

A La Carte Menu

Nibbles

St Andrews ale & treacle bread w/ cultured butter 4.5
Salt & Vinegar Nuts £3
Gordal olives w/ turnip top pesto 3
House-made charcuterie 12
Jerusalem artichoke crisps,truffle & smoked cream 4
Radishes,olive crumb & wild garlic emulsion 4

The Start

St Brides Farm Chicken

Angolotti, morel mushrooms,broad beans & maderia sauce 11

Ardnamurchan Scallop

Miso broth & white turnips 11

Wye Valley Asparagus

Wild garlic,goats milk cream & yeast flakes 11

East Neuk Crab

Brown crab cream,seabuckthorn,sourdough & watercress 12

Caramelised Onion Tart

Braised ox tongue,hazelnut,anster cheese & wild leaves 11

The Middle

Gloagburn Organic Spelt

Wild garlic,purple broccoli & black crowdie 22

Black Isle Mutton

Cauliflower,wild leek & sauce reform 28

Scrabster Landed Brill

Yorkshire asparagus,new potato & roasted mussels 27

Gartmorn Farm Duck

Braised onion,celeriac, peking glazed & preserve rhubarb 27

Belted Galloway Beef

Salsify,watercress,bone marrow crumb & red wine sauce 28

The Sides

Jersey Royals

w/ wild garlic mayonnaise 4.5

Purple Broccoli

Blue cheese & almonds 4.5

King Heritage Carrots

Beer mustard & local honey glaze 4.5