

## Starters

### *Soup of the Day*

Chef's homemade soup with warmed bread & butter - £3.50

### *Cullen Skink GF*

Traditionally made the "Old Fashioned Way" with locally smoked haddock, potatoes, spring onion and cream - £5.15

### *Chicken Goujons*

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

### *Classic Prawn Cocktail GF available*

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

### *Trio of Fish GF*

A rich trio of local smoked salmon, peppered mackerel & soused herring - £7.25

### *Steamed Scottish Mussels GF*

Wok cooked in white wine, garlic & fresh herbs in a rich cream reduction - £6.25

### *Scottish Scallops with Black Pudding*

Seared scallops and rich black pudding, dressed on crisp salad leaves - £6.50

### *Crispy Lemon Squid*

Fresh squid seasoned and coated in our own tempura breadcrumbs and watercress mayonnaise - £6.45

### *Chef's Pork & Apple Pate GF available*

Homemade pork & apple pate dressed with a crisp salad and Adamson's Famous Oatcakes - £5.25

### *Haggis Bon Bons*

Battered local haggis, deep fried until light and crispy with watercress mayonnaise - £4.95

### *Fish Platter GF available*

A giant platter with mussels, hot smoked salmon, peppered mackerel, lemon sole, soused herring, smoked salmon, squid rings & sliced crusty bread - £18.95

Perfect to share!!

## *Chefs Specials*

### *Roasted Mediterranean Chicken - GF*

Tender chicken breast, oven baked with Mediterranean vegetables, crunchy potatoes in a basil and tomato reduction topped with mascarpone - £12.95

### *Mexican Fajitas - V*

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 - £12.95

### *Steak & Ale Pie*

Chefs steak pie, slowly braised in "Belhaven Best" with seasonal vegetables & a choice of fried, boiled, baked or mashed potato - £11.95

### *Feta Chicken - GF*

Tender chicken breast rich feta & fresh spinach, set on a bed of chive mash with seasonal vegetables - £11.95

### *Three Cheese Macaroni V*

Homemade three cheese macaroni with a crisp summer salad & a choice of fries or garlic bread - £9.25

### *Forrest Mushroom and Spinach Pasta - GF, V*

Pan seared forest mushroom & wilted spinach, bound in a creamy ricotta reduction with gluten free penne pasta - £9.95

### *Chefs Lasagne - V*

Try our traditional meat or our **vegetable** lasagne. Roasted red pepper, mushroom, wild herbs & cherry tomatoes, layered with egg pasta sheets and a rich cheese sauce, served with a crispy garden salad and toasted garlic bread - £9.95

### *Parmesan Pork*

Breaded pork escalope with a creamy garlic and wholegrain mustard reduction, accompanied with chef's vegetables and a choice of fried, boiled, baked or mashed potato. - £11.50

## *Seafood Selection*

### *Fish & Chips* **GF**

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 - £12.95

Try our homemade tartare to compliment your meal

### *Steamed Scottish Mussels* **GF**

Shetland mussels, gently steamed in white wine, garlic & fresh herbs  
in a rich cream reduction with warmed bread - £11.55

### *Lemon Butter Scallops & Prawn* - **GF**

Pan seared Scottish scallops, bound in garlic and herb butter  
set on a bed of gluten free pasta, topped with parmesan shavings - £14.95

### *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 - £12.95

### *Battered Smoked Haddock*

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 watercress mayonnaise - £12.95

### *Citrus Salmon* - **GF**

Fresh Scottish Salmon marinated in fresh citrus juices, poached until tender,  
set on a bed of fresh salad leaves and new potatoes - £11.95

### *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 - £11.95

## *Seafood Selection*

### *East Neuk Dressed Crab - GF*

Freshly dressed local crab, set on a mixed fruit salad  
and accompanied with fries - £12.95 (Seasonal)

### *Sole Fillets GF*

Sole fillets set on stir-fried sweet savoy cabbage and potato croutons  
drizzled with a sweet bell pepper jus - £13.95

### *Lemon Herb Sea Bass - GF*

Sea Bass fillets marinated in a lemon & herbs, oven baked,  
served with crushed new potatoes and chefs selection of vegetables - £13.50

### *Scallop Salad - GF*

The velvety tenderness of lightly cooked scallops and the crunch of the fresh lettuce,  
watercress and cucumber creates contrast, whilst pungent raw onion  
and salad dressing balance each other out in this dish - £12.50

### *Roasted Hake*

Roasted hake fillet, crusted with parmesan and a chorizo crumb, set on a bed of marinated  
Mediterranean vegetables with cubed potatoes – £13.45

### *Platter of Seafood GF*

Locally sourced fillets of hot smoked salmon, lemon sole, peppered mackerel,  
soused herring, smoked salmon, squid rings & crusty sliced bread - £18.95

*We source all our seafood from local suppliers wherever  
possible giving us the freshest of selection available.*

## 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 beef 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 burgers of your choice, towered with cheese & bacon, salad leaves, coleslaw, onion rings and fries - £11.95

### *Pulled Pork Ciabatta*

Tender pulled pork, smothered in a rich mustique BBQ dressing with a garden salad and a choice of fried, boiled, baked or mashed potato - £9.95

### 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*

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 Cake*

Double chocolate cake served hot or cold 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

### *Oreo Sundae*

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

### *Homemade Cheesecake*

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

### *Fruit Sundae* GF

Layered dairy ice cream with a choice of strawberry,  
raspberry or banana toffee with swirled fresh cream - £4.65

### *Cheese & Biscuits*

Our selection of fine cheese with crackers and oatcakes with fresh grapes - £6.50

### Teas & Coffee

*Our coffee is ground from a secret blend of Fairtrade beans, from amazing countries such as Costa Rica, Brazil, Mexico & Tanzania*

<i>Americano</i>	<i>£2.50</i>
<i>Decaf Americano</i>	<i>£2.50</i>
<i>Cappuccino</i>	<i>£2.75</i>
<i>Latte</i>	<i>£2.75</i>
<i>Café au Lait (double shot latte)</i>	<i>£3.05</i>
<i>Mocha</i>	<i>£2.95</i>
<i>Espresso</i>	<i>£2.30</i>
<i>Espresso Doppio (Double Shot)</i>	<i>£2.75</i>
<i>Espresso con Panna (topped with cream)</i>	<i>£2.85</i>
<i>Macciato (espresso topped with warmed milk)</i>	<i>£2.65</i>

*Why not add a shot of flavoured syrup to your coffee?*

*We offer vanilla, chocolate, cinnamon, amaretto, caramel & gingerbread*

<i>Pot of Tea</i>	<i>£2.00</i>
<i>Earl Grey</i>	<i>£2.30</i>
<i>Herbal Teas</i>	<i>£2.30</i>
<i>Hot Chocolate</i>	<i>£2.70</i>

*Have your hot chocolate plain or add marshmallows and whipped cream*

### Liqueur Coffees - £4.95

*Top your coffee with Malibu, Amaretto, Jamieson's, Brandy, Drambuie, dark Rum, Tia Maria, Baileys, Bacardi or Kahlua*

*We would like to "Thank You" for dining with us.*

*We work extremely hard over the year to give you  
the best locally sourced food wherever we can.*

*We will endeavour to keep these practices alive and also grow them with time.*

*We take every effort to assist customers with allergies, however we cannot  
guarantee any given meal to be 100% free of the ingredients in question.*