

Swilcan Loft

Starters

Scottish Smoked Salmon Potato rosti, crispy capers, dill sour cream	16.50
Duck Rillettes Pickled vegetables, fig and five spice gel, red currant dressing	12.50
Celeriac & Apple Soup Truffle croutons	10
Swilcan Loft Prawn Cocktail Baby gem lettuce, Marie Rose sauce	12.50
Haggis Scotch Egg Baby leaf salad, honey mustard dressing	14.50
Old Course Hotel Caesar Salad Cos lettuce, anchovies, parma ham, soft boiled egg, aged parmesan, croutons	12
Add Chicken	4
Add Prawns	5

Mains

Swilcan Loft Shepherd's Pie St Andrews farmhouse cheddar mash	27.50	Indonesian Nasi Goreng Chicken, prawns, chicken satay, fried egg, prawn crackers, achar	24.50
Gratinated Hand Rolled Cannelloni Spinach, wild mushroom, ricotta, parmesan sauce	23.50	Butter Chicken Masala Steamed basmati, papadums	26.50
8 Hr Braised Beef Short Rib Honey glazed carrots, rooster mash, shallots, soy and maple glaze	25.50	Pan Fried Cod Vine cherry tomato essence, fresh basil	29.50

Side Dishes

Roasted Sweet Potato	5
Truffle & Parmesan Fries	6
Mashed Potatoes	5
Seasonal Vegetables	5
Baked Macaroni & Cheese	6

Steaks

300g Black Isle Rib Eye French fries, choice of sauce	47
200g Perthshire Beef Fillet French fries, choice of sauce	50
650g Perthshire Cote de Boeuf (Serves 2) Pont neuf potato, mushroom, tomato, choice of side dish, choice of sauce	114

Choose your sauce: *Bearnaise* / *Peppercorn* /
Blue Cheese / *Red Wine Jus*

Please inform your server if you have any
dietary requirements