

'PINT OF PRAWNS'

Freshest Pittenweem prawns, served shell-on with garlic mayo, lemon, sourdough bread & butter

1/2 Pint £10 / Pint £18

West End Bar**MENU****STEAK FRITES**

8oz Scotch hanger steak, aged 30 days, port & red wine sauce bundle of fries

£19

NIBBLES, STARTERS & SHARING

Sourdough bread	farm butter V/VG*	pp 2.5	with cold-pressed rapeseed oil & balsamic vinegar	3
Mixed olives	green Nocellara Etna and black Leccino Italian olives, in a herb cocktail	VG GF		3
Warm goat's cheese	grilled sourdough, red onion chutney, ENMG leaves, walnut vinaigrette	V GF*		8
St Monans smoked salmon	carved in-house, dill mustard dressing	GF*		10
Pittenweem prawns	see box at top (<i>subject to availability</i>)	GF*	1/2 Pint 10 / Pint (can be served as main)	18
Scottish charcuterie	saucisson sec, chorizo & bourbon, salami picante	GF*	for one with cornichons & dressed ENMG leaves	9
	sharing board with peppersweets, cornichons, olives, dressed ENMG leaves			17

PUB CLASSICS

Beer-battered haddock	Caly Best batter, house tartare, peas, lemon, chips	GF*		15
Wholetail scampi	house tartare, peas, lemon, chips			15
West End burger	6oz Scotch beef, smokin' Jack cheese, dry-cure bacon, lettuce, red onion, gherkin, burger sauce, spicy dip, fries			14
Halloumi burger	grilled with chermoula spices, roquito hot peppers, lettuce, red onion, spicy dip, fries	V GF*		14

SPECIALS*

Steak frites	see box at top	GF		19
Hake & romesco	baked fillet with smoky Spanish sauce of roasted red pepper & toasted almonds, buttered greens & chorizo, wee roasties	GF		18
Roast vegetable tart	dressed ENMG leaves. wee roasties	VG		14

**sorry if we run out*

CHEESE & PUD

Cheese & chutney	St Andrews Farmhouse Anster cheese, real ale & apple chutney, sourdough crackers	V GF*		8
Lemon posset	candied lemon zest	V GF		6
Sticky toffee pudding	rich toffee sauce, ice cream	V		7
Ice cream sundae	2 scoops of your choice of ice cream, squirty cream, salted caramel or chocolate sauce, hazelnuts	VG		7
Affogato	2 scoops of ice cream with...		espresso 6 PX sherry-drunk raisins 7 both	8
Ice creams & sorbets	ask for flavours!			scoop 2.5

OUR SUPPLIERS

Sourdough breads - Wild Hearth Bakery, Comrie, Perthshire	Smoked fish - East Neuk Kilnhouse, St Monans, Fife
Pittenweem Prawns, hake & haddock - David Lowrie, St Monans, Fife	Steaks and other meat - J.Henderson, Glenrothes, Fife
Scottish charcuterie - East Coast Cured, Leith, Edinburgh	Scottish cold-pressed rapeseed oil - Supernature, Gorebridge, Midlothian
Salad leaves & other produce grown without chemicals - East Neuk Market Garden, Bowhouse, St Monans	Other specialist larder ingredients - Clark's Speciality Foods, Penicuik
Other produce - Raith Fruit, Kirkcaldy, Fife	

Please note that we add a discretionary 10% service charge to all tables of 6 or more. All tips are shared with the team.

Fish may contain bones - please take care! Please advise us of allergies before ordering. Full allergen info available on request. The kitchen is not flour-free or nut-free.

Occasionally we'll need to substitute an ingredient for the standard menu item / garnish

V - vegetarian VG - vegan GF - free of gluten-containing ingredients VG*/GF* - dish can be served VG or GF

West End Bar

Children's Menu

All @ £9

Fish & chips

beer-battered half fillet of haddock, garden peas or baked beans, chips

Bairn burger

3oz beef burger, cheese, tomato ketchup, brioche bun, chips

Outdoor-bred pork sausages

garden peas or baked beans, chips

Roast vegetable tart

chips or tatties V GF*

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