

RUFFLETS

ST ANDREWS

— 1924 —

BRASSERIE SUNDAY LUNCH

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.

STARTERS

Freshly Made Soup	8
Sourdough Bread & Edinburgh Butter	
Terrine	12
Coronation Chicken, Pickles, Chilli, Chicken Skin Granola	
Skagen Crumpet	15
Shrimps and Crayfish, Sour Cream, Fresh Horseradish, Crumpet	
<i>A Swedish classic, rooted in Nordic coastal tradition</i>	
Sea Trout	14
Pastrami Spices, Crème Fraîche, Lovage, Rye Bread	

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.

MAINS

Poussin	36
Spatchcock Poussin, Roasted Pepper Salsa, Burnt Onion Oil	
North Sea Cod	24
Green Sriracha, Yoghurt, Watercress	
Roast Beef	26
Slow Roasted Striploin of Sirloin, Yorkshire Pudding, Vegetables, Roast Potato, Gravy	
Celeriac	21
Salt-Baked Celeriac, Pickled Celery, Almonds, Mushroom Sauce	

SIDES

8 each

Fried Baby Potatoes

Smoked Yoghurt

Grilled King Oyster

Truffle Granola, Chives

Beef Fat Carrots

Seaweed, Sesame

Pierre Koffman Skinny Fries

Corra Linn, Garlic Oil

Rufflets' Garden Leaf Salad

Radish, Anster Cheddar, White Balsamic, *Planeta* Extra Virgin Olive Oil

DESSERTS

Crème Brûlée	10
Lemon Verbena	
Sticky Toffee Pudding	10
Vanilla Ice Cream, Toffee Sauce	
Ice Creams & Sorbets	8
Cheese	14
Scottish Cheeses from I. J. Mellis, Homemade Chutney, Biscuits	

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