



### HOMEMADE PARKER HOUSE ROLLS

Cultured Butter

5

### Seafood Platter for Two

½ St Andrews Bay Lobster – 4 Cumbrae Oysters

Brown Crab Parfait – Soused Halibut

4 Miso Glazed Tiger Prawns

90

#### CUMBRAE OYSTERS (2, 6, 12) 9/26/50

Traditional or Yuzu – Champagne  
Vinegar – Jalapeño

#### PATE EN CROUTE 14

Chicory – Arran Mustard – Quince

#### BROWN CRAB PARFAIT 14

Apple – Sorrel – Thistly Cross and  
Fennel Soda Bread

#### GRILLED ST ANDREWS BAY 36 ½ LOBSTER

Sauce Mousseline

#### MONKFISH CHEEK KORMA 15

Coriander Flatbread

#### CLAM CHOWDER 14

Cornbread

#### BROWN BUTTER PUMPKIN 12

Goats Cheese – Sage – Winter Leaves

## Mains

#### MISO & SESAME GLAZED 30 ½ CHICKEN

#### DRY AGED FILLET 50

230g

#### PORK COLLAR 25

300g

#### PICANHA 34

280g

#### CHATEAUBRIAND FOR 2 110

450g

#### WHOLE NORTH SEA PLAICE 32

800g

*Served with your choice of sauce: Bordelaise  
– Bernaise – Caper and Lemon Brown Butter –  
Kingsbarns Whisky Peppercorn – Chermoula*

#### HONEY GLAZED CELERIAC 26

Wild Mushroom Quinoa – Black Garlic

Add

#### GRILLED ST ANDREWS BAY 36/70 LOBSTER

½ or Whole

#### 4 GRILLED BLACK TIGER 16 PRAWNS

## Sides

#### PONT NEUF 6

#### TRUFFLE & PARMESAN FRIES 7

#### CAESAR SALAD 6

#### MAPLE GLAZED HERITAGE 6

#### CARROTS

Smoked Almonds

#### CHARRED HISPI CABBAGE 6

Caper – Hazelnut and Parsley Butter

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