

'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 Etnea 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
Edinburgh charcuterie 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 roast fillet with smoky red pepper & almond sauce, buttered black kale & chorizo, wee roasties GF		18
Roast vegetable tart dressed ENMG leaves. wee roasties VG		14

**sorry if we run out*

CHEESE & PUD

Cheese & chutney <i>St Andrews Farmhouse</i> 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
 Pittenweem Prawns, hake & haddock - David Lowrie, St Monans, Fife
 Edinburgh charcuterie - East Coast Cured, Leith
 Salad leaves & other produce grown without chemicals - East Neuk Market Garden, Bowhouse, St Monans
 Other produce - Raith Fruit, Kirkcaldy, Fife

Smoked fish - East Neuk Kilnhouse, St Monans, Fife
 Steaks and other meat - J.Henderson, Glenrothes, Fife
 Scottish cold-pressed rapeseed oil - Supernature, Gorebridge, Midlothian
 Other specialist larder ingredients - Clark's Speciality Foods, Penicuik

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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