

A La Carte Menu

**Nibbles**

- St Andrews ale & treacle bread 4.5
- Spiced nuts & marinated gordal olives 4.0
- Crudites from Alyth, black garlic & spiced seeds 5.0

Selection of Chefs Snacks £10 pp

**To Start**

**Slow Cooked Beetroot**

Linseed, sour cream & onion 90

**Gartmorn Farm Duck**

Truffle, fine beans & plum 12.0

**Fife Grouse**

Elderberry, girolles & truffle 120

**Loch Etive Trout**

Pear, buttermilk, walnuts & burnt lemon 12.0

**Roscoff Onion**

Slow cooked beef cheek, chive & Anster cheese 11.0

**EastNeuk Crab**

Confit egg yolk, sour apple & lumpfish roe 120

**The Middle**

**Gloagburn Organic Spelt**

Pittormie squash, cowsmilk, kohlrabi & orange 19.0

**Peterhead Coley**

Lovage, mussels & heritage tomatoes 23.0

**Mountain Hare**

Quince, Cavalo nero & boudin noir 25.0

**Perthshire Venison**

Braised-haunch, blackberry & roasted ceps 28.0

**Aged Beef**

Turnip, barley & kale 26.0

**Newhaven Monkfish**

Cauliflower, salmon keta, dill & arbroath smokie 27.0

**The End**

**Pittormie Apple**

Chestnut, barley, & mead 8.0

**Cheese 3, 5, 7**

w/ Accompaniments 9.0/11/15

**"Tagh Mi Suas"**

Chocolate tree, Katy Rodger's & Sacred grounds 9.0

**The Sides**

**Whipped Potato**

Bone marrow & pumpkin seeds 4.5

**Cauliflower**

Anster cheese & smoked brown butter 4.5

**Foraged Mushrooms**

Sorrel & cobnuts 4.5

**Local plums**

Spiced crumble, vanilla & thyme 8.0

**Anster Cheese Doughnut**

Cider cooked pear, walnut & spring truffle 8.0

**Charlton Cherry Souffle**

Toasted hay ice cream & white chocolate sauce 9.0

**Coffee/Tea & Petit Fours**

Selection of sweet treats 4.5

