

Starters

Soup of the Day ✓ = *please check*

Chef's homemade soup with warmed bread & butter - £3.75

Cullen Skink GF

Traditionally made the "Old Fashioned Way" with locally smoked haddock, potatoes, spring onion and cream - £5.50

Chicken Goujons

Tender chicken breast strips, dipped in our own batter with a tangy sweet chilli mayonnaise dip - £5.20

Camembert Wheel ✓

Melted Camembert with homemade chutney and toasted sour dough - £6.50

Classic Prawn Cocktail GF available

Freshwater prawns flavoured in marie rose dressing, set on a bed of crisp garden leaves - £5.50

Mexican Nachos ✓

Crisp tortilla chips smothered with warmed cheese and our own Mexican sauce, topped with salsa, crème fraiche & guacamole – 5.25.

Why not top your nachos with marinated chicken breast for £1.50.

Steamed Scottish Mussels GF available

Wok cooked in white wine, garlic & fresh herbs in a rich cream reduction - £6.50

Breaded Squid Rings

Freshly breaded squid rings, deep fried until crispy with a lemon mayo dip - £6.75

Spiced Potted Crab

Locally caught spiced crab with a crisp garden salad - £6.25

Mozzarella Sticks ✓

Breaded mozzarella with a tangy salsa dip - £4.95

Fish Platter

A selection of Scottish salmon, soured herring, peppered mackerel, hot smoked salmon, breaded squid rings, prawn cocktail, creamy mussels & country bread and butter - £19.95

Chefs Specials

Mexican Fajitas – V option available

Marinated strips of chicken, beef or vegetables, stir-fried in our own marinade, set on a bed of mixed peppers and onion with tortillas and a selection of dips - £13.95

Steak & Ale Pie

Chefs steak pie, slowly braised in “Belhaven Best” with seasonal vegetables and a choice of fried, boiled, baked or mashed potato - £13.45

Three Cheese Macaroni V

Homemade three cheese macaroni with a crisp garden salad with a choice of fries or rustic garlic bread - £11.95

Forest Mushroom and Spinach Pasta – GF, V

Pan seared forest mushrooms & wilted spinach, bound in a creamy ricotta reduction with gluten free penne pasta - £10.95

Chef's Chicken Curry – V option available

Chef's medium chicken curry with sliced breast of chicken or a medley of vegetables, set of a bed of wild rice with warmed naan bread - £12.95

Braised Beef

Tender braised feather blade of beef with lashings of rich gravy, meelie pudding, chef's vegetables and creamed mashed potatoes - £13.45

Breast of Chicken– GF available

You have the choice of Tangy Mexican sauce, Spicy Cajun Breadcrumbs & Creamy Wild Mushroom all with a crisp salad and a choice of fries, boiled or mashed potatoes or wild rice - £12.95

Haggis Stuffed Chicken

A true old favourite, haggis stuffed chicken smothered with peppercorn sauce, finished with winter vegetables and a choice of fries, boiled or mashed potatoes or wild rice - £12.95

Chef's Lasagne

Choose from our Vegetarian Lasagne or Smoked Haddock & Spinach Lasagne.

Layered sheets of egg pasta, smothered with locally smoked haddock, spinach and a creamy cheese sauce with a green salad and garlic bread - £12.50

Seafood Selection

Fish & Chips - GF available

Try what Anstruther's famous for!!

Deep fried in our own batter or breadcrumbs until light and crispy,
with a crisp salad, coleslaw, garden peas and fries - £13.95

Try our homemade tartare to compliment your meal

Steamed Scottish Mussels - GF available

Shetland mussels, gently steamed in white wine, garlic & fresh herbs
in a rich cream reduction with warmed bread - £12.55

Wholetail Scampi

Luxury wholetail scampi, deep fried until crispy with a mixed salad,
garden peas and a choice of fried, boiled, baked or mash potato - £13.45

Battered Smoked Haddock - GF available

If you like smoked haddock, then you'll love this!!

Freshly smoked yellow haddock, deep fried in our own batter until golden,
served with a mixed fruit salad flavoured with minted yogurt - £13.95

Hot Smoked Scottish Salmon - GF

Locally smoked Salmon fillet set on a bed of crisp salad leaves
with buttered baby potatoes – £13.95

Platter of Seafood

A selection of Scottish salmon, soused herring, peppered mackerel, hot smoked salmon,
breaded squid rings, prawn cocktail, creamy mussels & country bread and butter - £19.95

Scottish Scallops, Blackpudding & Choritzo

Seared in butter and citrus juice, set on a bed of rocket - £13.95

Salmon Risotto Fishcakes

Fresh Scottish haddock & risotto fishcakes flavoured with a Mediterranean
tomato sauce and fresh rocket - £13.95

Seared Sea Bass - GF

Sea Bass fillets oven baked, set on crushed new potatoes
and chefs selection of vegetables with a rich tomato sauce - £13.50

Baked Tangy Cod - GF

Tender cod fillet oven baked with sweet tomato
and Mediterranean vegetables on a bed of steamed linguine - £14.50

Fisherman's Pie

Our chefs own selection of freshly filleted mixed seafood,
bound in a cheesy cream sauce, topped with fluffy mashed potatoes,
oven baked finished off with chef's selection of vegetables - £13.95

Off The Grill

Sirloin Steak - GF

A choice cut of Aberdeenshire sirloin, cooked to your liking with grilled vine tomatoes,
flat mushroom, onion rings and a choice of fried, boiled, baked or mash potato - £18.95

Handmade Burger

100% rich local Minick burger or a battered chicken breast burger on a warmed bun
with salad leaves, coleslaw, caramelised onion and fries. - £9.25

Add cheese & bacon if you wish, 75p per topping

Tower Burger

Two 6oz Minick burgers of your choice, towered with cheese & bacon, salad leaves,
coleslaw, onion rings and fries - £11.95

Extra Topping Sauces

Pepper, Wholegrain, Dianne, Cajun & Drambuie

A Bit on the side

Warmed French Bread	£2.50
Toasted Garlic Bread	£2.50
Garlic Bread with Melted Cheese	£2.85
Portion of Fries	£2.50
Buttered Baked Potato	£2.40
Crispy Onion Rings	£2.50
Homemade Coleslaw	£2.00
Crisp Garden Salad Bowl	£2.25
Steamed Wild Rice	£1.95

Desserts

Sticky Toffee Pudding *GF - available*

Moist toffee sponge, smothered in toffee sauce
with whipped cream, ice cream or custard - £4.95

Crème Brulee *GF*

Our own crème brulee with seasonal surprises - £4.75
Please ask your wait person for today's flavour

Chocolate Gateau

Mile high double chocolate gateau served with
whipped cream, ice cream or custard - £4.85

Strawberry Meringue Muddle *GF*

Fresh local strawberries muddled with crushed meringue,
vanilla ice cream and strawberry coulis - £4.75

Ice Cream Sundae

Banana toffee or chocolate brownie & Oreo cookies
layered with vanilla ice cream and thick chocolate sauce - £4.65

Banoffee Waffles

A warm Belgian waffle topped with vanilla ice cream,
bananas, fresh cream and lots of toffee sauce - £4.95

Caramel & Chocolate Tart

A chocolate pastry case filled with a layer of salted
caramel & dark chocolate filling with rich pouring cream - £4.95

Homemade Cheesecake

Chefs cheesecake with whipped cream or ice cream - £4.95
Please ask your wait person for today's cake.

Toffee Pecan Roulade

Soft toffee roulade with swirled fresh cream - £4.85