



# 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.

Our Head Chef and Head Gardener 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

### **Cullen Skink** £7

Twice-baked smoked haddock soufflé – potato – onion – leek velouté

### **Chicken** £9

Confit chicken & pistachio terrine – pickled winter roots – blackberry gel (GF)

### **Scallops** £14

Isle of Skye scallops – truffle arancini – chives – lemon emulsion – pea sauce

### **Beetroot** £8

Textures of heritage beetroot – red sorrel – goat's cheese mousse – lemon dressing (GF) (V) (Vg\*)

### **Arbroath Smokie** £8

Arbroath Smokie rillettes – radish – watercress – pumpernickel bread (GF\*)

### **Soup of the day** £5

served with herb scone (V) (GF\*)

*Some dishes can be adapted to suit dietary requirements.*

**Vegetarian (V) Vegan (Vg) Gluten Free (GF) with amendments (GF\*) (Vg\*)**

*Details of allergen content are available upon request from your server.*

Prices inclusive of VAT at the current rate. Gratuities are discretionary.



# Main Course

## Salmon £18

Wester Ross salmon – sautéed baby potato – baby beetroot – dill oil – pea shoots  
cucumber & caper cream sauce (GF)

## Beef £33

7oz Scotch beef fillet – red onion purée – spinach – girolle mushroom  
truffle mashed potato – sauce chasseur (GF)

## Lamb £21

Rack of Scottish lamb – pearl barley – garden pea purée – capers – mint jus

## Stone bass £22

Stone bass – clam & mussel chowder – baby leeks – bubble & squeak – saffron

## Duck £19

Barbary duck breast – St Andrews Ale confit potato – kale – salsify  
sour cherry purée – Madeira jus (GF)

## Ravioli £15

Roasted butternut squash ravioli – amaretti – puy lentils – sage butter (V)

## Venison £19

Venison loin – braised red cabbage – dauphinoise potato – silver skin onion  
chocolate & pumpkin seed emulsion – ruby port jus (GF)

## Sides

Hand-cut chips £2

Truffle & parmesan fries £3

Green beans - toasted almonds - French butter £3

Roast sumac carrots - labneh - dukkar £3

Garden salad - radish - apple £3

# Dessert

## Chocolate £7

Soft centred chocolate pudding  
pistachio ice cream – white chocolate crumb

## Vanilla £7

Vanilla panna cotta  
raspberry & rose iced tea almond snap (GF\*)

## Buttermilk £8

Basil & buttermilk pudding  
poached figs – shortbread (GF\*)

## Mango £8

Mango parfait – coconut tuile – lemongrass sorbet (GF)

## Plum £8

Spiced plum soufflé – crumble – milk ice cream (GF\*)

## Rhubarb £8

Rhubarb & white chocolate creamaux  
crème anglaise – sugar shard – macaron

## Cheese

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

Strathdon Blue – Clava Brie – Isle of Mull 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*