



Noon 'til ten
bar - restaurant - terrace - lounges - in-room dining

Curated Comfort

curated: carefully chosen and thoughtfully organized or presented
comfort: a state of physical and mental ease. Latin: com-*fortis* 'strong' = *feeling strengthened*

NIBBLES & SHARES

Rufflets Marinated Gordal Olives (GF)	£3.95
Artisan Bread <i>Sicilian virgin olive oil and balsamic vinegar</i>	£3.95

STARTERS

Roasted Tomato Soup* (GF) <i>Sourdough bread and Rufflets butter</i>	£5.95
Seafood Chowder (GF) <i>Sourdough bread, Rufflets butter and crème fraiche (if you wish)</i>	£7.50
Smoked Salmon Delmonico (GF) <i>Rye bread, cornichons, capers, parsley, shallots, egg</i>	£11.50 / £15.50
Skagen Toast <i>Since 1958, Sweden's favourite shrimp 'salad' - juicy shellfish spooned over butter-fried sourdough toast</i>	£11.95 / £15.95
Mozzarella Arancini (V) <i>From Sicily with spicy love and a chilli sauce</i>	£8.75
House Terrine <i>Toasted sourdough bread</i> <i>*flavoured with fish essence</i>	£9.50

MAINS

RUFFLETS POSH PIES

A good ol' pie is Scotland on a plate. Humble and simple as it may seem, this favourite comfort food has a glorious heritage. Indeed, the filling within a kind of flour and olive oil based pastry was created in ancient Rome. North of Hadrian's wall, however, the Scottish pie followed a Northern European tradition with the use of butter and lard. Rufflets' posh pie uses bone marrow instead which is both succulent and tasty.

Boeuf Bourguignon Pie (<i>served with mash</i>)	£16.50
Fish Pie (GF)	£15.45

MAINS

Rufflets Horti-Farm Salad (V) (GF) <i>Fresh daily picks from our own bountiful garden</i> (<i>Surf it</i> or <i>turf it</i> for an additional £3.50)	£8.50 / £11.50
Macaroni Cheese (V) <i>De Cecco elbow macaroni enveloped in Colston Bassett Stilton, Oglesfield and Montgomery Cheddar</i>	£12.95
Rufflets Glorious Fish & Chips <i>With chunky homemade tartare sauce</i>	£15.50
Pork Belly <i>Porchetta</i> -style, Spiced Lentils, Cider Jus	£21.50
Burnt Aubergine, Lentils & Red Kidney Beans, Polenta (VG) (GF)	£14.50
Grilled Halibut with Garlic Shrimps, Spinach, Gremolata and saffron Parmentier potatoes <i>Where healthy meets indulgent</i>	£24.00

Highland Wagyu Beef Burger and Chips (<i>baby gem, beef tomato, Bois Boudran tomato relish</i>)	£16.95
Highland Wagyu Sirloin Steak (<i>triple-cooked hand-cut chips, red wine jus</i>)	£26.50

What is Highland Wagyu?

A native breed that are free-range, traditionally reared cattle, fed on a specially created GM-free “Blackford” blend. Cattle are finished as naturally as possible and the meat is matured for 28 days. Luxury Wagyu beef is fed on a specially created “Highland Wagyu” blend for 600 days after weaning to ensure consistently high marbling. The care and attention that goes into the welfare and farming of these animals gives customers the confidence that this gourmet beef is of the highest quality and the finest flavour.

Sunday Roast Every Day (*for two or more, subject to pre-order*)

Chateaubriand <i>with Béarnaise sauce or bone marrow gravy</i>	£60.00 (450g) for two / £13.50 per additional 100g
Fillet of Beef Wellington <i>with Béarnaise sauce or bone marrow gravy</i>	£80.00 for two
Grilled Chicken <i>with stuffing and gravy</i>	£29.50 for two

SIDES

All £3.95

- Roast carrots with honey mustard (GF)
- French beans with toasted almonds (GF)
- Spiced chips with chipotle ketchup (GF)
- Chorizo potatoes (GF)
- Long stem broccoli with shallots and hazelnuts (GF)

DESSERTS

With a glass of...

Almond & Orange Cake (GF)	£7.25	Delaforce Late Bottled Vintage 2012 (50ml)	£4.50
Sticky Toffee Pudding	£8.75	Quinta do Portal Tawny Port 10yr (50ml)	£4.50
Chocolate, Hazelnut & Nougat Semifreddo (GF)	£6.95	The Noble Wrinkled Riesling, d’Arenberg,	
Local Berries and Ice Cream (GF)	£5.95	Australia (100ml)	£7.50
Scottish Cheese Selection (GF available on request) <i>Chef’s mouth-watering picks with oatcakes, chutney and grapes</i>	£13.75	Pilgrim’s Blueberry & Basil Liqueur (50ml)	£5.00

A discretionary 10% service charge will be added to your bill.