
– Drinks –

White Wine by the glass

Chenin Blanc, Cannonberg

WESTERN CAPE, SOUTH AFRICA 2017 | Crisp, Zesty, Stone Fruit
125ml **£5** | 175ml **£6.50** | Bottle **£23**

Pinot Grigio, Fidora (organic + vegan)

VENETO, ITALY 2016 | Green Apple, Pear, Elderflower
125ml **£6** | 175ml **£8** | Bottle **£27**

Mâcon Péronne, Domaine Mont-Epin

BURGUNDY, FRANCE 2015/16 | Buttery, Honey, Pineapple
125ml **£7** | 175ml **£9.50** | Bottle **£36**

Red Wine by the glass

Cabernet Sauvignon, Cannonberg

WESTERN CAPE, SOUTH AFRICA 2015 | Dark Fruit, Cherry, Casis
125ml **£5** | 175ml **£6.50** | Bottle **£23**

Sangiovese Montepulciano, Ciu Ciu (organic & vegan)

MARCHE, ITALY 2016 | Soft, Raspberry, Liquorice
125ml **£6** | 175ml **£8** | Bottle **£28**

Rioja Crianza, Hacienda Grimon

SPAIN 2014 | Rich, Toasty, Chocolate
125ml **£7** | 175ml **£9.50** | Bottle **£36**

Soft Drinks

Coke, Diet Coke, Coke Zero 200ml **£2**

Irn Bru, Irn Bru Sugar Free, Sprite, Fanta 330ml **£2.50**

Frobishers Juices (Pineapple, Cranberry, Grapefruit) 330ml **£3**

Belvoir Organic Raspberry Lemonade, Elderflower Presse 250ml **£2.50**

Fentimans Ginger Beer 275ml **£3**

Schweppes (1783 Tonic Waters & Ginger Ale, Soda, Bitter Lemon) 200ml **£2.50**

Speyside Glenlivet Mineral Water 330ml **£2.50**

Speyside Glenlivet Mineral Water 750ml **£4**

Sparkling Wines

Prosecco, Dominio del Leone (organic)

VENETO FRIZZANTE BRUT NV | Fresh, Apple, Elderflower
125ml **£6** | Bottle **£29.00**

Tradition, Janisson & Fils,

VERZENAY, BRUT NV | Hazelnut, Almond, Honey
125ml **£10** | Bottle **£55**

Draught Beer (pint/half)

71 Brewing - Dundonian Pilsner 4.4% **£4 / £2**

Guinness Irish Stout 4.2% **£4.50 / £2.25**

Belhaven Best Bitter 3.2% **£4 / £2**

Guest Ale 3.2%-5.6% **£4 / £2**

Bottled Beer & Cider

71 Brewing Indian Pale Lager (IPL) 330ml, 4.4% **£4**

71 Brewing Ferrous Red 330ml, 4.8% **£4**

71 Brewing Heart of Blackness 330ml, 5.8% **£4**

Peroni Red 330ml, 4.7% **£4**

Goose Island IPA 355ml, 5.9% **£6**

Blue Moon 330ml, 5.4% **£5**

Estrella Galicia Gluten Free 330ml, 5.5% **£5**

Thistly Cross Strawberry Cider 4.4% **£4**

– To start –

Crispy haddock, Vietnamese dressing **£9.00**

Caesar salad, butter croutons, anchovy mayonnaise, parmesan **£8.00**

Peat smoked salmon, shallots, capers, horseradish cream **£12.00**

Sea Spray mussels, white wine, shallot and parsley broth **£8.00**

Soup, butternut squash & ginger, chillies, rapeseed oil **£6.00**

Heritage tomatoes, aged feta and mint salad **£8.00**

East Neuk chowder, cheddar toast **£8.00**

– To follow –

Lemon sole, lemon, parsley, capers & minted new potatoes **£25.00**

Deep fried cod, minted pea puree & chips **£17.00**

Sea Spray mussels, white wine, shallot and parsley broth & chips **£16.00**

Grilled East Coast lobster, wild garlic butter & chips **£35.00**

Chicken Paillard, tomato, basil & lemon orzo **£18.50**

Risotto primavera, asparagus, broadbeans, peas **£14.00**

Chargrilled Angus sirloin (400g), mushrooms, wild garlic & chips **£28.00**

Rookery burger, Monterey Jack cheese, baby gem lettuce, tomato & chips **£15.00**

Caesar salad, butter croutons, anchovy mayonnaise, parmesan **£12.00**

– Sides –

Fig and pecorino rocket salad with heather honey dressing, buttered spinach,
minted new potatoes, chips **£4.00ea**

– On bread –

BLT, crispy Ewart's bacon, baby gem lettuce & tomato on bloomer **£8.00**

Flaked hot smoked salmon bagel, horseradish mayo & house dressing **£7.00**

Whipped avocado bagel, mozzarella, chilli and rocket **£6.00**

All allergen information available on request, please notify your server of any allergies.



– To finish –

£6.00

Auld Reekie smoked cheese, *Eccles cake*

Highland Park 18y £20

Treacle tart, *dotted cream*

La Guita Manzanilla £5

Little chocolate pot, *orange marmalade*

Maury, Domaine Lafage, Roussillon, France 2016 £6

Eton mess, *meringue, macerated strawberries, Katie Rogers crowdie*

Sauvignon Blanc Late Harvest, Emiliana, Casablanca, Chile 2015 (Organic) £5

Lemon posset, *lemon curd, shortbread*

Limoncello £4

Madeira Cake..... £3.00

Lemon poppy seed cake..... £3.00

Coffee

Americano £2.80

Flat white £3

Latte £3

Cappuccino £3

Hot chocolate £2.80

Loose leaf tea £2.80

*Breakfast, Earl grey, Fog green,
Chamomile, Wild berry, Decaf*

Liqueurs

Drambuie 35ml, 40% £4.50

Grand Marnier 35ml, 40% £4.50

Cointreau 35ml, 40% £4.50

Glavya 35ml, 35% £5

Frangelico 35ml, 20% £4

Arran Gold 35ml, 17% £5

Disaronno Amaretto 35ml, 28% £4

Limoncello, 35ml, 27% £4

Cognac/Armagnac

Remy Martin 1738 VSOP 35ml, 40% £7

Remy Martin XO 35ml, 40% £22

Janneau VSOP 35ml, 40% £6

We have a extensive range of single malt whiskies. Please see our full drinks list or ask a server, who will be pleased to help.

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Kid's Menu

– To start –

£3.00

Crudités

Raita

Soup

Roast root vegetable

– To follow –

£5.00

Crispy Haddock

Chips

Rookery burger

Monterey Jack cheese, baby gem lettuce, tomato & chips

Linguine

Tomato mascarpone

– To finish –

£3.00

Ice cream

Chocolate sauce

Chocolate Pot
