



SEASONS

RUFFLETS ST. ANDREWS

Starter

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

Chicken satay skewer – cucumber – mint – caramelised peanuts – chilli salad (GF)

Warm smoked Belhaven salmon – crispy egg – Hollandaise sauce – cress (GF*)

Spaghetti – arugula – roasted tomatoes – passata – vegetarian parmesan shavings (V)

Main Course

Fillet of hake – crisp batter – house salad – fries – caramelised lemon – vinegar powder (GF*)

Seared calves' liver – creamed potatoes – crispy pancetta – Rufflets' red chard – onion jus (GF)

Cajun spiced chicken Caesar salad – crispy udon noodles
Jersey royal potatoes – garden flat leaf parsley (GF*)

Potato gnocchi – fricassée of wild mushrooms – Mull cheddar – rocket – herb oil (V)

Chargrilled 8oz Scotch ribeye steak
flat mushroom – tomato – pont neuf – peppercorn sauce (GF*) (£6.50 supplement)

Sides £4

Parmesan fries – house salad – flat mushroom, pancetta and garlic – garden kale – creamed potatoes

Dessert

St Emillion chocolate tart – amaretti crumb – white chocolate ganache – raspberry sorbet

Lemon posset – mango salsa – coconut tuile – garden mint (GF*)

Eton mess – rhubarb and elderflower – meringue two ways – raspberry syrup (GF)

Selection of ice creams and sorbets

Two course £17.00
Three course £20.00

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