

# 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

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

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### 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

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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.

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Welcome to Swilcan Loft, our relaxed seafood bar and chophouse, where you can enjoy an elevated take on surf and turf alongside epic views over the Old Course

### For the table

<b>TROON ROAST SCALLOP</b> (S D) White Port and Garlic Butter	18
<b>GREAT GLEN VENISON</b> <b>CHARCUTERIE</b> Pickles	15
<b>KINGS OSCIETRA CAVIAR</b> (S G D) Blinis	115
<b>ORKNEY CRAB</b> (S G D) Brioche, Gem, Apple	22
<b>TEMPURA LANGOUSTINES</b> (S G D) Tartare Hollandaise	24
<b>6 CUMBRAE OYSTERS</b> (S G) Traditional or Bloody Mary	24
<b>SCOTTISH SMOKED</b> <b>SALMON</b> (S G D) Sourdough, Pickled Shallot, Crème Fraiche	18

### On the side

(All for 7 each)

<b>ROAST JERSEY ROYALS</b> (S) Salsa Verde	
<b>KOFFMAN FRIES</b> (G D) Truffle, Parmesan	
<b>SAUTÉED SEASONAL</b> <b>MUSHROOMS</b>	
<b>CAESAR SALAD</b> (S G D)	
<b>TENDERSTEM BROCCOLI</b> (G) Hot Honey	

### From the seas

Finest seafood and shellfish delivered daily from the East Neuk and other Scottish seas

**SWILCAN SEAFOOD TOWER** (S G D) 135  
Tiers of local shellfish to share featuring plump scallops, langoustines, mussels and clams fresh from the pan, alongside chilled crab, oysters and lobster

<b>ST ANDREWS BAY LOBSTER TAIL THERMIDOR</b> (S D)	55
<b>ATLANTIC HALIBUT TO SHARE</b> (S)	75
<b>WHOLE SCRABSTER LEMON SOLE</b> (S)	40
<b>PETERHEAD MONKFISH</b> (S)	37

### Sauces

(All for 5 each)

**BÉARNAISE** (S D), **SALSA VERDE** (S), **PEPPER** (D), **BORDELAISE**, **WHITE PORT & GARLIC BUTTER** (D), **BLUE CHEESE BUTTER** (D)

**PARKER HOUSE ROLLS** (G D) 5  
Cultured Butter

### From the fields

Finest cuts of meat supplied from farms in Fife and Perthshire

<b>BONE IN RIB-EYE FOR 2</b> (650g)	90
<b>BEEF FILLET</b> (200g)	45
<b>BEEF SIRLOIN</b> (200g)	40
<b>LAMB RUMP</b> (200g)	35
<b>GARLIC &amp; HERB CHICKEN BREAST</b> (D)	28

**BUTCHERS BLOCK TO SHARE** 120  
Succulent Scottish rib-eye and Porterhouse – the 'king of steaks' – cooked to your liking and accompanied with your choice of two sauces and sides

Create your own surf and turf

<b>½ LOBSTER</b>	30
<b>FULL LOBSTER</b>	55

### From the garden

Fresh, flavourful local produce grown in Scotland's most fertile soils

To choose from our extended selection of vegetarian and vegan dishes, please ask your server to see our garden menu

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