

# SWILCAN LOFT

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

**COMPRESSED HEIRLOOM TOMATO** (VG)  
Jalapeño, Lovage, Puffed Wild Rice, Balsamic

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## The main event

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

**TENDERSTEM** (V)  
Purple Broccoli, Buckwheat, XO Sauce

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

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## 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.