

The Dreel

Sharing Boards

Our seafood, + charcuterie 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 curried mayo marinated anchovies	35.00
EAST COAST CURED MEATS + MELLIS CHEESE BOARD 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	7.50
CULLEN SKINK - small or large [gf*] Barnett's bread + butter	8.50 11.50
ROAST PUMPKIN + HARISSA SALAD [gf*,df*] chickpeas baby spinach feta	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

ROAST CHICKEN SUPREME [gf*] buttery mash creamy mushroom sherry + mustard sauce	23.50
BUTTERNUT SQUASH GNOCCHI [vg,df,gf*] carrot + parsnip scraps roast pumpkin seeds	18.50
SUPERFOODS SALAD [gf*,df*] ancient grains burnt butternut squash avocado whipped ricotta <i>[add marinated chicken OR hot smoked salmon - served cold + £5]</i>	17.00
32 DAY DRY AGED SIRLOIN [gf*, df*] hand cut chips cherry roasted tomatoes mojo verde rocket + parmesan salad	35.00
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

TART AU CITRON lemon tart creme fraiche raspberries	8.50
DREEL CARROT CAKE [gf] carrot cake sponge cream cheese frosting vanilla ice cream or pouring cream	8.00
I. J. MELLIS CHEESE PLATE [gf*] artisan farm house cheeses homemade apple jelly chutney oatcakes <i>Pair it with our selected Italian dessert wine: 2019 Candido, Aleatico Di Puglia - £6</i>	13.50
STICKY TOFFEE PUDDING [gf] butterscotch sauce vanilla ice cream.	9.00
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

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

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

The Dreeel

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 (CAFFEINE FREE)	3	FLAT WHITE	3.4
		MOCHA	3.7
		ESPRESSO	2.7
		MACHIATO	3

Dessert Wines + Afters

CANDIDO, ALEATICO DI PUGLIA Puglia, Italy - 14.5%	6
PACENZIA ZIBIBBO Sicily, Italy - 13.5%	5
FINEST RESERVE RUBY PORT Douro, Portugal - 20%	4.5
XECO FINO SHERRY Jerez, Spain - 15%	4.4
GRAPPA NONINO Italy - 41%	5.5

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
OLD PULTENEY 12yo Caithness, Highland - 40%	4.8
GLENFIDDICH 18yo Dufftown, Speyside - 40%	13
BALVENIE 12yo Dufftown, Speyside - 40%	7.1
JURA 10yo Isle of Jura, Islay - 40%	4.7
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!