



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

Scallop £14

Easdale hand-dived king scallop – fricassée of peas – picante chorizo
bisque foam – truffle – pancetta crumb (GF*)

Asparagus £9

New season asparagus – crispy hen's egg – Hollandaise sauce – fresh truffle – pea shoots (V)

Pig cheek £9

Slow-cooked pig cheek – braised pork belly – Penman's of Crail black pudding
burnt apple purée – crisp apple (GF*)

Wild mushroom £9

Wild mushrooms – tarragon – marinated tofu – spinach – confit garlic – falafel (Vg)

Sea trout £11

Cured sea trout – crispy skin – crushed minted peas – tartare Hollandaise – lemon gel (GF)

Some dishes can be adapted to suit dietary requirements.

Vegetarian & Vegan (Vg) Gluten Free (GF) Gluten Free with amendments (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

Lamb £28

Noisette of Speyside lamb – wild garlic – charred shallots
spring vegetables – shoulder – Jersey Royals (GF)

Cod £26

Cod fillet – spinach – chorizo – broth of vegetables – gnocchi – wild leeks – soft herb crust (GF*)

Duck £27

Honey-glazed duck breast – pearl barley and wild mushroom risotto
duck bon bon – blackberry purée – juniper jus

Cauliflower £19

Roasted cauliflower – sweet potato and chickpea tagine – flatbread – mint raita – crispy onions (Vg)

Halibut £28

Gigha halibut – bacon jam – seared foie gras – savoy cabbage – celeriac – smoked mash – truffle foam (GF*)

Ribeye £32

Chargrilled 10oz ribeye steak – confit vine tomatoes – field mushroom
wild garlic and rosemary – pont neuf – green peppercorn sauce (GF)

Dessert

Chocolate £9

Chocolate and peanut butter bar – salted caramel – caramelised banana
banana sorbet – chocolate twist (Vg)

Mango £9

Mango parfait – coconut ice cream – mango and passionfruit salsa – sesame tuile – garden mint (GF*)

Buttermilk £8

Buttermilk pannacotta – baked rhubarb – rhubarb and rosewater syrup – rose petal – langues de chat (GF*)

Lemon £9

Lemon meringue – pine nut ice cream – lemon gel – crystallised pine nuts

Cheese

Scottish cheeses – truffled honey – oatcakes – celery – chutney (GF*)

Strathdon Blue – Minger – Arran Cheddar

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