

**THE  
BANK**  
BAR & KITCHEN  
ANSTRUTHER

Welcome to The Bank.

We are delighted to have you dine with us.  
Please take in the views of the Dreel Burn and the  
Firth of Forth as you enjoy your food and drinks.

Sláinte

## *On Draught*

Tennents Lager	4.80
Estrella Glacia	5.40
Coors	4.95
Stella Artois	5.75
Twisted Thistle IPA	4.60
Fosters	4.95
Belhaven Best	4.50
Madri	5.75
Guinness	6.25
Thatchers Cider	5.25
Staropramen	6.00
Selection of Real Ales	5.00

## *Bottled Drinks*

Budweiser	5.00
Peroni	5.00
Corona	5.00
Birra Moretti	5.00
Old Mout Ciders (Kiwi & Lime / Berries & Cherries)	5.25
Magners Cider	5.25
Crabbies Alcoholic Ginger Beer	4.75
Loch Leven Shining Knight - Craft Lager 4%	5.50
Strangers Brewing SunTrap - Blonde Ale 5%	6.00

## *Low & Non-Alcoholic Drinks*

Old Mout Berries & Cherries	4.50
Birra Moretti 0	4.00
Guinness 0.0%	6.00
Stewarts Brewing - Scot Free Ale	5.00

## *Goff Drinks*

Coca-Cola - Diet Coke - Coke Zero	2.50
Red Bull	3.50
Sprite Zero	2.50
Irn-Bru - Diet Irn-Bru	2.50
Appletiser	3.80
Still / Sparkling Water / 330ml / 75cl	2.50 / 4.00
J20 Orange & Passion - Apple & Raspberry	4.00

## *On Draught*

Coke - Lemonade - Diet Coke - Fanta	2.10 / 4.20
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## *Fever Tree*

Tonic - Light Tonic - Mediterranean Tonic	2.60
Ginger Beer - Ginger Ale	

## *Gins*

Gordons - Gordons Pink - Tanqueray - Tanqueray Seville	From 3.70
Brockmans - Darnleys - Hendricks - Biggar Old Tom - Boe Violet	
Edinburgh Gin Liqueurs (Raspberry, Elderflower, Rhubarb)	

## *Spirits*

Absolut Vodka (Raspberri, Passionfruit, Vanilla, Original)	From 3.70
Grey Goose - Smirnoff - Kraken - Bacardi - Captain Morgans	
Havana 7 - Biggar Spiced Rum - Southern Comfort	

## *Matt Whiskey*

Aberfeldy - Arran - Auchentoshan - Bowmore - Bunnahabhain	From 4.50
Cragganmore - Dalmore - Dalwhinnie - Glenmorangie - Glenfiddich	
Highland Park - Jura - Kingsbarns - Lagavulin - Laphroig - Loch Lomond	
Macallan - Old Pultney - Speyburn - Talisker - Tamdhu - The Ardmore	
The Balvenie - Tamnavulin	

# Starters

Blaggis BonBons Wholegrain Mustard Mayo – Seasonal Salad	9.00
Prawn Cocktail (gf) Gem lettuce - Crayfish tails - Prawns Bloody Mary Dressing - Micro Greens - Lemon Oil	8.00
Cullen Skink Barnetts Cheese & Leek Loaf – Butter	10.50
Soup of the Day (vg & gf) Focaccia Bread – Butter	7.50
Smoked Salmon (gf) Sour Dough - Cream Cheese - Cornichons Capers - Baby Watercress	9.50
Courgette Fritters (vg & gf) Teriyaki Dipping Sauce - Seasonal Salad	8.00
Smoked Mackerel Pate (gf) Pickled Fennel - Oatcakes	8.50
Bruschetta (vg & gf) Focaccia - Heirloom Tomatoes - Balsamic Pickled Red Onion Boccocini - Basil oil	8.50

*gf - gluten free option available / vg - vegan option available*

# Sharing Platters

Perfect for 2 - 3 people

*Seafood Platter* 28.00

Prawn Cocktail - Smoked Mackerel Pate - Cullen Skink  
Haddock Goujons - Scampi - Calamari Rings - Smoked Salmon  
Tartare Sauce - Artisan Bread - Olive Oil

