



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!

Autumn / Winter 2024

LUNCH MENU

Served between 12:30pm to 3pm

LIGHT BITES

SOUP **V** **VG** **GF** £6.00

Freshly prepared soup served with rustic French country bread

CULLEN SKINK **V** **GF** £7.75

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

HAM HOCK TERRINE £8.25

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

BAKED CAMEMBERT **V** £7.00

Baked garlic & rosemary camembert, warm homemade focaccia and dressed salad

BIGGER BITES

STEAK FRITES £15.50

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

CHICKEN, LEEK & BACON PIE £12.50

Pulled roast chicken, sautéed leeks, and smoked bacon in a creamy white wine sauce, accompanied by parsley mash, tenderstem broccoli, and green beans

WILD MUSHROOM GNOCCHI **V** £12.00

Gnocchi tossed in white truffle oil and herbs, topped with wild foraged creamy mushroom ragu and shaved Parmesan

CK SAUSAGE ROLL £9.00

Our signature giant pork and Stornoway black pudding sausage roll served with apple & ale chutney and dressed salad

SANDWICHES

CROQUE MONSIEUR £9.75

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

MUSHROOM GRILLED CHEESE **V** £9.00

Sauteed chestnut mushroom, spinach, balsamic glazed red onion and Gruyere cheese toasted sandwich served with dressed salad and vegetable crisps.

VG available on request

ROASTED MED VEG CIABATTA **V** **VG** £9.00

Sweet potato, courgette, red & green pepper and red onions roasted with olive oil, thyme and rosemary on a fresh ciabatta loaf with sundried tomato hummus. Served with dressed salad and vegetable crisps

BUTTERMILK CHICKEN WRAP £9.75

Flour tortilla filled with buttermilk chicken, gem lettuce, red cabbage, shredded carrot and siracha mayonnaise served with dressed salad 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** £6.25

Pommes Frites **V** **VG** £4.25

Garlic Bread **V** £3.75

Truffle Parmesan Frites **V** £5.00

SALADS

CAESAR SALAD £9.00

Shredded baby gem lettuce, Gruyère & thyme croutons, boiled egg, parmesan, anchovies and Caesar dressing

Add rosemary chicken breast £4.00

V on request

POKE BOWL £14.50

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: coffeandcake1 | 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