

The Dreel

Sharing Boards

Our seafood, + charcuterie boards come with Barnett's bread, butter, marinated olives, celeriac remoulade, leaves + pickled vegetables

EAST NEUK SEAFOOD [gf*] cold smoked salmon, smoked fish pate, prawn marie rose, curried mayo, marinated anchovies	35.00
EAST COAST CURED MEATS + MELLIS CHEESE cured artisan salamis farmhouse cheeses apple jelly chutney	29.50
BREAD + OLIVE BOARD [vg*] Barnett's bread + butter, house marinated olives, oil + balsamic	8.00
HUMMUS + FOCACCIA [vg*] traditional style hummus, with our weekly topping, warm focaccia	8.00

Starters

SEASONAL SOUP [vg*,gf*] Barnett's bread + butter	7.75
CULLEN SKINK - small or large [gf*] Barnett's bread + butter	8.95 11.75
WINTER HARISSA PUMPKIN + CHICKPEA SALAD [gf*,df*] baby spinach, feta, whole grain mustard dressing	8.50
SMOKED MACKEREL PATE [gf*] local smoked mackerel + smoked salmon, pickled veg, oatcakes	8.95
ROAST ASIAN PORK BELLY [df, gf] celeriac remoulade, spiced apple and jalapeno hot sauce (pork belly optional wine pairing: Riesling, Tesch Queen of Whites - Nahe, Germany - 7)	8.95

Mains

PESTO GNOCCHI [gf,df] basil + wild garlic pesto gnocchi green beans purple potatoes	19.50
SPICED CHANA DAHL [vg,gf*,df] roasted cauliflower, coconut yoghurt, flatbreads	18.50
CONFIT DUCK LEG [gf,df] warm pancetta + puy lentils poached pear fennel + orange salad	24.50
ROAST CHICKEN SUPREME [gf*] buttery mash, mushroom + sherry mustard sauce, greens, crispy onions	24.50
8oz RIBEYE STEAK [gf*,df*] hand cut chips, roasted cherry tomatoes, mojo verde, rocket + parmesan salad	36.00
SMOKED MACKEREL LINGUINE [df*] wild garlic, lemon, capers, pine nuts	20.50

Sides

FRIES [vg,gf,df]	4.75	ROSEMARY HANDCUT CHIPS [vg,gf,df]	4.95
TRUFFLE + PARMESAN FRIES [gf]	6.00	BUTTERY MASH [gf]	5.50
ROAST TENDERSTEM BROCCOLI, WHIPPED	6.00	ROCKET + PARMESAN SALAD, BALSAMIC DRESSING [gf,df*]	5.00
RICOTTA, N'DUJA HONEY [gf,df*]			

Desserts

I. J. MELLIS CHEESE PLATE [gf*] artisan farm house cheeses, homemade apple jelly, chutney, oatcakes <i>Pair it with our selected sherry: Velo Flor Manzanilla, Bodegas Alonso, Spain 6.5</i>	13.75
STICKY TOFFEE PUDDING [gf] butterscotch sauce, vanilla ice cream	8.75
BANOFFEE CHEESECAKE "PIE" [gf*] meringue caramelised bananas toffee sauce hazelnuts	9.00
SEASONAL CRUMBLE [gf,df*] vanilla ice cream or pouring cream	8.50
AFFOGATO [gf*,df*] Scottish tablet Ice-cream espresso shortbread optional extra: liqueur of your choice	6.50

vg - vegan

df - dairy free

gf - gluten free

* - can be adapted to become

Please let your server know of any allergies you may have.

a discretionary 12.5% service charge will be added to tables of 6 or more.

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Hot Drinks

Tea & Coffee supplied by Unorthodox Roasters in Kinross. @unorthodoxroasters

RELOADED - BLACK TEA	2.8	AMERICANO	3
GREY T - EARL GREY	2.8	AMERICANO W/ MILK	3.3
BELOW ZERO - MINT INFUSION	3	CAPPUCINO	3.5
G & TEA - GREEN TEA	3.3	LATTE	3.4
CLOUD CATCHER - FRUIT INFUSION	3	FLAT WHITE	3.4
(CAFFEINE FREE)		MOCHA	3.7
		ESPRESSO	2.7
		MACHIATO	3

Dessert Wines + Afters

CANDIDO, ALEATICO DI PUGLIA Puglia, Italy - 14.5%	6
MUSCAT DE MINERVOIS Languedoc-Roussillon - 15%	5
PACENZIA ZIBIBBO Sicily, Italy - 13.5%	5
FINEST RESERVE RUBY PORT Douro, Portugal - 20%	5
XECO FINO SHERRY Jerez, Spain - 15%	5

Liqueur Coffee

HIGHLAND Monkey Shoulder Whisky	8.5
IRISH CREAM LATTE Baileys	8.5
IRISH Jamesons Whiskey	8.5
SEVILLE Cointreau	8.5

Malt Whisky

KINGSBARNs DOOCOT Kingsbarns, Lowland - 46%	6.1
KINGSBARNs BALCOMIE CASK Kingsbarns, Lowland - 46%	6.5
LINDORES ABBEY SINGLE MALT Newburgh, Lowland - 49.4%	6.4
TALISKER 10yo Carbost, Isle of Skye - 45.8%	6.7
ANCNOC 12yo Aberdeenshire, Speyside - 40%	5
GLEN SCOTIA, DOUBLE Campbeltown - 46%	5.9
DALWHINNIE 15yo Dalwhinnie, Highland - 43%	8.5
THE CLASSIC LADDIE Bruichladdich, Isle of Islay - 50%	5.9
CAOL ILA 12yo Port Askaig, Isle of Islay - 43%	8.3
THE HEARACH Isle of Harris - 46%	9
BALVENIE 12yo Dufftown, Speyside - 40%	7
OLD PULTENEY 12yo Caithness, Highland - 40%	5
GLENFIDDICH 18yo Dufftown, Speyside - 40%	14
JURA 10yo Isle of Jura, Islay - 40%	5
ABERFELDY 12yo Aberfeldy Highland 40%	7.5

Dreeel Wine Club
Ask your server for more
details!

Sign up to our
newsletter for
events & all
things The Dreeel!
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Sunday Roasts
served every Sunday
until they sell out!