

S W I L C A N

L O F T

At Swilcan Loft, we know how to do Sundays just right. From a classic roast to the freshest catch, enjoy an indulgent feast with a side of epic views

TWO COURSES 34 | THREE COURSES 38

To start

**SMOKED SCOTTISH SALMON &
ST ANDREWS BAY LOBSTER COCKTAIL (S G)**
Thistly Cross Cider and Fennel Soda Bread

CHICKEN BROTH
Parsley Dumpling

FIFE CARROT, RAISIN & GINGER PARFAIT (G VG)
Tamari Seeds, Pickles, Peter's Yard Crispbread

The main event

TREACLE GLAZED RUMP OF SCOTTISH BEEF (D)
Parmesan Carrots, Koffman Cabbage, Roast "Tatties",
Yorkshire Pudding, Roast Gravy

WILD MUSHROOM (V)
Aged Carnaroli Rice, Truffle, Parmesan

WHOLE NORTH SEA PLAICE (S)
Koffman Cabbage, Caper and Lemon Brown Butter

Something sweet

CHOCOLATE & COFFEE FUDGE CAKE (D)
Katy Rodgers Crème Fraîche

SPICED PLUM, PECAN & OAT CRUMBLE (N)
Crème Anglaise

SELECTION OF SCOTTISH CHEESE (D)
Honeycomb, Chutney, Arran Oaties

G – Contains Gluten | S – Seafood | D – Contains Dairy | VG – Vegan | V – Vegetarian | N – Contains Nuts

PREPARED IN A KITCHEN WHERE ALLERGENS MAY BE PRESENT.
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS.
PRICES ARE IN POUNDS STERLING.