


£37.95
SUNDAY LUNCH
12pm-2.30pm
Three courses
choice menu



OPEN
THURSDAY
FRIDAY
SATURDAY
12PM - 2.30PM
Lunch & afternoon tea



YELLOW BROOM

LUNCH MENU

£19.95
EXPRESS LUNCH
Thursday Friday
Saturday
12pm-2.30pm



£28.95
AFTERNOON TEA
Thursday Friday
Saturday
12.30pm-2.30pm



French onion soup gratinée 8.95
Topped with a melting cheese crouton

Pave of Goats cheese salad 10.95
Baked golden with a sesame seed crumb. Fennel & mixed leaf Salad. Balsamic reduction

Freshly baked sour dough bread. Oils & Balsamic 4.95

St Monans East Neuk smoked salmon 13.95

Hand sliced and smoked by the Reekie family. Using their specialist kiln which achieves a smoked flavour that you just don't get elsewhere. Served with capers, chopped boiled egg & shallots. Aragula & warm blinis

Prawn Cocktail 13.95

Classic prawn cocktail with baby gems, avocado, cucumber, vine tomatoes. Marie Rose sauce

Avocado & Tomato cocktail 12.95

Roasted red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing

Soup of the day 7.95

Freshly baked crusty bread

Chicken liver pate 10.95

Twemlow apple chutney, cornichon & sour dough toasts

Marinated Kefalonia olives with garlic, chilli, coriander 4.95

MAINS

British Beef Brisket 23.95

Organic certified beef brisket slowly braised with root vegetables. Red wine sauce. Buttered mash

Wilted leaf Spinach & garden Pea Risotto 18.95

Grilled Goats cheese. Rocket leaves

Grilled escalope of Chicken 22.95

Wrapped in Serrano ham. Spinach & asparagus risotto

Broad & Cannelli bean Cassoulet 18.95

Cherry vine tomatoes & peppers. Potato rosti

MAINS

Grilled Sea Bass Fillet 23.95

Fresh herbs, capers & olives. Mediterranean ratatouille

Fillet Steak Mignon 6oz 32.50

peppercorn sauce. French fries

Baked Cod, Pine nut & herb crust 22.95

Pea & potato cake. Creamed leeks

Garlic Marinated King Prawns 23.95

Grilled served with Bisque risotto

SIDES

Broccoli Fleurettes 4

Mange tout & garden peas 4

House salad 4

Ratatouille 5

French fries 4

Sweet potato fries 5

Dauphinoise 4

Red cabbage 4

Buttered mash 4



All prices have been updated to include the rate of VAT @ 20%

All gratuities and service go to our entire team.

Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu. Please speak to your server if you require further recipes information or have any allergy concerns. Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.

DESSERTS

Warm Almond Financier

Light almond sponge, ruby plum compote. Pistachio ice cream

Muscovado Meringue

With Chantilly cream & mango, vanilla salad

Crème Brulée

Seasonal red berries. Lemon cracker

Melting Chocolate Pudding

Salted caramel Ice cream



Affogato

*Freshly pulled espresso shot. vanilla ice cream
Liqueur of your choice
Baileys, Tassolini Coffee, Disaronno, Brandy, Whisky
12.95*

Hazelnut Choux

Choux puff filled with hazelnut ice cream. Chocolate sauce

Warm Treacle Tart

With a hint of lemon zest. Clotted cream

All Desserts 10.95

ICE CREAM & SORBETS

*Vanilla, salted caramel, pistachio, chocolate,
raspberry ripple. Sorbets-raspberry, lemon, £6.95*

COFFEE & TEA SELECTION

*Selection of green, black teas and infusions
Americano, Espresso, Cappuccino, Machiato
Hot or cold milk
Liqueur coffees from £8.95*

All served with Green & Blacks Organic Chocolate 4.50

CHEESE BOARD

Northern Blue / Perl Wen / Rosary Goat Ash / Comté Artisan

Your cheese Platter is served with a selection of cheese biscuits
& sourdough Crisp bread. Butter, dried apricots, toasted pecans
& walnuts. 13.95

PLEASE ASK FOR OUR "FREE FROM" MENU WITH GLUTEN FREE &
LACTOSE FREE DESSERTS

The food is made with ingredients that may contain gluten. The food is prepared
& served in environments that do contain gluten. All products are prepared
in an environment where nuts are used & may contain traces of nuts.



TWO COURSE LUNCH MENU

£19.95

STARTERS

Golden Lentil Soup
Crusty sourdough bread

Smoked Salmon
served on a Scottish pancake with
dill cream cheese

Chicken Liver Pate
Twemlow chutney, cornichons. Toasts

MAINS

Hearty Fish Pie
Flaked cod, salmon & prawns in a bechamel sauce
topped with cheesy mash

Slow Cooked Lamb Casserole
with root vegetables. Chive mash

Pumpkin Raviolis
served with a pine nut, squash veloute

MANGE TOUT & GARDEN PEAS 4
HOUSE SALAD 4
RATATOUILLE 5
FRENCH FRIES 4

SWEET POTATO FRIES 5
DAUPHINOISE 4
RED CABBAGE 4
BUTTERED MASH 4

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