



Twelve thirty 'til three
restaurant - terraces

Sundays at Rufflets

STARTERS

Pilgrim's Gin and dill cured sea trout , blood orange gel, orange reduction, hazelnut dressing (GF)	£10.25
Rufflets' garden heritage tomato and goat's cheese salad, basil pesto, micro rocket (V)	£11.50
Charcuterie plate, Barnett's artisan bread, olives, house chutney	£8.00
Soup of the day	£6.50

MAINS

Roast sirloin of Scotch beef , Yorkshire pudding, roast potatoes, roasted root vegetables, fine beans, gravy	£21.50
Sea Bream , light creamy fish broth, mint oil, herb crumb (GF*)	£19.50
Butternut squash risotto, roast squash, toasted pumpkin seeds (V)	£19.95
Chicken supreme , St. Andrews Ale confit potato fondant, petit pois a la Francaise, pea purée, chicken jus	£22.50

SIDES

All £3.95

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

DESSERTS

Bay leaf & vanilla pannacotta , chocolate soil brandy snap, Rufflets' rosehip gel	£8.95
Grand Marnier & almond cake, sugar shards, passionfruit sorbet (GF)	£8.95
Ice cream and local berries (GF)	£5.95
Scottish cheese selection, oatcakes, grapes, house chutney (GF*)	£13.75

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

V - vegetarian, Vg - vegan with amendments, GF - gluten free, *GF - gluten free with amendments*