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)
Fennel Soda Bread

CHICKEN BROTH (G)
Parsley Dumpling

JERUSALEM ARTICHOKE VELOUTÉ (VG)
Apple Marigold, Pickled Apple

The main event

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

HERITAGE BEETROOT (N VG)
Hazelnut, Blackberry, Sorrel

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

Something sweet

SALTED CARAMEL TART (G M V)
Rosemary and Sea Salt Ice Cream

SPICED PLUM & OAT CRUMBLE (M V)
Crème Anglaise

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

G – Cereals containing gluten | M – Milk | N – Tree nuts | S – Seafood | VG – Vegan | V – Vegetarian

WE LABEL CEREALS CONTAINING GLUTEN, MILK, AND TREE NUTS ON OUR MENUS. FULL INFORMATION ON ALL 14 LEGAL ALLERGENS IS AVAILABLE ON REQUEST. DUE TO SHARED EQUIPMENT, SURFACES, AND AIRBORNE PARTICLES, WE CANNOT GUARANTEE ANY DISH IS ALLERGEN-FREE. PLEASE SPEAK TO US ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.