*Baked Camembert (gf)* 16.00

Artisan Bread - Chilli Jam - Red Onion Chutney

# Open Sandwiches

Served until 5pm

All served with House Salad and Veg Crisps

*Sweet Chilli Chicken Wrap* 11.00

Crispy Fried Chicken - Onion - Pepper Jack Cheese - Sriracha Mayo

*Coronation Chickpea (vg & gf)* 11.00

Mango Chutney - Roasted Veg - Coronation Vegan Mayo

*Smoked Salmon (gf)* 12.00

Cream Cheese - Capers - Cornichons

*Seared Steak (gf)* 13.00

Horseradish Sauce - Crispy Onions - Cheddar

*gf - gluten free option available / vg - vegan option available*

# Pub Classics

<i>Chargrilled Beef Burger</i>	18.00
1/2 lb Beef Burger - Brioche Bun - Red Onion Chutney Lettuce - Smoked Cheddar - Slaw - Fries	
<i>Satay Chicken Burger (gf)</i>	18.00
Panko Breaded Chicken - Brioche Bun - Lettuce Peanut Chilli Sauce - Smashed Avocado - Slaw - Fries	
<i>Vegan Burger (vg)</i>	16.00
Vegan Pattie - Mushroom - Lettuce - Tomato Red Onion Chutney - Slaw - Fries	
<i>Wholetail Scampi</i>	17.00
Breaded Scampi - Peas - Tartare - Lemon - Chips - Salad	
<i>Pittenweem Haddock or Smoked Haddock (gf)</i>	18.00
Battered or Breaded - Peas - Gherkin - Pickled Onion - Chips	
<i>Ultimate 3 Cheese Macaroni</i>	16.00
Focaccia Garlic Bread - Salad	
<i>Chicken Caesar Salad (gf)</i>	15.00
Chicken - Focaccia Croutons - Boiled Egg - Parmesan - Anchovies	

*gf - gluten free option available / vg - vegan option available*

# Chef Specials

<i>Sirloin Steak (gf)</i>	32.00
Chargrilled - Mushroom - Vine Tomato - Onion Rings Chips - Peppercorn or Whisky Sauce	
<i>Chef's Pie of the Week</i>	19.00
Seasonal Vegetables - Puff Pastry - Mashed Potato or Chips	
<i>Seared Salmon Fillet with Crayfish</i>	22.00
Creamy White Wine Lobster Sauce Spring Onion Mash - Seasonal Greens	
<i>Mexican Fajitas - Spicy Chicken or Vegetable</i>	18.00
Tortilla Wraps - Salsa - Guacamole - Sour Cream - Cheese	
<i>Braised Lamb Shoulder</i>	22.00
Roasted Red Pepper and Tomato Ragu - Mash Potato Seasonal Greens	
<i>Chicken Balmoral Ballotine</i>	19.00
Haggis and Black Pudding Mousse - Sauteed Potatoes Green Beans - Peppercorn Sauce	

# Gides

Chips or Fries	4.50
Artisan Bread & Olive Oil	3.50
Focaccia Garlic Bread	4.50
Mac'n'Cheese	6.00
House Salad	4.50
Mash	4.50
Olives	3.00

# Desserts

Chef's Cheesecake of the Week 8.00  
Ask your Server for details - Seasonal Fruit - Vanilla Ice Cream

Homemade Raspberry Pannacotta (gf) 9.00  
Crushed Meringue - Raspberry Ripple Ice Cream

Sticky Toffee Pudding (gf) 8.00  
Caramel Sauce - Vanilla Ice Cream

Chef's Chocolate & Orange Torte (gf) 9.00  
Chocolate Sauce - Orange Sorbet

Affogato 6.00  
2 Scoops Vanilla Ice Cream - Espresso Coffee  
add a shot - Baileys - Kahlua - Drambuie - Brandy - Jamesons + £4.00

Dairy Ice Creams & Sorbets 2.50  
a scoop  
Vanilla - Chocolate - Strawberry - Mint Choc Chip - Raspberry Ripple  
Lemon - Raspberry - Mango - Blackcurrant - Orange

Coffee Liqueur 7.50  
Whipped Cream - Biscoff Crumb  
Choose from - Baileys - Kahlua - Drambuie - Brandy - Jamesons

# Tea & Coffee

Espresso / Doppio (Double Shot)	2.85 / 3.75
Macchiato	3.25
Espresso Con Panna	3.40
Latte	3.75
Flat White	3.75
Cappuccino	3.75
Americano	3.45
Hot Chocolate (cream & marshmallows)	4.50
Mocha	4.00
Pot of Tea	2.50
Herbal Tea	2.70
Peppermint - Green - Camomile - Earl Grey - Berries	

# *From Bank to Bar*

## *1855 – The Foundation of Trust*

The National Bank of Scotland commissions a new branch in the heart of Anstruther. Built in fine local stone, the building stands tall as a symbol of confidence and prosperity for the East Neuk.

