

Welcome to

The Waterfront

Anstruther

Described as “**One of the treasures of the East Neuk**”, The Waterfront was proudly opened in May 2003, hosting a 55 seat a’ la carte restaurant. Personally run, The Waterfront has Anstruther’s finest location situated just a few steps from Anstruther’s harbour and marina with views over the Firth of Forth.

During the warmer months we boast al fresco dining to the front and a mature courtyard for relaxing to the rear. We aim to cater for all tastes. Varied Seafood selections, chef’s specials, children’s menu, delicious coffee and cakes.

April 2004 saw the completion of our 3-4 star award winning luxury apartments and Guest Rooms that are available on a weekly or bed and breakfast basis.

The Waterfront seafood selection is surely there to impress boasting freshly delivered fish from local markets including oriental scallops, citrus salmon, stuffed seabass, steamed mussels and a true Scottish favourite that has stood the test of time; good old Fish and Chips.

Please check availability and pricing online. If you have a group booking or will be staying for more than a few days, please contact us directly on 01333312200 or e-mail on enquiries@anstruther-waterfront.co.uk

THE WATERFRONT

HIGH TEA MENU

Haddock & chips

Freshly caught haddock coated in our own batter, deep fried until light and crispy, with peas, salad garnish, coleslaw and fries.

Deep Fried Scampi

Deep fried scampi tails served with salad garnish, coleslaw with a choice of fries, baked or boiled potatoes.

Steak Pie

Chefs own steak pie with seasonal vegetables with a choice of fries, baked, boiled or mashed potatoes.

Hunters Chicken

Chicken breast wrapped in bacon and topped with smoked cheese, smothered in bbq sauce, with chefs vegetables and a choice of potatoes.

Salmon Fillet

A salmon fillet drizzled with a creamy lemon and asparagus sauce, with chefs vegetables and new potatoes.

King Prawn Linguine*

Lemon, chillies, garlic and pesto linguine wok fried with king prawns.

Braised lamb shank**

Tender lamb on a bed of creamy mashed potato topped with a red wine and wild berry jus, served with fresh vegetables.

Vegetable Lasagne

Seasonal vegetables bound in a tomato and basil sauce, oven baked served with garlic bread and salad.

Fisherman's Pie

Chefs selection of seafood in a creamy cheese and lemon sauce, topped with mashed potatoes, and a selection of vegetables.

Haggis Neeps & potatoes

A true Scottish favourite, served with a creamy mustard sauce.

Roast Chicken.

A half chicken wrapped in bacon smothered in gravy with all the trimmings.

*£1.50 supplement applies

**£2.00 supplement applies

Inclusive of tea, toast, cream, jams, scones and cakes.

Available daily 4-7 £11.95