

£37.95
SUNDAY LUNCH
12pm-2pm
Three courses
choice menu



OPEN
THURSDAY
FRIDAY
SATURDAY
12PM - 2PM
Lunch & afternoon tea



£32.95
FESTIVE LUNCH
Thursday Friday
Saturday
12pm-2pm



£28.95
AFTERNOON TEA
Thursday Friday
Saturday
12.30pm-2pm



French onion soup gratinée 7.95
Topped with a melting cheese crouton

Pave of Goats cheese 10.95
Baked golden with a sesame seed crumb. Winter leaves. Balsamic reduction

Freshly baked sour dough bread. Oils & Balsamic 4.95

St Monan's East Neuk smoked salmon 13.95

Hand sliced and smoked by the Reekie family. Using their specialist kiln which achieves a smoked flavour that you just don't get elsewhere. Served with capers, chopped boiled egg & shallots. Aragula & warm blinis

Prawn Cocktail 13.95

Classic prawn cocktail with baby gems, avocado, cucumber, vine tomatoes. Marie Rose sauce

Avocado & Tomato cocktail 12.95

Roasted red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing

Soup of the day 6.95

Freshly baked crusty bread

Duck liver parfait 10.95

Twemlow apple chutney, cornichon & sour dough toasts

Marinated Kefalonia olives with garlic, chilli, coriander 4.95

MAINS

Brode Hall Farm Beef 23.95

Organic certified beef brisket slowly braised with root vegetables. Red wine sauce. Buttered mash

Wilted leaf Spinach & garden Pea Risotto 18.95

Grilled Goats cheese. Rocket leaves

Grilled escalope of Chicken 21.95

Wrapped in Serrano ham. Spinach & asparagus risotto

Broad & Cannelli bean Cassoulet 17.95

Cherry vine tomatoes & peppers. Potato rosti

MAINS

Grilled Sea Bass Fillet 23.95

Fresh herbs, capers & olives. Mediterranean ratatouille

Fillet Steak Mignon 6oz 29.95

peppercorn sauce. French fries

Traditional Festive Turkey 21.95

Yellow Broom sage stuffing, chipolatas wrapped in bacon. Madeira gravy. Fricasée of seasonal vegetables. Roast potatoes

Baked Cod, Pine nut & herb crust 21.95

Pea & potato cake. Pumpkin velouté

Garlic Marinated King Prawns 22.95

Grilled served with Bisque risotto

SIDES

Broccoli Fleurettes 4

Mange tout & garden peas 4

House salad 4

Ratatouille 5

French fries 4

Sweet potato fries 5

Dauphinoise 4

Red cabbage 4

Buttered mash 4



All prices have been updated to include the rate of VAT @ 20%

All gratuities and service go to our entire team.

Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu. Please speak to your server if you require further recipes information or have any allergy concerns. Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.

DESSERTS

Baileys Irish Liqueur Cheesecake

Crumbly bourbon biscuit base topped with mascarpone cream laced with Baileys

Christmas Eton Mess

Crushed muscovado meringue laced with red berries & cranberries soaked in Sauternes pudding wine. Chantilly cream

Crème Brulée

Seasonal red berries. Lemon cracker

Melting Chocolate Pudding

Salted caramel Ice cream



Affogato

*Freshly pulled espresso shot. vanilla ice cream
Liqueur of your choice
Baileys, Tossolini Coffee, Disaronno, Brandy, Whisky
13.95*

Christmas Plum Pudding

Brandy custard

Chocolate Nougatine Ice Cream

Topped with a Ferrero Rocher. Drizzled with Valrhona chocolate sauce

Desserts 10.95

ICE CREAM & SORBETS

Vanilla, salted caramel, pistachio, chocolate, raspberry ripple. Sorbets-raspberry, lemon, £6.95

COFFEE & TEA SELECTION

*Selection of green, black teas and infusions
Americano, Espresso, Cappuccino, Machiato
Hot or cold milk
Liqueur coffees from £8.95*

All served with Green & Blacks Organic Chocolate 4.50

CHEESE BOARD

Northern Blue / Perl Wen / Rosary Goat Ash / Comté Artisan

Your cheese Platter is served with a selection of cheese biscuits & sourdough Crisp bread. Butter, dried apricots, toasted pecans & walnuts. 13.95

PLEASE ASK FOR OUR "FREE FROM" MENU WITH GLUTEN FREE & LACTOSE FREE DESSERTS

The food is made with ingredients that may contain gluten. The food is prepared & served in environments that do contain gluten. All products are prepared in an environment where nuts are used & may contain traces of nuts.

