



THE Cottage Kitchen

LUNCH MENU

EVENT CATERING

As well as our award winning Bistro, we also offer bespoke, high quality catering to individuals and companies, large and small.

We cater for all occasions no matter the budget including weddings, formal fine dining and canapé parties. You can also hire out the Cottage Kitchen for any evening celebration!

Spring / Summer 2024

LUNCH MENU

Served between 12:30pm to 3pm

LIGHT BITES

SOUP **V** **VG** £5.75

Freshly prepared soup served with rustic French country bread

CULLEN SKINK £7.50

A rich and creamy chowder with locally sourced smoked haddock, sauteed leeks and potato served with rustic French country bread

HAM HOCK TERRINE £8.00

Traditional French style terrine with slow cooked ham hock and a blend of herbs and spices, served with salad garnish and rustic French country bread

SMOKED SALMON TART £8.00

Hot smoked salmon and dill tart served with tomato, red pepper, lime chutney, and dressed salad garnish

BIGGER BITES

STEAK FRITES £14.00

Prime British bavette steak. Pan seared and served pink, with dressed salad garnish, pommes frites and peppercorn sauce

MACARONI CHEESE **V** £11.00

Macaroni bound in our secret house blend of 3 cheese sauce, truffle oil, and a herb crumb served with garlic toast

WILD MUSHROOM GNOCCHI **V** £12.00

White truffle gnocchi, wild foraged mushroom ragu, red wine and parmesan

CK SAUSAGE ROLL £8.50

Pork and Stornoway black pudding sausage roll served with apple & ale chutney and dressed salad

SANDWICHES

CROQUE MONSIEUR £9.50

Grilled ham and Gruyère cheese toasted sandwich with béchamel served with dressed salad and vegetable crisps

MUSHROOM GRILLED CHEESE **V** £8.50

Sauteed chestnut mushroom, spinach, caramelized red onion and Gruyère cheese toasted sandwich served with dressed salad (vegan alternative available) and vegetable crisps

BEETROOT AND AVOCADO SANDWICH **V** **VG** £7.50

Beetroot hummus, roast chickpeas, avocado and micro rocket on Yorkshire wholewheat bread served with salad garnish and vegetable crisps

CHICKEN, PESTO & TOMATO SANDWICH £8.50

Breast of chicken, pesto mayonnaise, and sun blushed tomatoes on Yorkshire wholewheat bread served with salad garnish and vegetable crisps

PATISseries

Selection of our in-house, homemade cakes, tray bakes, patisseries, muffins and scones all made daily

ALLERGY INFO

Please inform your server if you have a food allergy, a special dietary requirement or you would like a copy of our gluten free menu

SIDES

Mug of Soup **V** **VG** **GF** £4.50

Mug of Cullen Skink **GF** £6.00

Pommes Frites **V** **VG** **GF** £4.00

Side Salad **V** **VG** **GF** £3.50

Garlic Bread **V** £3.50

Mini Mac Cheese **V** £5.50

Truffle Parmesan Frites **V** **GF** £4.75

SALADS

CAESAR SALAD **V** £8.50

Baby gem, Gruyère croutons, boiled egg, parmesan, anchovies, caesar dressing

Add smoked chicken breast £4.00

POKE BOWL £14.00

Brown rice, red cabbage, carrot, avocado, cilantro, spinach, siracha aioli.

Choose from: Ginger & soy glazed salmon fillet, chilli butter tiger prawns, garlic and rosemary chicken fillet

Wifi Password: coffeeandcake1 | Please allow a wait for your food as it is made fresh to order

SUPPLIERS

We pride ourselves on using the finest local suppliers in Scotland. These include:

- Bread from Wild Hearth Artisan Sourdough Bakery, Perth
- Meat products from David Hendersons of Glenrothes, Fife

- Fish and Seafood from David Lowrie Fish Merchants of St Monans Fife
- Fruit and Vegetables from Ivan Woods and Sons of Ballingry, Fife

V = Vegetarian **VG** = Vegan **GF** = Contains gluten free ingredients