

A La Carte Menu

Nibbles

St Andrews ale & treacle bread w/ cultured butter 4.5

Birchnuts w/ rosemary 3

Gordal olives w/ turnip top pesto 3

House-made charcuterie 12

Loch Cumbrae Oysters: 1- 2.5 /3- 7 / 5 - 11

Raw w/ seabuckthorn & cucumber

or

Grilled w/ chilli & bacon butter

The Start

Dunsyre Blue Tortellini

Broccoli veloute, sprouting broccoli, crispy shallots & walnuts 10

Ardnamuchen Scallop

Butternut squash, lardo, pumpkin seed & smoked bacon sauce 14

Winter Salad

Pinenut custard, mushroom preserve, brassicas & roots 10

Inverurie Ox Tongue

Salt baked carrot, spiced dukkah & carrot top pesto 11

Pittormie Swede Tagliatelle

Anster cheese emulsion, preserved truffle & toasted hazelnuts 10

The Middle

Gloagburn Organic Spelt

Crispy Jerusalem artichoke, crosnes & baron bigod 21

Myreside Farm Goat

Yeasted celeriac, young cabbage & spiced bread sauce 29

Scrabster Landed Plaice

Pancetta, cavolo nero, mussels & leeks 27

St Brides Farm Chicken

Sweetcorn, trompettes, boulangue & watercress 28

Clash Farm Pork

Collar, crispy belly, braised carrot, beer mustard & golden raisin 27

The Sides

Triple Cooked Chips

w/ Smoked marrow mayonnaise 4.5

Roasted Cauliflower

Anster cheese sauce 4.5

Beef fat Parsnips

Chestnuts & maple 4.5