



SEASONS

RUFFLETS ST. ANDREWS

Starter

Soup of the day – savoury scone (V) (GF*)

Vol-au-vent – wild mushroom fricasee – pancetta – pea shoots – truffle

Poached Finnan haddock – rocket – crispy hens' egg – Hollandaise – parmesan (GF)

Roast aubergine – spiced cous cous – roast button onions – marinated peppers (V)

Seasons' starter of the day

Main Course

Fillet of coley in crisp batter – fries – crushed peas – lemon – tartare sauce

Chicken, ham and leek butter pastry pie – creamed potatoes – roasted carrots (GF*)

Slow braised Perthshire lamb shoulder – garden kale – rösti potato – mint gel – torched shallot (GF*)

Goats' cheese – truffle – parmesan – risotto – herbs – tuile (V)

Seasons' main course of the day

Dessert

Warm sticky toffee pudding – vanilla ice cream – butterscotch sauce

Lemon & orange posset – blackberry gel – blackberry sorbet (GF)

Dark chocolate and salted caramel tart – vanilla espuma – raspberry sorbet

Selection of ice creams and sorbets

Seasons' dessert of the day

Our dishes of the day are created using the freshest garden and local ingredients, hand-picked by our chefs. Please ask your server for details.

Two course £17.00

Three course £20.00

All prices are inclusive of VAT @ 20%. Service not included.