

*Please see our Specials board for today's additions*

### To start

Homemade bread: rosemary focaccia & treacle soda bread, local rapeseed, balsamic & butter v	3.5
Mozzarella sticks, basil & tomato dip v	7
Breaded whitebait, Old Bay seasoning, garlic mayo	8
Smoked salmon, dill and mustard dressing, soda bread gf*	12
Grilled goat's cheese salad, crouton, red onion jam, walnuts, dressed leaves v gf*	11/17

### Mains

Beer-battered haddock & chips, peas, house tartare	19
Baked haddock fillet, extra virgin olive oil & lemon, tatties, dressed leaves gf	20
Steak frites: 8oz Highland flat-iron, brandy peppercorn sauce, bundle of fries gf	25
Wholetail scampi & chips, peas, house tartare	18
West End 6oz burger; red leicester, streaky, pickle, gem, red onion, brioche bun, chips, dip	18
Roasted vegetable tart, tatties, dressed leaves vg	18

### Sides

Bowl of chips vg gf	4
Dressed East Neuk Market Garden leaves vg gf	5

### Cheese & pudding

St Andrews Farmhouse Anster cheese, sourdough crackers, fig jam v gf*	9
Lemon posset v gf	7
Sticky toffee pudding, rich toffee sauce, ice cream v	8
Ice cream sundae - 2 scoops, squirty cream, toffee or chocolate sauce & a cherry on top v gf	8
Affogato v gf	espresso 7 / PX-drunk raisins 8 / both 9
Ice cream & sorbets v / vg gf	scoop 2.5

Salad leaves from East Neuk Market Garden, Bowhouse. Smoked fish from East Neuk Kiln House, St Monans  
Haddock from Pittenweem Fish House. Beef from Hendersons, Glenrothes

v - vegetarian vg - vegan gf - free of gluten-containing ingredients \*can be adjusted by substitution or removal

**Full allergen info available on request.**

We apply a discretionary service charge of 10%, all of which is shared with the team.

# DRINKS

See our Whisky Map and take a tour of Scotland's finest

## COCKTAILS

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<b>Bloody Mary</b>	50ml Smirnoff, Big Tom spiced mixer, slice lemon, ice	£6.50
<b>Aperol Spritz</b>	50ml Aperol, bottle Prosecco, soda water, slice orange, ice	£11.00
<b>Negroni</b>	25ml Campari, 25ml Darnley's gin, 25ml red vermouth, slice orange, ice	£7.50
<b>Dragon</b>	25ml Drambuie, 25ml Darnley's gin, 25ml red vermouth, slice orange, ice	£8.00
<b>Kentucky Mule</b>	50ml Woodford Reserve bourbon, ginger beer, lime juice & slice, ice	£10.00
<b>Dark &amp; Stormy</b>	50ml OVD rum, ginger beer, lime juice & slice, ice	£7.00
<b>Purple Rain</b>	25ml Smirnoff, 25ml blue curaçao, 25ml cherry Sourz, dash lime, lemonade, ice	£6.50
<b>Virgin Mary</b>	Big Tom spiced mixer, slice lemon, ice	£3.50
<b>Shirley Temple</b>	Ginger ale, lime juice, Grenadine, ice & a cherry on top	£3.50

## WINE

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<i>Fizz</i>			175ml	<b>Bottle</b>
<b>Prosecco</b>	soft bubbles, pear fruit, perfect aperitif	Lamberti (Veneto, It.)	£9.00	£28
<i>Pink</i>			175ml	<b>Bottle</b>
<b>Pinot Grigio</b>	refreshingly light, hint of red berry	Vendemia (Veneto, It.)	£5.50	£22
<i>White</i>			175ml	<b>Bottle</b>
<b>Chenin Blanc</b>	white stone fruit, honeyed palette	24 Rivers (W.Cape, S.Africa)	£5.50	£22
<b>Pinot Grigio</b>	citrus zing, ripe peach and apple	Canapi (Sicily, Italy)	£6.70	£26
<b>Chardonnay</b>	nectarine and pineapple, v.subtle oak	The Accomplice (S.Australia)	£7.00	£27
<b>Vinho Verde</b>	citrus and floral, lovely Vinho spritz	Ponte de Lima (Portugal)		£30
<b>Picpoul de Pinet</b>	mineral, crisp citrus, full palette	Réserve de Mirou (Languedoc, France)		£32
<b>Sauvignon Blanc</b>	big tropical fruits, classic Kiwi Sauv. B.	Pā Road (Marlborough, NZ)	£9.50	£38
<i>Red</i>			175ml	<b>Bottle</b>
<b>Merlot</b>	red fruits, generous, great SA value	Pecking Order (S.Africa)	£5.50	£22
<b>Nero d'Avola</b>	plum, blackberry, full body	Canapi (Sicily, Italy)	£6.70	£26
<b>Côtes du Rhone</b>	morello cherry, redcurrant, spice	Rocca Maura 1922 (France)		£30
<b>Rioja Crianza</b>	deep red fruit, subtle oak, bright	Valdepalacios Leza Garcia (Spain)		£30
<b>Pinot Noir</b>	big pinot nose, black cherry, plum	Odd Lot (California, USA)	£8.30	£34
<b>Malbec</b>	rich, chocolatey, dark fruits	Familia Barberis (Mendoza, Argentina)		£35

## BEFORE & AFTER DINNER

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<i>Sherry &amp; port</i>			75ml
<b>Amontillado</b>	off-dry, hazelnuts, burnt sugar, figs	Romate Maribel (Spain)	£5.50
<b>Pedro Ximenez 15 yr</b>	sweet, raisins, candied fruit	Williams & Humbert (Spain)	£5.50
<b>Tawny Port 10 yr</b>	medium-sweet, rich, nutty, warming	Grahams (Portugal)	£6.50

### Aperitifs, liqueurs & brandy

	25ml		25ml		25ml
<b>Baileys</b>	£2.10	<b>Disaronno</b>	£2.70	<b>Martini Rosso</b>	£2.00
<b>Martini XD</b>	£2.00	<b>Drambuie</b>	£3.30	<b>Pernod</b>	£2.70
<b>Cointreau</b>	£3.00	<b>Pernod</b>	£2.70	<b>Southern Comfort</b>	£2.90
<b>Courvoisier</b>	£3.60	<b>Kahlua</b>	£2.10	<b>Tia Maria</b>	£2.30