

THE DREEL

SHARING BOARDS

east neuk seafood - cold smoked salmon, smoked fish pate, prawn marie-rose, curried mayo, marinated anchovies, sweet roll mop herring [gf*]	33
bread + olive - barnett's bread + butter, house marinated olives, oil + balsamic [vg*]	8
hummus + foccacia - traditional style hummus, with our weekly topping, warm focaccia [vg*]	8

STARTERS

seasonal soup - barnett's bread + butter [vg*,gf*]	7.75
cullen skink - small or large, barnett's bread + butter [gf*]	8.95 11.75
whipped goats cheese + beetroot salad - roast, pickled + raw beetroot [gf]	8
smoked mackerel pate - local mackerel + salmon, pickled veg, oatcakes [gf*]	8.95
persian lamb shawarma skewer - hummus, pickled cucumber, spiced granola + flat bread [gf*, df]	9

MAINS

squash gnocchi - butternut squash puree, gnocchi, nuts + seeds, burrata, purple potatoes [gf, df*]	19.5
spiced chana dahl - roasted cauliflower, coconut yoghurt, flatbread [vg,gf*,df]	18.5
butter chicken - turmeric rice, red chilli + mint riata, naan [gf*]	23.95
wagyu beef burger - crispy pancetta, smoked cheddar, house burger sauce, fries [gf*]	23.5
smoked salmon + brown shrimp linguine - rocket, chilli, white wine cream sauce [df*]	22.5
steak frites - bavette steak, peppercorn sauce, dressed rocket, fries [gf,df*]	26

SIDES

skin on chips [vg,gf,df]	4.75	buttery mash [gf]	5
truffle + parmesan chips [gf]	6	rocket + parmesan salad, balsamic dressing [gf,df*]	5
rosemary salted chips [vg,gf,df]	4.95	garlic + herb butter roast green beans - whipped lemony ricotta + crispy onions [gf*]	5.5

DESSERTS

mellis cheese plate - artisan farm house cheeses, apple jelly, chutney, oatcakes [gf*]	13
sticky toffee pudding - butterscotch sauce, vanilla ice cream [gf]	8.5
chocolate + spiced coffee mousse - kirsch cherries, shortbread [gf*]	8.5
seasonal crumble - vanilla ice cream or pouring cream [gf,df*]	8.5
affogato - scottish tablet ice-cream, espresso, shortbread [gf*,df*] optional extra - add a liqueur	8.5

Please let your server know of any allergies you may have.
A discretionary 12.5% service charge will be added to all tables.

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

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HOT DRINKS

americano	3	breakfast tea	2.8
americano w/ milk	3.3	earl grey	2.8
cappucino	3.5	peppermint	3
latte	3.4	green tea	3.3
flat white	3.4	cloud catcher - fruit infusion (caffeine free)	3
mocha	3.7		
espresso	2.7		
macchiato	3		

DESSERT WINES + AFTERS

d'arenberg vintage fortified shiraz, australia 20%	6
pacenzia zibibbo - sicily, italy 13.5%	5
finest reserve ruby port - douro, portugal 20%	5
la gitana manzanilla sherry - jerez, spain 15%	6
limoncello - della riveria, italy 22%	5

LIQUEUR COFFEE

highland - monkey shoulder	8.5
irish cream latte - baileys	8.5
irish - jamesons	8.5
seville - cointreau	8.5

MALT WHISKY

kingsbarns doocot - lowland 46%	6.1
kingsbarns balcomie cask - lowland 46%	6.5
lindores abbey single malt - lowland 49.4%	6.4
talisker 10yo - islands 45.8%	6.7
glen scotia double - campbeltown 46%	5.9
dalwhinnie 15yo - highland 43%	8.5
the classic laddie bruichladdich - islay 50%	5.9
balvenie 12yo - speyside 40%	7
old pulteney 12yo - highland 40%	5
glenfiddich 18yo - speyside 40%	14
jura 10yo - islands 40%	5
aberfeldy 12yo - highland 40%	7.5

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events & all things
The Dreel! >>>>



Sunday Roasts served every Sunday until they sell out!
Dreel Wine Club - Ask your server for more details

dreel guest wifi - 01333279238