



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 27/51
HALF DOZEN / DOZEN

Harris Gin – Sea Buckthorn – Rosemary

GRILLED ISLE OF SKYE LANGOUSTINE SKEWERS 12 each

Fermented Green Tomato Aioli

DEVILLED SCRABSTER CRAB 20

Brown Bread Croutons

ORKNEY SCALLOP CARPACCIO 20

Beetroot – Caviar

ST ANDREWS BAY ½ LOBSTER 38

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

MISO & SESAME GLAZED GLAZED ½ CHICKEN 32

FILLET 48

230g

RACK OF LAMB 44

NEW YORK STRIP 42

300g

CHATEAUBRIAND FOR 2 120

450g

BONE IN PRIME RIB-EYE FOR 2 115

800g

Served with your choice of sauce: Bordelaise – Bernaise – Lanark Blue – Perigourdine – Kingsbarns Whisky Peppercorn – Salsa Verde

Add

GRILLED ST ANDREWS BAY ½ LOBSTER 38

SEARED ORKNEY SCALLOPS 20

From the Garden

MARINATED CARROT 14

Caol Ila Smoked Whisky – Mustard Mayonnaise – Capers Berries – Carrot Dressing

GRILLED LIONS MANE MUSHROOM 30

Truffle Polenta – Onion Soubise – Black Pepper Oil – Rock Samphire

Sides

TRIPLE COOKED PONT NEUF 7

PARMESAN TRUFFLE FRIES 7

ROASTED SEASONAL MUSHROOMS 7

TENDERSTEM BROCCOLI 7

BITTER LEAF SALAD 7

Anchovy Dressing

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