

**- LOCALS NIGHT -**

served every Wednesday from  
5pm

Dine for £9

01333 406775 or info@thecrusoe.com



**- MAINS -**

**- NIBBLES -**

<b>Barnett's rosemary foccacia</b> v	£5.50
<i>balsamic, olive oil</i>	
<b>Garlic and herb marinated olives</b>	£5.50
<i>v/ve/gf</i>	
<b>Chilli bites</b> v/ve/gf	£4.95
<b>Wasabi peas</b> v/ve	£4.95

**- STARTERS -**

<b>Soup of the day</b> v/gf*/df*	£8.50
<i>Barnett's bread &amp; butter</i>	
<b>Cullen skink</b> gf*	£10.50
<i>St Monan's smoked haddock, potatoes, leek, celery, Barnett's bread &amp; butter</i>	
<b>Calamari</b>	£9.25
<i>Lemon &amp; garlic mayonnaise</i>	
<b>Haggis bon bons</b>	£7.50
<i>Whisky &amp; pepper mayo</i>	
<b>Pressed ham, apricot &amp; pine nut terrine</b>	£8.95
<i>chutney with toasted cheddar &amp; leek bread</i>	
<b>Prawn cocktail</b>	£9.95
<i>Iceberg lettuce, Marie rose sauce &amp; paprika</i>	
<b>Shetland mussels</b> gf*	£13.00
<i>White wine, shallots, garlic &amp; smoked bacon sauce</i>	

<b>Pan-fried salmon fillet</b> gf	£22.95
<i>Crab rosti, crispy kale &amp; clam and mussel broth</i>	
<b>Fish pie</b> gf	£17.95
<i>Creamed mashed potato &amp; buttered greens</i>	
<b>Sirloin steak</b> gf	£31.95
<i>Handcut chips, grilled mushroom, tomato, watercress and peppercorn sauce</i>	
<b>Chargrilled poussin</b> gf	£23.95
<i>Chimichurri sauce, lemon &amp; chive potatoes</i>	
<b>Pork fillet</b> gf	£21.95
<i>Braised pork cheek, caramelised onion purée &amp; fondant potato</i>	
<b>Butternut squash &amp; spinach risotto</b> v*/gf/df/ve	£14.95
<i>Toasted coconut shavings</i>	
<b>Roast of the day</b>	£22.95
<i>With all the trimmings</i>	

**- PUB FAVOURITES -**

<b>Fish and chips</b> gf*	£13.95/£17.95
<i>Belhaven Beer-battered haddock, chips, home-made tartare sauce &amp; crushed peas</i>	
<b>Crusoe burger</b> gf*	£17.50
<i>Cheddar, streaky bacon, house slaw, gherkins &amp; fries</i>	
<b>Buttermilk-marinated chicken burger</b>	£17.50
<i>Tomato, lettuce, house slaw &amp; fries</i>	
<b>Mac n cheese</b> v	£14.95
<i>Isle of Mull cheddar, garlic &amp; parsley bread</i>	
<b>Caesar salad</b>	£11.95
<i>Smoked anchovies, croutons, shaved parmesan</i>	
<i>Add chicken £4.95 Add smoked salmon £4.95</i>	

**- SANDWICHES 12PM-4PM -**

Cheese savoury £9.00

Egg mayonnaise & cress £9.00

Ham & celeriac remoulade £10.50

Hot smoked salmon £12.50

*served on your choice of white or brown bread (gf\*)*

**- SIDES -**

<b>House salad</b> v/gf	£4.95
<b>Onion rings</b> v	£4.95
<b>Mac n cheese</b>	£5.50
<b>Green beans</b> v /gf	£5.95
<i>Shallots, garlic, butter</i>	
<b>Fries</b> v/ve/gf	£4.95
<i>Add parmesan £1.45</i>	
<i>Add chilli &amp; parmesan £1.95</i>	

**- DESSERTS -**

<b>Sticky toffee pudding</b>	£8.95
<i>Vanilla ice cream &amp; toffee sauce</i>	
<b>Raspberry panna cotta</b> gf	£8.95
<i>Roast hazelnut &amp; white chocolate</i>	
<b>Apple crumble tart</b>	£8.95
<i>Vanilla custard &amp; ice cream</i>	
<b>Milk chocolate mousse</b>	£8.95
<b>Affogato</b>	£8.95
<i>Vanilla ice cream, espresso &amp; choice of liqueur</i>	
<b>Arran ice-creams or sorbets</b> ve/gf	£6.00
<i>Please ask your server today's chef selection</i>	
<b>Selection of Scottish cheeses</b> gf	£10.50
<i>Oatcakes, grapes &amp; homemade chutney</i>	

(V) Vegetarian, (Ve) Vegan, (GF) Gluten Free, (DF) Dairy Free, (N) Contains nuts

\* Dish can be adapted to suit the dietary requirement

*With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.*



### The Story of our Butcher

John Henderson Butchers was started back in 1934, when Andrew and David's grandfather was sent to Kirkcaldy, Fife by his brother (John) to open a butchers shop in the High Street. John owned and ran a successful chain of butcher shops in Glasgow and felt his younger brother was able to manage his first shop. Grandfather bought the shop from his brother and went on to run one of the busiest and most successful shops in Scotland. Indeed Grandfather set the foundation for our continued commitment to quality products. To this day there are many recipes which remain as Grandfather devised them. A true testament to a quality product!

