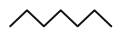


THE ROOKERY



Starters

Wild Scottish Venison and Green Peppercorn Salami <i>Local Bannock Oatcakes</i>	10
Creamy Bocconcini Mozzarella (Gf/V) <i>Cherry Tomato, Fine Shallot and Basil</i>	6
East Neuk Chowder <i>Cheddar Crouton</i>	8.5
Smoked Chicken And Tarragon Terrine <i>Pickles, Caper and Chive Mayonaise, Soda Farl</i>	7



Mains

Angus Bred Pork Cutlet (Df) <i>Crispy Skin, Apple Ketchup, Skirlie and Pork Cheek Fritter, Triple Cooked Chips</i>	22
Spring Vegetable Risotto (Gf/V) <i>Rocket Infusion, Fresh Mint, Vegetarian Smoked Cheese</i>	13
Pan Seared Sea Bass (Gf) <i>Fine Beans, Anchovy and Caper New Potatoes, Saffron Mayonnaise</i>	18
Linguine <i>North Sea Brown Shrimp and Garlic Butter</i>	15
250g Scotch Sirloin Steak <i>Triple Cooked Chips, Green Beans, Confit Plum Vine Tomatoes and House Butter</i>	28

Gf – Gluten Free, **V** – Vegetarian
Vg – Vegan, **Df** – Dairy Free

Sides

4

Triple Cooked Chips (V/Vg/Df)
Minted New Potatoes (Gf/V)
Giant Dill Pickles (Gf/V/Vg/Df)
Confit Plum Vine Tomatoes (Gf/V/Vg/Df)
White Anchovies (Gf)
Fine Green Beans (Gf/V/Vg/Df)
Leaf Salad With House Dressing (Gf/V/Vg/Df)

Sauces / Dips

3

Pepper Sauce (Gf/V)
Arran Mustard Dip (Gf/V)
Summer Harvest Rapeseed and Garlic Mayonnaise (Gf/V/Df)
Smoked Cheese Sauce (V)
Hot Sauce (Gf/V/Vg/Df)



All allergen information available on request. Many of our dishes can be made to cater for specific dietary requirements, please notify your server of any allergies.

THE ROOKERY



Desserts

Dark Chocolate Cremeux 6
*Hazelnut Praline, Rum
and Raisin Ice Cream (Gf/V)*

Angus Strawberries 6
*Double Cream and Muscovado
Chewy Meringue* (Gf/V/Vg/Df)*

Raspberry Ripple Panna Cotta 6
*White Chocolate Stick,
Raspberry Compote and Syrup (Gf)*

Morangie Brie 7
*Tomato Pickle, Oatcakes and
Pickled Walnut*

**(We always use Angus strawberries
when available, and British
strawberries in any other case.)*

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can be made to cater for specific
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LIQUEURS

Drambuie 40%	4.5
Grand Marnier 40%	4.5
Cointreau 40%	4.5
Glayva 35%	5
Frangelico 20%	3.5
Arran Gold 17%	5
Disaronno Amaretto 28%	4

COGNAC & ARMAGNAC

Remy Martin 1738 VSOP 40%	7
Remy Martin XO 40%	22
Janneau VSOP 40%	6

SHERRY

La Guita Manzanilla 70ml, 15%	5
Hidalgo Triana Pedro Ximenez 70ml, 15%	6

COFFEE AND TEA

Americano 2.7 // Cappuccino 3 // Latte 3
Espresso 2 // Double Espresso 3
Flat White 3 // Mocha 3.2 // Hot Chocolate 3
Breakfast Tea 2.7 // Earl Grey 2.9
Green Tea 2.9 // Wild Berry Tea 2.9
Peppermint Tea 2.9 // Chamomile Tea 2.9
Caramel Shot 0.75