G M V) 8
Truffle oil, grated parmesan

GLAZED HERITAGE CARROTS (M V) 7
Carrot and maple glaze, sheep's curd

BUTTERED SAVOY CABBAGE (M N) 7
Lardons, chestnuts

SAUTÉED WILD MUSHROOMS (M V) 9
Pickled mushrooms, caramelised shallot and tarragon butter

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

CHICKEN BREAST (M) 30
White Miso Butter

BUTCHER'S BLOCK TO SHARE 145
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.