We are a business dedicated to sourcing and supplying the best quality fresh meat with complete traceability for peace of mind. All our beef is Scotch beef, the majority comes from the North of Scotland in particular the Black Isle where farming is as natural as possible, using traditional breeds. Our lambs are Scotch Lamb, traditional breeds and our fresh pork comes from a number of regular Scottish farms including some rare breed pork.

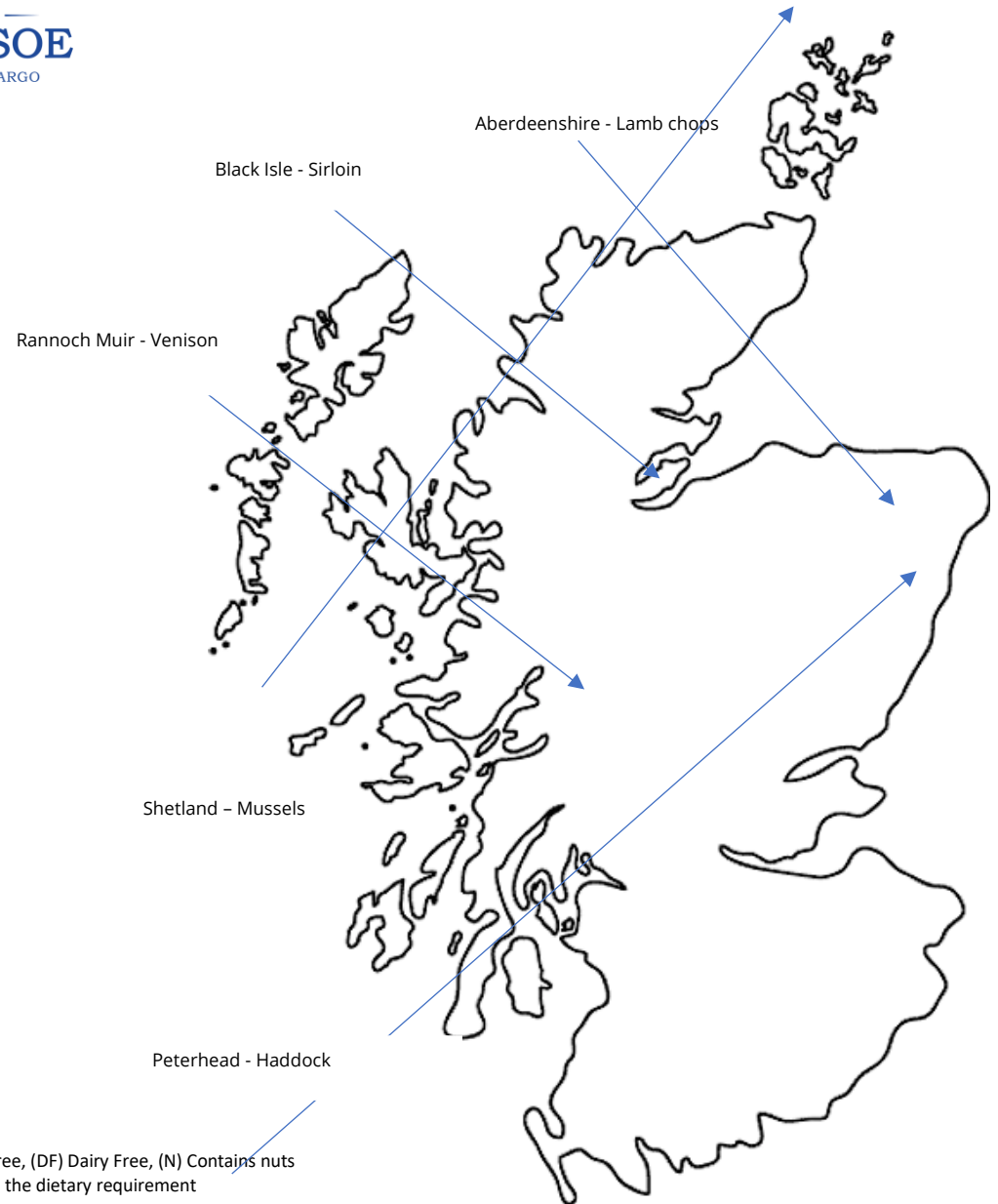
After three generations, David Henderson grandsons' commitment to quality at every stage from sourcing to maturation to preparation and cutting, has been rewarded with a number of awards won by the company.

### The Story of our Fishmonger

G & J Wilson Ltd was founded in 1986 and has been run by the Wilson family since then, with one Wilson continuing to produce the freshest of seafood in the area. James has been with G & J Wilson Ltd for over 33 years, starting out when he was just 18.

Over the years the business has grown, supplying a huge number of businesses across Fife. James has pushed himself and his thriving business beyond the expected to ensure only the best for his loyal customers. You can also find his wife, Wendy, also a qualified professional in the fishing industry. She is now in charge of the ever busy office and shop.

Recently, they have been recognised for producing the most delicious hot smoked products that are smoked in their kilns, on their premises daily. Salmon, Mackerel, kippers, trout and mussels are all cured in Wilson's \*own secret recipe\* then smoked to achieve a scrumptious and flavoursome smoked product.



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