

RUFFLETS

HOTEL | GARDENS | BRASSERIE

ST ANDREWS 1924

BRASSERIE MENU

TO BEGIN....

Cullen Skink, Homemade Bread	12
Teriyaki Pork Belly, West Coast Scallop, Shirazi Salad, Vadouvan Curry Sauce	15
Potted Ham Hock, Peppered Pineapple, Garden Micro Salad	13
Argyll Smoked Prawns, Café de Paris Butter, Pickled Cucumber Gel, Charred Baby Gem	15
Parsnip Rosti with Harissa, Feta and Caramelised Red Onion	11
Venison Charcuterie Board, Smoked Venison, Bresaola, Salami, Olives, Breads	11
<i>To Share</i>	21

TO CONTINUE....

Braised Scottish Beef Short Rib, Beef and Horseradish Bonbon, Dijon Mash, Bourguignon Sauce	27
Monkfish, Black Pudding, Butternut Purée, Kale, Beurre Noisette	25
Crispy Chicken Ballotine, Foraged Mushrooms, Spinach, Pomme Anna, Mushroom Jus	26
Lamb Lollipop, Shepherd's Pie, Braised Shoulder, Heritage Carrots, Beets, Lamb and Redcurrant Jus	32
Sole Meuniere, Garden Salad, Buttered Potatoes	29
Vegan Butternut Squash and Sage Ravioli	21

TO END....

Loch Lomond Malt Whisky & Roasted Chestnut Cream Cake	13
Deconstructed Leven Raspberry & Drambuie Cranachan	11
Highland Orchard Apple & Sea Buckthorn Tarte Tatin	12
Fife Victoria Plum, Almond & Meadowsweet Delice	10
Perthshire Blackberry, Scottish Heather Honey & Goat's Milk Parfait	11
Scottish Highland Cheese & Spiced Plum Board	15

FROM THE KITCHEN GARDEN TO THE BRASSERIE

Rufflets' Organic Kitchen Garden quietly shapes the way we cook. Through the seasons, it gives the kitchen herbs, leaves, vegetables and edible flowers. Picked when they are ready, and used when they are at their best.

That closeness between garden and table is central to the Brasserie. The food is generous, seasonal and rooted in the grounds around us – not overly dressed, not overworked, but guided by what is growing, what is fresh, and what feels right for the time of year.

It might be a handful of herbs, young vegetables or microgreens for Rufflets' Organic Garden Leaf Salad.

Small details, grown with care, brought to the table, and shared.

Please advise us of any dietary requirements or allergies that you may have.

A discretionary 12.5% service charge will be added to your bill.