



Noon 'til ten
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>	

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	£15.45

Rufflets Glorious Fish & Chips	£15.50
<i>With chunky homemade tartare sauce</i>	

Highland Wagyu Beef Burger and Chips (*baby gem, beef tomato, Bois Boudran tomato relish*) £16.95

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.

SIDES

All £3.95

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

Distinguished Dining

STARTERS

Beef cheek croquette, peas, broad beans, balsamic and truffle dressing, confit shallots	£9.50
Pan-fried mackerel , horseradish, apple, dill oil, crème fraîche (GF)	£11.95
Pilgrim's Gin and dill cured sea trout , blood orange gel, orange reduction, hazelnut dressing (GF)	£10.25
White crab , textures of cucumber, passionfruit dressing	£12.50
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

Venison loin , pomme Anna, celeriac purée, cavolo nero, red wine jus (GF)	£27.50
Honey-glazed duck breast , bon bon, courgette, carrot and ginger purée, Madeira & orange butter sauce (GF*)	£22.50
Sea bream , light creamy fish broth, mint oil, herb crumb (GF*)	£19.50
Beef fillet , red onion purée, spring onion, pomme purée, braised King Oyster mushroom, truffled jus (GF)	£32.00
Butternut squash risotto, roast squash, toasted pumpkin seeds (V)	£19.95
Corn-fed chicken supreme , St. Andrews Ale confit potato fondant, petit pois a la Francaise, pea purée, chicken jus	£22.50
Roasted tender stem broccoli and puy lentil salad, rainbow carrots, toasted seeds (Vg)	£14.95

Indulge Yourself *(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

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*