

Menu

Please ask for information about the Inn's private dining room and our bespoke outside catering
www.theinn.co.uk 01334 840494

Hors D'Oeuvres

Caesars Salad (with a twist) Parmesan- Reggiano Pannacotta With a micro salad, Anchovy dressing and Parmesan Crisp £6.95	Ham hock terrine with Piccalilli and brioche £5.00 C	Crab Fritters with a Mango salsa and a wasabe Mayonnaise £5.50 C
Warm seared Pigeon With a caramelised red onion tart And dressed leaves £7.00		Local Fish Platter classical smoked salmon Saffron scented chowder Crab fritters £8.50

Soups

Soup of the day £3.95 VC	Spiced Parsnip and Apple £4.50 VC	East Neuk saffron seafood Chowder £5.50 C
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Seafood and Pasta

"Fish fingers" with a modern twist A Tempura of (Salmon, Halibut, Haddock) Homemade chips and tartar sauce £15.50 C		Grilled Halibut with crayfish butter £19.00
	Crayfish and crab linguine With chilli, lobster oil and shaved parmesan £6.50 / £16.50 S / Main C	

Roasts and Grills

Char-grilled fillet of Angus Beef Oxtail Bridie with a slow cooked boneless short rib £21.00		Seared supreme of corn fed Chicken fresh herb Polenta, pearls of vegetables with a vermouth cream sauce £16.50 C
	Roasted Gigot of lamb Mutton Stovies, a garlic cream And succulent red cabbage £19.50	

Casseroles and slow cooked foods

Slow braised Pork Belly With hand dived scallops, crushed peas and a Madera sauce £14.95		Game suet pudding with a roasted root vegetable mashed potato, Stornaway black pudding and port wine sauce £14.50 C
	Twice baked cheese soufflé With a light green salad Fresh parmesan and aged balsamic £15.50 V C	

V = Vegetarian dish

C = Childs portion

For the comfort of all our guests.

We would request that you please switch off mobile phones whilst dining and refrain from using them in the dining room

Service charge

Service is at the discretion of each of our Guests however parties of 8 or over will be subject to a 10% service charge.