



SEASONS

RUFFLETS ST. ANDREWS

Starter

Wood Pigeon £10

Seared breast – pithivier of leg – creamed curly kale – wild leeks

Sea Trout £12

Citrus cured – parsley crumb – burnt lemon curd – langoustine – sea fennel (GF)

Cauliflower £9

Panna cotta – truffled cauliflower cous cous – roasted cauliflower purée – Anster cheese crisp (V) (GF)

East Neuk Crab £12

Dressed white meat – avocado sorbet – compressed cucumber – saffron aioli – tuile (GF)

Cairngorm Venison £10

Tartare – horseradish – salt-baked beetroot – pickled carrot – quail egg (GF)

Soup £6

Soup of the day

*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*

Prices inclusive of VAT at the current rate. Gratuities are discretionary



Main Course

Perthshire Lamb £27

Pan-seared loin – lamb shoulder and potato terrine – wild garlic – carrot purée (GF)

Cod £25

Roasted fillet – chorizo – white bean casserole – bacon jam – puffed wild rice (GF)

Rose Veal £29

Pan-roasted rump – caramelised sweetbreads – sauté potatoes – artichokes – tomatoes (GF)

Sea Bass £25

Seared fillet – seared scallop – herb gnocchi – roast garlic – spinach – caviar (GF)

Quinoa £22

Quinoa – purple sprouting broccoli – white onion purée – goat's cheese – truffled celeriac (V) (GF)

Chateaubriand £70 (serves 2)

Roast Scotch beef fillet – flat mushroom – pesto tomato – hand cut wedges – Diane or Béarnaise sauce (GF)

Sides £4 each

Buttered Jersey Royal potatoes
Hand-cut Rooster chips
Seasonal vegetables
House salad

Dessert

Rhubarb £9

Pain perdu – stem ginger ice cream – rhubarb gel

Peanut Butter £9

Parfait – caramelised banana – grape jelly – chocolate crisp (GF)

Cinnamon £8

Crème brûlée – textures of apple (GF)

Chocolate £11

Warm Valrhona 70% chocolate soufflé – orange compote – cardamom ice cream

Scottish Cheeses

Scottish cheeses – honeycomb – homemade oatcakes (GF)

Smoked Barweys – Strathdon blue – Fearn Abbey brie

One cheese £10

Two cheeses £12

Three cheeses £14

Coffee and Petits Fours £4

A selection of dessert wines and ports are available from our wine list