

The Terrace Restaurant

at Rufflets

At Rufflets, we seek to use the very best local food producers, to help create dishes which highlight the fantastic ingredients found in Fife and Scotland. Many of the herbs, vegetables and soft fruits that you will find on your plate are grown at Rufflets, and my kitchen brigade work with our gardener, Phil Harper, to maintain the supply of fresh garden produce into the kitchen all year round.

Our beef, lamb, poultry, game and pork is sourced by our Fife butchers and comes from some of the best farms across Scotland. Fish and seafood come from the nearby East Neuk fishing villages, and the West Coast of Scotland.

We love working with a host of passionate artisan producers, and continue to seek out the new ones as well, as this area is constantly changing and developing. As you would expect, we are extremely proud of our Scottish larder, and sincerely hope that you enjoy dinner this evening.

David Kinnes, Head Chef

Chef's Set Menu 39

Amuse bouche

-0-

Confit duck pressé, candied chestnuts, black pudding bon-bon

-0-

Seared fillet of lamb, potato tuile, honey-roasted parsnips (GF)

-0-

Chocolate marquise, passion fruit gel, passion fruit sorbet

-0-

Coffee and petits fours

*Some dishes can be adapted to suit dietary requirements. Vegetarian dishes – (V) Gluten Free – (GF).
Details of allergen content are available upon request from your server*



Starter

Salmon 9 (GF)

Citrus-cured Scottish salmon - compressed cucumber - quail's egg - salmon roe

Celeriac 7 (V)

Celeriac mousse - pickled mushrooms - winter truffle - olive oil tuile

Beef 10 (GF)

Tartare - caper jam - confit fennel - mustard emulsion

Pigeon 9

Wood pigeon - Stornoway black pudding - baby beets - pak choi

Main Course

Halibut 26 (GF)

Gigha halibut - smoked mash - bacon - roasted onion - kale

Venison 27 (GF)

Loin of Cairngorm venison - roasted squash - crispy shallots - spinach

Falafel 23 (V)

Chickpea - wilted greens - wild mushroom - Parmesan fondue

Duck 25 (GF)

Gartmorn Farm duck - truffle pommes Anna - blackberries - scratchings

Beef 38 (GF)

10oz Black Isle beef sirloin - hand-cut chips - marinated vine tomatoes - seared foie gras - pepper sauce

Pudding

Mousse 8 (GF)

Caramelised white chocolate - spiced pear compôte - pear sorbet

Soufflé 10 (GF)

Mango passionfruit - roasted coconut ice cream

Crèmeux 9 (GF)

70% dark chocolate - cocoa nib mousse - salted banana

Parfait 8 (GF)

Pineapple - lemon curd - chilli lemongrass sorbet

Cheese 10 (GF)

Cheese of the day - honeycomb - artisan biscuits - pumpernickel