

Starters

Soup du Jour

With Crusty Bread

Classic Dunnikier Prawn Cocktail

With Brown Bread & Butter

Creamy Smoked Haddock Chowder en Croute

Smooth Chicken Liver Parfait

Served with Toasted Brioche & Red Onion Jam

Pressed Terrine of Ham Hock

With Homemade Piccalilli

Classic Mackerel Escabeche

With Crusty Bread

Home Pickled Beetroot, Goat's Cheese & Chicory Salad

Classic Caesar Salad with Crisp Parma Ham

Platter of Italian Meats

With Pickled Vegetables, Sun Blushed Tomatoes & Bread Sticks

Fish

Beer Battered Fish and Chips

Served with Homemade Tartar Sauce, Mushy Peas and Lemon

Grilled Yellow Fin Tuna Steak

Classic Nicoise Salad

Dunnikier Home Breaded Lemon Sole Goujons

With Hand Cut Chips, Tartar Sauce & Watercress Salad

Classic Salmon & Cod Fishcake

With Lemon Butter Sauce & Buttered Spinach with Nutmeg

Homemade Pasta

Fresh Spaghetti, Clams, Pancetta, Garlic & Parsley Cream

Spaghetti Carbonara

Rigatoni Pasta, Sun Blush Tomatoes, Fresh Basil, & Bocconcini Mozzarella

Homemade Rustic Pizza

Bocconcini Mozzarella, Sunblush Tomato & Fresh Basil

Parma Ham & Pineapple

Fresh Tuna & Sweetcorn

Grilled Chicken, Sweet Chilli & Red Onion

Italian Meat & Red Pepper

The Grill

£3.95 At Dunnikier all our beef is guaranteed 28 day dry aged, grass fed and naturally reared Aberdeen Angus Cross Breed. All Steaks are served with Fat Cut Chips, Roasted Bone Marrow and Confit Tomato

£5.95 250g Rib Eye Steak **£17.95**

£4.95 250g Sirloin Steak **£19.50**

£4.95 500g Rib Eye Steak on the Bone **£27.50**

£5.95 500g Sirloin Steak on the Bone **£29.95**

£5.95 Au Poivre Sauce or Garlic Butter

To Compliment your Grill

£5.95 100% Beef 250g Homemade Burger **£9.95**

With Bacon & Cheese, Fat Cut Chips, Salad & Homemade Ketchup

Meat

£6.95 Granny's Favourite Ale Stew **£9.95**

With Garlic & Sage Dumplings **2 People Sharing £15.95**

£6.95 Classic Cassolette of Confit Duck Leg **£12.50**

Toulouse Sausage & Haricot Beans

£6.95 Pan Seared Lamb's Liver on Creamy Mash **£10.95**

Crispy Bacon & Onion Jus & Crisp Sage Leaves

£6.95 Slow Braised Lamb Shoulder in Savoy Cabbage **£13.95**

& Seared Cutlet

With Fondant Potato, Wild Mushrooms & Natural Jus

£6.95 Chicken Boudin **£11.95**

With Wild Mushroom & Tarragon Stuffing,

Chicken Broth of Puy Lentils, Root Vegetables & Gnocchi Potato

Sides

£2.50 each

Warm Crusty Bread, Olive Oil & Balsamic Vinegar

Fat Cut Chips with Homemade Ketchup

Buttered Broccoli

Honey Roast Spring Vegetables

Buttered New Jersey Royal Potatoes

Mixed Summer Salad

Garlic Bread

Desserts

Sticky Toffee Pudding & Clotted Cream Ice Cream **£4.95**

Earl Grey Tea Cream & Homemade Vanilla Shortbread **£4.95**

£6.95 Warm Treacle Tart with Clotted Cream **£4.95**

£7.95 Vanilla Pana Cotta with Blueberry Compote **£4.95**

with Biscotti Biscuits

£6.95 The Best Chocolate Tart in Fife **£4.95**

With Black Cherries in Kirsch

£6.95 Selection of Homemade Ice Creams **£4.95**

£7.95 Selection of Homemade Sorbets **£4.95**

Slate of Scottish Cheese and Biscuits **£6.95**

All our dishes are cooked to order using fresh ingredients, please be patient as some dishes will take longer to prepare, your server will provide details.

Please inform your server if you have any specific allergies, so that we can inform our chef.