

This menu is correct at the time of printing 02.09.11

White Cockade Scottish Bistro

The White Cockade is a bistro style restaurant, which takes its name from the emblem of the Jacobites.

Joe McLaughlin, our head chef leads the food and beverage team ensuring that all aspects of your dining experiences are enjoyable.

The White Cockade offers a wide selection of wines, spirits and a varied menu.

As part of our quality commitment, Kilconquhar Castle Estate does not use ingredients that are genetically modified and wherever possible uses the freshest local produce available.

Our guarantee of satisfaction is such that if you are not entirely satisfied with your meal or the service, you simply do not have to pay.

Starters

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| Local Sweet Cured Herring Salad served with roquette leaf salad and raspberry grain mustard dressing | £6.75 |
| North Atlantic Prawn salad an old favourite, bound in our classic Marie Rose sauce set on crisp iceberg lettuce with wedges of lemon and lime | £5.50 |
| Traditional Homemade Soup our delicious soups change daily and are served with crusty bread | £4.25 |
| Tranche of Hot Smoked Salmon served with a dill and mustard dressing, ginger herb salad and wedges of lemon and lime | £7.15 |
| Trio of Succulent Melon iced Galia, Honeydew and Watermelon coated in a lime yoghurt dressing and set with a fan of air cured Parma Ham | £5.50 |
| Traditional Cullen Skink an East Coast broth of smoked haddock, onions and Fife potatoes finished with fresh double cream | £5.45 |
| Bowl of West Coast Mussels steamed in a soup of garlic, spring onion, white wine and Fife double cream | £6.30 |
| Wild Mushroom and Red Onion Rissotto a creamy risotto of Italian arborio rice circled with a red and green pesto dressing | £5.35 |
| Smoked Duck Pastrami Salad slithers of herb coated duck breast set on organic leaves and served with a purple basil jam | £6.95 |
| Loch Fyne Oysters served on a bed of crushed ice with wedges of lemon and lime | £5.05 (3 oysters) £9.95 (6 oysters) |
| Smoked Chicken and Leek Baby White Puddings set on a garlic croute and coated in a malt whisky and Arran grain mustard cream | £5.60 |

Main Courses

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| Braised Ox Cheek coated in a burgundy wine reduction and served with a juliene of celery, carrot and white onion and butter glazed potatoes | £13.95 |
| Fillet of Beef Stroganoff strips of fine Scotch beef fillet in a paprika and lemon juice marinade, flamed in brandy, finished with Fife double cream and served with a timbale of braised rice and a sliced gherkins. | £16.95 |
| Hot Roasted Fillets of Sea Bass set on a smoked pancetta and spring onion casserole and roasted vegetable compote | £14.25 |

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| Supreme of Farmhouse Chicken gently simmered in white wine and coated in a sunblush tomato and spring onion cream, served with onion fried rice | £13.10 |
| Good Old Fish and Chips coated in our own batter served with crisp salad and chipped potatoes | £11.95 |
| 8oz Prime Ribeye Steak set with a baby onion, vine tomato and button mushroom compote and served with a bowl of chips | £16.85 |
| Grilled Fillet of Select East Neuk Haddock coated in a caper berry and lemon butter served with a roasted vegetable mash | £11.95 |
| Medallions of Pork Fillet coated in a fresh mango and apple cider cream served with a selection of vegetables and potatoes | £12.95 |
| Carre D'Agneau for 2 People (available on request) an old favourite, double rack of lamb served with a bouquetiere of vegetable and rosemary and thyme reduction | £49.95 |
| Roasted Beetroot Tartlet coated in a smoked applewood and chicory gratin served with roquette leaf salad and butter braised potatoes | £11.95 |
| East Coast Seafood Platter an array of local seafood presented on an organic leaf salad served with new potatoes | £14.75 |
| Seared Venison Haunch Steak served pink and coated in a bramble and mint glaze accompanied with a timbale of roasted vegetable mash | £14.25 |

Desserts £5.95 each

Hot Apple and Summer Raspberry Crumble
served with sauce Anglaise and dairy vanilla ice cream

Traditional Knickerbockerglory
our version of this ice cream favourite

Dream of Robert the Bruce
a butter shortbread sandwich with dairy vanilla ice cream, set on a butterscotch sauce and finished with berries, flaked chocolate and whipped cream

Hot Dark Chocolate Pudding
surrounded with rich chocolate sauce and served with real dairy vanilla ice cream and winter berries.

Great Cheese
Dunsyre Blue, Arran Truckle and Gruth Dhu served with fresh fruits, celery and wheat biscuits
