



Noon 'til five
bar & lounges - restaurant - terraces - in-room dining

Curated Comfort

NIBBLES & SHARES

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

STARTERS

Smoked Salmon Delmonico (GF)	£11.50 / £15.50
<i>Rye bread, cornichons, capers, parsley, shallots, egg</i>	
Skagen Toast	£11.95 / £15.95
<i>Since 1958, Sweden's favourite shrimp 'salad' - juicy shellfish spooned over butter-fried sourdough toast</i>	
Mozzarella Arancini (V)	£8.75
<i>From Sicily with spicy love and a chilli sauce</i>	
Charcuterie Plate	£8.00 / £14.00
<i>Barnett's artisan bread, olives, house chutney</i>	
Soup of the Day	£6.50

MAINS

Rufflets Posh Pies	
Boeuf Bourguignon Pie (<i>served with mash</i>)	£16.50
Fish Pie	£15.45
Rufflets Glorious Fish & Chips	£15.50
<i>With chunky homemade tartare sauce</i>	

Highland Wagyu Beef Burger and Chips (<i>baby gem, beef tomato, Bois Boudran tomato relish</i>)	£16.95
---	--------

Butternut Squash Risotto (V)	£19.95
<i>Roast squash, toasted pumpkin seeds</i>	
Sea Bream (GF*)	£19.50
<i>Light creamy fish broth, mint oil, herb crumb</i>	
Corn-fed Chicken Supreme	£22.50
<i>St. Andrews Ale confit potato fondant, petit pois a la Francaise, pea purée, chicken jus</i>	

SIDES

Roast carrots with honey mustard (GF)	Herb potatoes (GF)	All £3.95
French beans with toasted almonds (GF)	Long stem broccoli with shallots and hazelnuts (GF)	
Spiced chips with chipotle ketchup (GF)		

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

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