

RUFFLETS

ST ANDREWS

— 1924 —

Table d'Hôte Menu

STARTERS

Celeriac Velouté, Curried Apple Fritter

Chicken Liver Parfait, Gooseberry Chutney, Madeira Jelly, Toasted Brioche

Cured Mackerel, Turnip, Pickled Cucumber, Buttermilk & Dill Dressing

MAINS

Cauliflower & Biggar Blue Risotto, Cocoa (GF) (V)

Roast Ballotine of Chicken Leg, Pommes Anna, Garniture Coq au Vin, Roast Chicken Jus (GF)

Pan Cooked Sea Trout, Mussels & Cullen Skink Brose (GF)

DESSERTS

Salted Caramel Crème Brulee, Rufflets Shortbread (V)

Caramelised Miso Mousse, Matcha Shortbread, Black Sesame, Cherry (V)

Plum Frangipane Tart, Orange Sorbet (V)

2 Course £44

3 Course £55

A discretionary 10% service charge will be added to your bill

V - vegetarian, Vg - vegan, GF - gluten free, DF - dairy free

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