



SEASONS

RUFFLETS ST. ANDREWS

Starter

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

Smoked chicken – baby gem – Caesar dressing – croutons – parmesan (GF*)

Cocktail of prawns – avocado – oak roast salmon – dill crème fraîche (GF)

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

Main Course

Goujons of coley – crisp batter – crushed peas – fries – tartare sauce – lemon (GF*)

Poached free-range chicken in Thai curry sauce – lemongrass pilaf rice – basil – spinach (GF)

Crispy confit of duck leg – braised puy lentils – roasted button onions – pancetta – carrot purée

Open lasagne of wild mushrooms, roasted butternut squash & Mull cheddar – pea shoots

Chargrilled 8oz sirloin 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

Warm chocolate brownie – salted caramel – vanilla ice cream

Vanilla panna cotta – peach, raspberry & elderflower – langues de chat (GF*)

Allanhill Farm strawberry Eton mess (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.

V – Vegetarian Vg – Vegan GF – Gluten Free (*with amendments to the dish)

Details of allergen content are available from your server