

STARTERS AND BAR SNACKS

HOMEMADE SOUP OF THE DAY (VG) £7.25

Homemade bread

CHORIZO SCOTCH EGG £9.75

Stornoway black pudding scotch egg, pea shoot salad, homemade tomato sauce

CHICKEN LIVER PATE £9.50

Flavoured with green peppercorn and brandy, fig puree, cranberry sauce, toasted croutes

SALMON, PRAWN, AND PAPRIKA FISHCAKES £9.75

Caper, parsley and radish mayonnaise, dill oil

MARINATED VEGETABLE PLATTER (VG, GF, N) £9.50

Courgette, peppers, red onion, fennel, carrot, basil, oregano, roasted croutons, and pine nuts

GARLIC BREAD £5.00

Add Cheese £2.75

NETHER ABBEY NACHOS (V) £15.75

Loaded with salsa, guacamole, jalapenos, cheese sauce and sour cream

HOT SAUCE CHICKEN TENDERS £6.00

MAC n' CHEESE WITH BACON BITS £5.75

WEE CHEESE BEEF BURGER £6.00

CHILLI AND GARLIC PRAWNS £6.00

SIDES

POTATOES YOUR WAY £6.00

Mash, double dipped chips, baby potatoes

HOUSE SALAD £6.00

Herb marinated vegetables, lettuces, carrot, and coriander hummus

DOUBLE DIPPED GARLIC CHIPS WITH AIOLI £6.00

LOADED FRIES, JALAPENOS, SALSA, CHEESE SAUCE £6.00 (V, GF)

SEASONAL VEGETABLES £6.00

LAGER BATTERED ONION RINGS £6.00

HOMEMADE BREAD AND AROMATIC OIL £4.75

BLACK n' GREEN MARINATED OLIVES (VG) £4.95

MAINS

FISH AND CHIPS £17.25

Haddock, lager battered, breaded, or gluten free battered, double dipped chips, tartare sauce, lemon, and pea puree

FISHERMAN'S PIE (GF) £14.50

Smoked haddock, salmon, prawns, and egg, topped with leek and mash potato

JOHN GLMOUR'S 35 DAY MATURED RIB-EYE STEAK (226G) £35.50 (283G) £43.25

Roasted cherry tomato, portobello mushroom, lager battered onion rings, double dipped chips

Add Sauce - Cracked black peppercorn £5.00

SIMPLY GRILLED FISH (GF) SEE STAFF FOR DETAILS

Salsa verde, roasted cherry tomatoes; Beurre noisette, Tamari and black garlic; Piccalilli, and a spinach sauce

SUPREME OF CHICKEN AND MAPLE BACON (GF) £21.50

Roasted carrots and caramelised onion, fondant potatoes, and a red wine jus

NETHER ABBEY BUDDHA BOWL (VG, GF) £15.50 Add Rosemary and Garlic Chicken £9.00 /Halloumi £7.00

Carrot and coriander hummus, edamame beans, roasted Mediterranean vegetables, piccalilli, lemon and rosemary quinoa, crispy kale, cranberry, and mint dressing

PENNE PASTA (GF, VG, N) £15.00

Spinach, courgette and peas, roasted garlic, and tomato sauce

FIRTH OF FORTH LOBSTER MARKET PRICE

Double dipped chips, house salad, and garlic butter

SHARING PLATTER £85.00

Whole grilled lobster, salmon, prawn, and paprika fishcakes, battered haddock goujons, house salad, caper, parsley and radish mayonnaise, double dipped chips

BURGERS

All our burgers are served in a brioche bun with lettuce, tomato, mayo, and double dipped chips

PRIME BEEF £14.50

BREADED CHICKEN TENDER AND EMMENTAL £15.75

£3.25 each

Add: Bacon/Guacamole/Cheddar/Halloumi/Blue Murder £2.50 each

Fried Egg/Haggis/Mushroom/Volcano Relish (WARNING – Hot!)

DESSERTS

APPLE AND CINNAMON PUDDING £9.75

Vanilla ice cream and caramel sauce

DARK CHOCOLATE POT (VG, N) £9.75

Blueberry and raspberry compote, Chantilly cream and almond biscuit

BANANA SPLIT (GF, N) £9.75

Vanilla, chocolate, strawberry ice cream, chocolate and fudge sauce, honeycomb, pecan nuts and whipped cream

LUCA'S ICE CREAM AND SORBETS £7.95

Add Sauce – Chocolate sauce, toffee sauce, or raspberry sauce **£2.50**

We take great pride in being part of North Berwick life – delivering great food, drink, and service to our community for 65 years.

We are proud of our local producers and the wonderful produce that they bring to the kitchen door, we choose only the best that the county has to offer from our local farmers, gamekeepers, and fishermen.

Almost everything we serve to you we make ourselves. We hope you like our current menu and that you will find something to enjoy.

If there is something you would like that you don't see on the menu, please ask and we will do everything we can to accommodate you.

AFFOGATO £7.95

Ice cream and espresso

AMARETTO AFFOGATO £10.25

Ice cream, espresso, and Amaretto

SCOTTISH CHEESE PLATE (GF, N) £13.25

Kintyre Old Smoky Cheddar, Blue Murder, and Morangie Brie, pickled celery, candied walnuts, orchard chutney, oatcakes

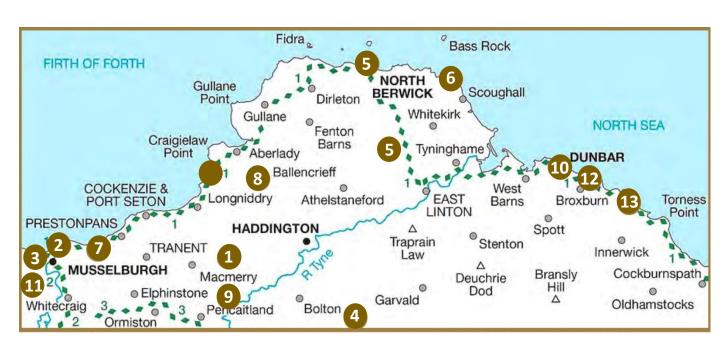
SUNDAYS ROAST RIB OF BEEF

Available Every Sunday!!!

John Gilmour's 35-day matured rib of beef, Yorkshire pudding, garlic and rosemary roasted potatoes, green beans, sugar snaps, roasted carrots, cauliflower cheese, and a rich red wine jus



We are committed to serving quality Scottish produce prepared with care and delivered with passion.



- 1. John Gilmour Butchers
- 2. JK Thomson Fishmonger
- 3. Mark Murphy Edinburgh
- 4. Yester Dairy
- 5. Andersons Butchers
- 6. Seacliff Lobsters
- 7. Luca's Ice Cream

- 3. Fidra Gin Ballencrieff
- 9. Glenkinchie Whisky Distillery Pencaitland
- 10. Belhaven Brewery Dunbar
- 11. Stewarts Brewing Edinburgh
- 12. Thistly Cross Dunbar
- 13. Edinburgh Beer Factory Dunbar