



SEASONS

RUFFLETS ST. ANDREWS

Sunday Lunch

Starter

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

Chicken liver parfait – house chutney – Cumberland sauce – toasted brioche (GF*)

Caesar salad – aged parmesan – croutons – crisp pancetta (GF*)

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

Galia melon – seasonal fruits – raspberry sorbet – vanilla and lime syrup (V) (GF)

Main Course

Roast sirloin of Scotch beef – Yorkshire pudding – roast potatoes – root vegetables
fine beans – gravy (GF*) (£3.50 supplement)

Seared Loch Etive sea trout – asparagus – fregola – button onions – herbs – bisque

Roast leg of Perthshire lamb – roast potatoes – root vegetables – fine beans
rosemary and redcurrant sauce (GF*)

Fillet of hake – fricassée of garden peas – picante chorizo – Parma ham – pont neuf (GF*)

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

Dessert

Eton mess – rhubarb and elderflower – meringue shards – raspberry syrup – garden mint (GF)

Warm Dundee marmalade tart – salted caramel – vanilla pod ice cream

Brûléed rice pudding – baked plums – lemon balm

Chocolate fudge brownie – chocolate sauce – raspberry sorbet

Selection of ice creams and sorbets (GF)

Isle of Mull cheddar – house chutney – celery – biscuits (GF*)

2 course £20.00

3 course £26.50

V – Vegetarian Vg – Vegan GF – Gluten Free (*with amendments to the dish) All prices are inclusive of VAT @ 20%. Service not included

Details of allergen content are available from your server