

The Dreeel

Sharing Boards

Our seafood, charcuterie + veggie boards come with Barnett's bread, butter, marinated olives, rainbow slaw, leaves + pickled vegetables

EAST NEUK SEAFOOD [gf*] hot smoked salmon smoked fish pate prawn marie rose lemon + dill aioli marinated anchovies	35.00
EAST COAST CURED MEATS + MELLIS CHEESE BOARD cured artisan salamis farmhouse cheeses apple jelly chutney	29.50
VEGGIE BOARD [gf*] selection of cheeses hummus + dukkah marinated roast veg chutney	25.00
BREAD + OLIVE BOARD [vg*] Barnett's bread + butter house marinated olives oil + balsamic	8.00
HUMMUS + FOCCACIA [vg*] traditional style hummus, with our weekly topping warm focaccia	8.00

Starters

SEASONAL SOUP [vg*,gf*] Barnett's bread + butter	7.50
CULLEN SKINK - small or large [gf*] Barnett's bread + butter	8.50 11.50
ASPARAGUS + BUFFALO MOZZARELLA [gf*,df*] salsa verde crispy onion	9.00
GRAVALAX CURED SALMON [gf*,df*] capers lemon creme fraiche Barnett's bread + butter	11.00
SMOKED FISH PATE [gf*] smoked salmon + mackerel pate oatcakes pickled veg dill oil	9.50
CRISPY BRAISED PORK BELLY [gf,df] house slaw fermented blueberry + apple hot sauce	11.50

Mains

SMOKED CHICKEN SUPREME [gf,df*] risotto bianco spring veg micro herbs	23.50
BUTTERNUT SQUASH GNOCCHI [vg,df,gf*] green beans crispy sage toasted pumpkin seeds carrot scraps	18.50
SUPERFOODS SALAD [gf*,df*] ancient grains butternut squash avocado whipped ricotta <i>[add marinated chicken OR hot smoked salmon - served cold £5]</i>	17.00
32 DRY AGED SIRLOIN [gf,df*] hand cut chips cherry roasted tomatoes salsa verde rocket + parmesan salad	35.00
SLOW COOKED BEEF CHEEK + N'DUJA RAGU [gf*,df] potato gnocchi herbed breadcrumb	21.50
SMOKED MACKEREL LINGUINE [df*] wild garlic lemons capers pine nuts	19.50

Sides

FRIES [vg,gf,df]	4.50	TRIPLE COOKED HANDCUT CHIPS [vg,gf,df]	4.75
CAJUN FRIES [vg,gf,df]	4.75	ROSEMARY HANDCUT CHIPS [vg,gf,df]	4.85
TRUFFLE + PARMESAN FRIES [gf]	5.50	BUTTERY MASH [gf]	5.00
SAUTEED SEASONAL GREENS [vg,gf,df]	5.50	GREEN LEAF SALAD, GREEN GODDESS DRESSING + NUTS [vg,gf,df]	5.50

Desserts

SPICED POACHED PEAR [vg*,df*,gf*] vanilla infused yoghurt nuts shortbread	8.50
STICKY TOFFEE PUDDING butterscotch sauce, vanilla ice cream burnt butter fudge	9.00
I. J. MELLIS CHEESE PLATE [gf*] artisan farm house cheeses fruit jelly chutney oatcakes	13.50
DARK CHOCOLATE MOUSSE [gf*] whipped salted caramel hazelnut praline shortbread	8.50
SEASONAL CRUMBLE [gf*,df*] vanilla ice cream or pouring cream	8.50
AFFOGATO [gf*,df*] Scottish tablet Ice-cream espresso shortbread	5.00

vg - vegan
df - dairy free
gf - gluten free
* - can be adapted to become

a discretionary 10% service charge
will be added to tables of 6 or more.