

## A La Carte Menu

### Nibbles

- St Andrews ale & treacle bread 4.5
- Spiced nuts & marinated gordal olives 4.0
- Crudites from Alyth, black garlic & spiced seeds 5.0

Selection of Chefs Snacks £10pp

### The Start

#### Balmerino Wild Garlic

Arran potato, smoked egg yolk & pickled turnip 9.0

#### Isle of Wight Tomatoes

Crowdie, black olive & wildleaf pesto 9.0

#### Fife Pig Head

Hen of wood mushroom, onion & sauce au poivre 10.0

#### St Andrews Lobster

Sauce americaine, keta & sea vegetables 13.0

#### Angus Asparagus

Brown crab, brioche, fennel emulsion & bottarga 12.0

#### Ardnamurchan Scallop

Burnt apple, celeriac, hazelnut & pil pil sauce 14.0

### The Middle

#### Ayrshire Potato

Hebridean blue cheese, syboes & purple broccoli 18.0

#### Scrabster Skate

Confit chicken, lemon & braised lettuce 20.0

#### Perthshire Rabbit

Artichoke, wild leek & peasemeal 22.0

#### Black Isle Hogget

Broad beans, peas & pickled cucumber 23.0

#### 70 Day Aged Beef

Heritage carrot, parsley & whey 24.0

#### Newhaven Halibut

Courgette, red pepper, aubergine & sauce vierge 26.0

### The End

#### Barley

Panacotta, green-apple & salted caramel 8.0

#### Cheese 3, 5, 7

w/ Accompaniments 9.0/11/15

#### "Tagh Mi Suas"

Chocolate tree, Katy Rodger's & Sacred grounds 9.0

### The Sides

#### Triple cooked chips

Bone marrow emulsion 4.5

#### Cauliflower

Anster cheese & smoked brown butter 4.5

#### Purple Broccoli

Almonds & chilli 4.5

#### Strawberry

Sable breton, vanilla & water mint 8.0

#### Anster Cheese Doughnut

Cider cooked pear, walnut & spring truffle 8.0

#### Rhubarb Souffle'

Meadow sweet sauce & white chocolate ice cream 9.0