## *Late 1800s – A Hub of the Community*

Local merchants, fishermen, and families pass through its doors daily, wages banked, savings guarded, and stories swapped across the polished counters.

## *1918 – A New Chapter*

The National Bank of Scotland merges with Lloyds Bank, bringing new lettering above the door but keeping its familiar local faces behind the counter.

## *1959 – The End of an Era*

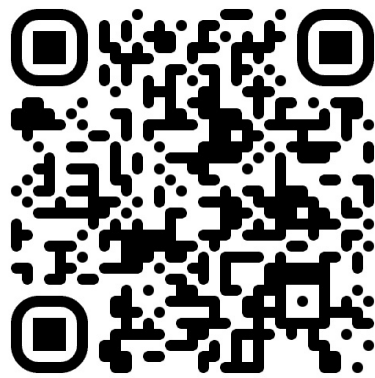
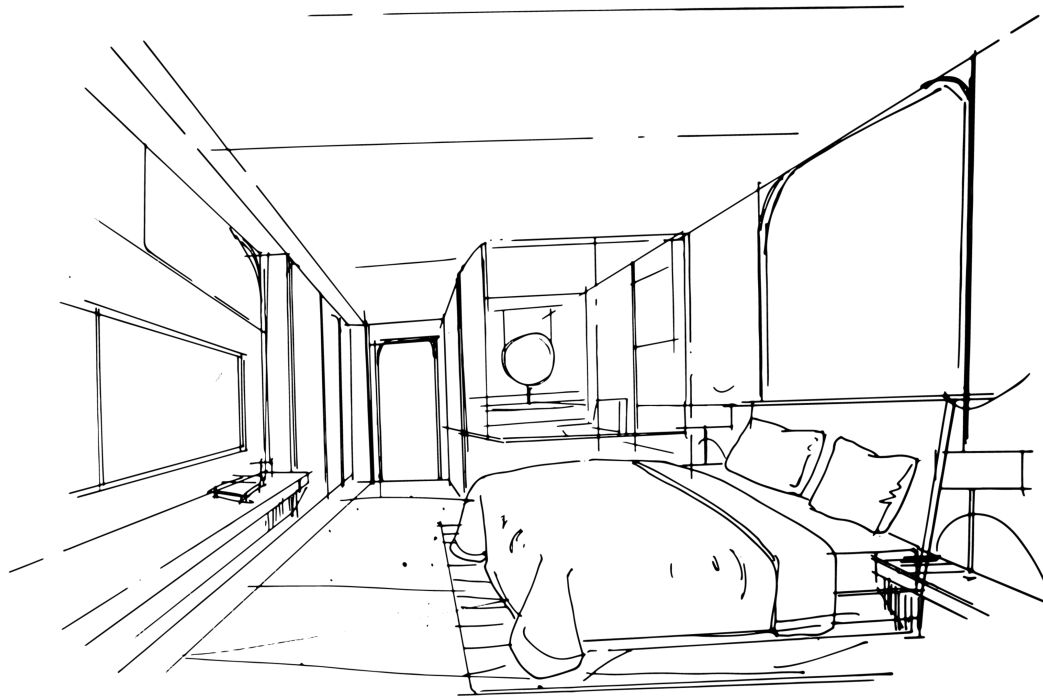
The branch becomes part of the newly formed National Commercial Bank of Scotland, before banking gradually moves elsewhere, leaving the old High Street building silent for a time.

## *21st Century – A Revival Begins*

The building is lovingly restored, its grand façade preserved, and its name reborn as The Bank. What was once a place for counting coins and keeping ledgers now welcomes guests to dine, drink, and unwind in comfort.

## *Today – Where History Meets Hospitality*

Now, instead of ledgers and inkwells, you'll find glasses clinking and laughter echoing through the same stone walls. A place where everyone is welcome, from locals who remember its past to visitors discovering its charm for the first time.



*"Sleep, dine, and unwind at The Bank.  
Book today or recommend us to a friend."*