



SEASONS

RUFFLETS ST. ANDREWS

Starter

Soup of the day – savoury scone (V) (GF*)

Farmhouse pâté – Cumberland sauce – orange salad – garlic bread (GF*)

Tempura of Scrabster squid – chilli jam – oriental salad – coriander

Roast beetroot – whipped goat's cheese – toasted pine nuts – torched figs (V) (GF*)

Main Course

Smoked haddock and herb fishcake – crushed peas – pont neuf – rocket
Parmesan cheese – pot of Hollandaise

Game pie – black pudding croquette – spinach – purple sprouting broccoli – juniper jus

Medium-cooked flat iron steak – crispy onions – buttered new potatoes
peppercorn sauce – house salad (GF*)

Warm tart of vegan feta cheese – wild mushrooms – butternut squash – crispy leeks – herb dressing (Vg)

Dessert

Buttermilk panna cotta – rhubarb compote – langues de chat – baby mint

Prune and Armagnac parfait – caramel crisp – salted caramel – chocolate soil – lemon balm (GF*)

Warm chocolate cake – spiced syrup – mandarin sorbet – bubble tuile (GF)

Selection of ice creams and sorbets

Two course £17.00
Three course £20.00

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

V – Vegetarian Vg – Vegan GF - Gluten Free (*with amendments to the dish)

Details of allergen content are available from your server