

## BISTRO &amp; BAR

## STARTERS

## SOUP

**White turnip soup** £6.50  
*Served with St Andrews cheddar and grain mustard toast, cracked pepper oil*

## LAND

**Duck, apricot and pistachio rilette** £6.80  
*Tarragon crème fraîche, kumquat marmalade, rye bread melba, endive*

## SEA

**Smoked salmon, seaweed and citrus crowdie** £8.50  
*Pickled shallot, honeydew melon, capers, sea herbs*

## SOIL

**Strathdon blue cheese** £6.80  
*Caramelised pear, chicory, hazelnut, pickled golden beetroot*

## MAINS

## LAND

**Steak burger** £14.50  
*Gem lettuce, gherkin, Taleggio cheese, beef tomato and toasted brioche bun, house coleslaw and salad*

**Steak and mushroom pie** £19.50  
*Buttery mash with roasted baby carrots*

## SEA

**Baked loin of East Lothian cod** £18.50  
*Chorizo and parmesan gratin, Chargrilled butternut steak, lemon, and dill butter sauce*

## SOIL

**Curried cauliflower, chickpea and paneer pithivier** £15.70  
*Bombay potatoes, spinach, lime and yogurt emulsion*

## DESSERTS

**Chocolate and star anise torte** £7.30  
*Vanilla mascarpone, cherry and cardamom compote*

**Clementine cheesecake** £7.60  
*Milk chocolate ganache, hazelnut crumble*

**Apple choux bun** £7.00  
*Calvados Chantilly*

## KIDS MENU

TWO COURSES &amp; DRINK £14

## STARTERS

**Cheesy nachos**

**Buttermilk popcorn chicken**  
*With BBQ sauce*

## MAINS

**Miniature steak burger**  
*Served with chips*

**Sourdough margherita pizza**

## DESSERTS

**Selection of ice creams**

**Warm chocolate brownie**  
*Served with chocolate sauce & vanilla ice cream*

## SIDES

ALL SIDES £4

**Buttery mash****Truffled cauliflower cheese gratin****Seasonal greens, herb butter****Beer battered onion rings****Triple cooked hand cut chips**