

## 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**

Agnolotti, St George mushrooms, broad beans & maderia sauce

#### **Pitenween Mackerel**

Charred corn, satay glaze, bone broth & coriander 11

#### **Myreside Asparagus**

Wild garlic, goats milk cream & yeast flakes 11

#### **East Neuk Crab Cake**

Asparagus, caviar & sauce marquise. 12

#### **Isle of Wight Tomatoes**

Sourdough, burrata, elderflower & oxeye daisy 11

### The Middle

#### **Gloagburn Organic Spelt**

Violet artichoke, gordal olive & baron bigod 22

#### **Black Isle Lamb**

Courgette, pine nut & tomato 28

#### **Newhaven Turbot**

Myreside asparagus, new potato & roasted mussels 27

#### **Norfolk Quail**

Sweetcorn, lettuce & St George mushrooms 26

#### **St Brides Guinea Fowl**

White Asparagus, broad beans & truffled onion 28

### The Sides

#### **Jersey Royals**

w/ wild garlic mayonnaise 4.5

#### **Hispi Cabbage**

Bacon & chilli butter 4.5

#### **Creamed Rainbow Chard**

w/ spring truffle 4.5