



LUNCH MENU

TO BEGIN

Chef's Selection of Crusty Artisan Bread - £4.00 (based on 2 sharing)

STARTERS

Soup of the Day served with Warm Sourdough Bread - £10.00
Spiced Cauliflower Beignets with Katy Rodgers Minted Yoghurt - £9.00
Beetroot Hummus, Toasted Focaccia & Scottish Mozzarella - £9.00
Rillettes of Rare Breed Pork, Celeriac Remoulade & Pickles - £12.00

MAINS

Greywalls' Roast Lunch: Locally Sourced & Specially Prepared Roast with Yorkshire Pudding, Fondant Potato, Buttered Carrots, Tender Stem Broccoli & Gravy - £18.95

‡ *Saturday – Roast Chicken with Thyme & Lemon*

‡ *Sunday – Roast Topside of Scotch Beef*

St. Andrews Farmhouse Cheddar Toastie, Mixed Leaf Salad, Mustard Dressing - £14.00

Slow Cooked Shorthorn Beef Shin & Onion Pie, Baby Spinach & Hand Cut Chips (Allow 20 mins. of Cooking Time) - £22.00

Fish of the Day, New Potatoes, Fennel Salad, Caper & Herb Brown Butter - £20.00
Risotto of Woodland Mushrooms, Aged Parmesan & Leek Oil - £18.00

DESSERTS

Selection of Scottish & French Cheeses, Quince Jelly, Fresh Fruit, Crackers - £14.00

Classic Sticky Toffee Pudding with Whisky Butterscotch Sauce & Vanilla Ice Cream - £12.00

Dessert of the Day - £12.00

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order

Please note, although we do our utmost to prevent, any of our game dishes may contain shot

Service charge is not applied to your final bill, any gratuity is at the discretion of our guests

Wellocks – Fresh Vegetables and Fruit

Ochil Foods – Game

Campbells Prime Meats – Meat, Fish

Katy Rodger's – Yoghurt and Butter