

A La Carte Menu

The 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 w/ olive crumb & black garlic 4
Oysters w/ *Mornay* *or* shallots & cider vinegar
1~£2.50/3~£7/5~£11

To Start

Scrabster Cod

Gooseberry, keta & seaweed 11

Heritage Carrots

Whey, curds, yeast & carrot top pesto 11

Sweetbread

Black garlic, almonds, girolles, feves & loveage 12

Terrine

Young leeks, pickled shallots, girolles, milk-loaf,
chicken skin & parfait 11

The Middle

Gloagburn Organic Spelt

Violet artichoke, gordal olive & baron bigod 22

Black Isle Lamb

Courgette, pine nut & tomato 28

Scrabster Monkfish

Confit fennel, apricot & vindaloo sauce 27

Ardunan Farm Pork

Head to toe, salsify & onion 28

The Sides

Triple Cooked Chips

w/ rapeseed mayonnaise 4.5

Eassie Farm Asparagus

w/ hazelnut cream 4.5

Cauliflower Cheese

w/ anster-cheese 4.5