



SEASONS

RUFFLETS ST. ANDREWS

From our very own kitchen garden at Rufflets and the rich larder of Scottish produce on our doorstep, we draw inspiration from the ever-changing seasons to create menus using some of the finest ingredients available to us in the Kingdom of Fife and beyond.

Head Chef, David Kinnes and our gardener, Phil Harper, share the same uncompromising commitment to deliver food at its freshest from garden to plate. Our gardening team work all year round to provide the kitchen with a steady supply of fresh produce.

Our beef, lamb, poultry, game and pork is sourced by our butcher, John Henderson (Fife) from some of the best farms across Scotland, and fish and seafood come from the nearby East Neuk fishing villages and the West Coast of Scotland.

Raith Fruit & Veg, Kirkcaldy supplement our own fresh garden produce.

Our eggs are free-range and are from Blyth's Farm in central Fife, and we are proud to work with passionate artisan producers including Wild Taste (Fife).

We invite you to take a stroll through our beautiful grounds and evolving kitchen garden, where our home grown produce starts its journey – or just sit back and soak up the views.

Grown with love, cooked with passion.

Starter

Grouse £14

Grouse breast – confit leg – puy lentils – garden baby root vegetables – blackberries

King oyster £12

King oyster mushroom – pasta – pecorino – truffle – chicken (GF)

Sea bass £14

Fillet of sea bass – apple – fennel – celery – Pittenweem langoustine – lemon balm (GF)

Pork £11

Braised cheek – garden carrot – ham hock bon bon – Stornoway black pudding (GF)

Cauliflower £10

Textures of cauliflower – quinoa – pearl barley – truffle – leek ash (V)

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

Turbot £28

Fillet of turbot – roast shallots – burnt lemon – risotto – dill – St Andrews lobster

Lamb £29

Perthshire lamb loin – pistachio nut crust – slow-cooked lamb neck – faggot – chanterelle

Chicken £26

Corn-fed chicken breast – braised wing – confit garden leek hearts – prune purée – jus gras (GF)

Plaice £24

Fillet of plaice – garden kale – parsnip purée – brown shrimp – nut brown butter (GF)

Soufflé £22

Twice-baked Anster cheese soufflé – purple sprouting broccoli
roasted garden beetroot – Anster tuile (V)

Mallard £27

Borders mallard duck breast – crispy leg – falafel – spiced orange purée – romanesco – duck sauce

Porterhouse steak £32

400gm Scottish porterhouse steak – flat mushroom – pesto tomato – hand-cut Rooster chips
Béarnaise or peppercorn sauce (GF)

Dessert

Braeburn Apple £9

Tart tatin – star anise ice cream – honeycomb

Plum £8

Spiced plums – port sabayon – ginger crumble – iced yoghurt – ginger tuile (GF)

Chestnut £8

Chestnut parfait – pear purée – glazed chestnuts – bitter chocolate sauce – vanilla foam (GF)

Chocolate £9

Layered chocolate bar – bramble gel – bramble sorbet – chocolate twist

Scottish cheeses

Scottish cheeses – honeycomb – homemade oatcakes (GF)

Smoked Barwheys – Strathdon blue – Morangie 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