



SEASONS

RUFFLETS ST. ANDREWS

Sunday Lunch

Starter

Soup of the day – savoury scone (V)

Pressing of Goosnargh duck and herbs – heritage carrots – chicory salad (GF)

Rillette of Loch Duart salmon – compressed cucumber – lemon curd – micro cress (GF)

Camembert fritters – roasted garlic mayonnaise – toasted sourdough (V)

Gnocchi – roasted red peppers – pesto – parmesan (V)

Main Course

Roast rib-eye of Scotch beef – Yorkshire pudding
roasted root vegetables – roasted potatoes – gravy * £3.50 supplement

Grilled fillet of plaice – brown shrimps – herb potatoes – wilted greens (GF)

Roast loin of pork – crackling – apple compote – roasted root vegetables
roast potatoes – cider sauce (GF)

Stone bass – spiced cous cous – sun-blushed tomatoes – crispy chorizo

Twice baked Anster cheese soufflé – roast cauliflower – confit leeks – Parmesan (V)

Dessert

Vanilla panna cotta – forced rhubarb – ginger (GF)

Sticky toffee pudding – butterscotch sauce – vanilla ice cream

Warm apple and sultana crumble tart – calvados sauce

Dark chocolate delice – griottine cherry compote – cocoa nib tuile

Barweys cheddar – honeycomb – house chutney – homemade oatcakes (GF)

2 courses - £20.00

3 courses - £26.50

All prices are inclusive of VAT @ 20%. Service not include

V – Vegetarian, GF - Gluten Free with amendments to the dish

Details of allergen content are available from your server