

Nathaniel's Restaurant

STARTERS

<i>Scottish Brie Soup</i>	£6.95
Nathaniel's Courgette and Scottish Brie from IJ Mellis Cheesemonger, St Andrews, topped with fried sage leaves	
<i>Strawberry Spring Salad with Poppysseed Dressing</i>	£7.95
Summer greens from Raith Fruits, topped with sliced toasted almonds, goat's cheese and a poppyseed dressing, made fresh in our kitchen	
<i>Optional: add chicken</i>	£2.00
<i>Lobster Etouffee</i>	£14.95
Local fisherman Clement Boucherit supplies our lobster from East Neuk, served in a spicy and delicious Cajun stew, sided with spiced basmati rice	
<i>Summer Vegetable Skewer</i>	£8.95
Lightly seasoned, grilled skewer of shallots, courgettes, summer squash, cauliflower, tomatoes served alongside a halloumi cheese skewer, drizzled with chef's homemade pesto	
<i>Beef & Blue</i>	£10.95
Crostinis topped with Puddledub's bacon marmalade and rare thinly carved beef filet from Minick of Cupar, drizzled with balsamic reduction and sprinkled with a Scottish blue cheese	

MAIN COURSES

<i>William's Chicken</i>	£16.95
Charred butter baked chicken from Minick of Cupar served with garlic mashed potatoes from Foodie Farm and runner beans	
<i>Petit Filet</i>	£33.95
Centre cut 8oz grass fed petit filet from Minick of Cupar, grilled to perfection, served with Puddledub's bacon and onion roasted cabbage topped with crispy shoestring potatoes	
<i>Wood Pigeon</i>	£17.95
Pan seared wood pigeon breast from Woodmill Game over Stornoway black pudding and Puddledub's bacon salad, drizzled with a sherry vinaigrette	
<i>Lemon Sole</i>	£21.95
Fresh fillet of lemon sole supplied by George Campbell's & Sons with sautéed swiss chard, broad beans, roasted cauliflower and a tomato butter sauce	
<i>Red Stag Venison</i>	£27.95
Venison loin from Woodmill Game, over roasted beetroot and baby turnip, with a summer squash puree drizzled with a homemade bramble jus	

SIDES and SAUCE

(choice of any 1 side or sauce for £2.95)

Parmesan and Truffle Oil Hand Cut Chips	Roasted Seasonal Vegetable	Garlic Mash Potato
Peppercorn and Brandy Sauce	Scottish Blue Cheese and Port Sauce	

DESSERTS

<i>Chocolate Fondant</i>	£8.95
With a warm melting centre, served with Nelson's of Culross white chocolate ice cream and Glayva drizzled red berry compote	
<i>Scottish Cheese Board</i>	£11.95
Selection of 4 local Scottish artisan cheeses chosen by our chef from IJ Mellis Cheesemonger, St Andrews, served with local Your Piece oat cakes, quince and homemade chutney.	
<i>Cherries Jubilee</i>	£12.95
Cherries flambeed table side in a sweet brandy-infused sauce, served tableside over Nelson's of Culross vanilla ice cream	
<i>Summer Berry Gin Trifle</i>	£6.95
Fresh local berries layered with Eden Mill Love Gin soaked sponge and fresh cream	