

The Dreef

sharing boards

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

EAST NEUK SEAFOOD * smoked salmon mackerel rilette garlic king prawns lemon + dill aioli anchovies	£35.00
CHARCUTERIE BOARD * serrano ham chorizo pastrami red onion chutney	£27.50
VEGGIE BOARD * selection of cheeses hummus + dukkah marinated roast veg fruit chutney	£20.00
BREAD + OLIVE * Barnett's bread + butter marinated olives oil + balsamic	£8.00

starters

SOUP OF THE DAY * Barnett's bread + butter	£6.50
CULLEN SKINK * Barnett's bread + butter	£7.50 £9.50
SMOKED MACKEREL RILLETTE * rough oatcakes pickled veg dill oil	£8.00
Gf WARM BEETROOT & GOATS CHEESE SALAD * savoury granola whipped goats cheese roast beets micro herbs . . .	£9.50
Gf HAGGIS BITES blue cheese sauce	£8.50
Gf HUMMUS + FOCACCIA * dukkah	£6.50

mains

Gf SMOKED SALMON & PRAWN LINGUINI * parsley chilli lemon garlic tomatoes	£20.50
Gf TOMATO LINGUINI * cherry tomatoes garlic parsley chilli	£14.50
Gf Df PEA + MINT RISOTTO confit cherry tomatoes	£16.50
Gf SEA BASS FILLET * yellow + purple beetroot romesco sauce parmentier potatoes pickled shallot herb oil	£23.50
Gf CHICKEN SUPREME warm Mediterranean giant couscous confit chorizo + tomato herbs tarragon aioli	£21.50
Gf SLOW BRAISED BEEF CHEEK buttery mash tenderstem broccoli red wine jus	£23.50
Gf SIRLOIN STEAK * portobello mushroom cherry vine tomatoes salsa verde hand cut chips garlic butter OR blue cheese sauce	£32.50

sides

Gf truffle + parmesan fries £5.50	Gf asparagus, parmesan + balsamic glaze * £6.00	Gf Df triple cooked hand cut chips £4.75
Gf Df mixed salad + herb oil £4.50	Gf Df sautéed greens £4.50	Gf Df rosemary salt hand cut chips £4.85
Gf Df fries cajun fries £4.50	Gf buttery mash £4.50	

Gf = gluten free | Df = dairy free | * = The dish can be adapted to suit, please ask your server

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

The Dreef

desserts

CRUMBLE OF THE WEEK * £8.50
seasonal stewed fruit | vanilla
ice cream or pouring cream

☉ **SALTED CARAMEL** £8.50
MOUSSE fudge brownie
bits | honeycomb | vanilla
ice-cream

SELECTION OF ICE £6.50
CREAMS + SORBETS * ask
for todays selection |
shortbread

AFFOGATO * hot espresso | £5.00
vanilla ice-cream | shortbread

add 25ml of liqueur to £3.50
affogato frangelico | amaretto
| koko kanu | kahlua | drambuie
| cointreau

MILLIONAIRES £9.00
CHOCOLATE TART caramel
crèmeux | dark chocolate
ganache | raspberry chantilly
cream | raspberry puree

☉☉ **RED WINE POACHED** £8.00
PEAR spiced syrup |
coconut yoghurt | raspberry
coulis | nuts

I.J MELLIS CHEESE £13.00
PLATE * today's selection of
Scottish farmhouse cheeses |
oatcakes | frozen grapes |
chutney | quince jelly

dessert wines & afters

Candido, Aleatico di Puglia, Puglia, Italy - 14.5% £6.00

Pacenzia Zibibbo, Sicily, Italy - 13.5% £5.00

Finest Reserve Ruby Port, Douro, Portugal - 20% £4.50

Xeco Fino Sherry, Jerez, Spain - 15% £4.35

hot drinks

Americano £2.95

Latte £3.40

Espresso £2.65

English Breakfast Tea £2.75

Peppermint Tea £2.95

Flat White £3.40

Cappuccino £3.50

Macchiato £2.95

Earl Grey Tea £2.75

Cherry Green Tea £2.95

liqueur coffees

Highland - Monkey Shoulder Whisky £8.50

Irish Cream - Baileys £8.50

Irish - Jamesons Whiskey £8.50

Seville - Cointreau £8.50

malt whisky

Kingsbarns Dream to Dram Kingsbarns, Lowland . . . £5.25

Talisker 10yo Carbost, Isle of Skye £5.80

AncNoc Aberdeenshire, Speyside £4.50

Glen Scotia, Double Campbeltown, 46% £4.50

Old Pultney 12yo Caithness, Highland £4.25

Dalwhinnie 15yo Dalwhinnie, Highland £8.50

Caol Ila 12yo Port Askaig, Isle of Islay £6.00

The Classic Laddie, Bruichladdich Bruichladdich, . . £5.50
Isle of Islay