

RUFFLETS

ST ANDREWS

— 1924 —

Our menus draw together the best Scottish produce with an abundance of fresh herbs, fruit and vegetables organically-grown in our own kitchen garden. Across the seasons, our Head Chef, Scott Cameron and his team handpick the finest ingredients to be transformed into inspiring and mouth-watering dishes.

We hope that you will have an opportunity to take a stroll around the grounds and kitchen garden during your stay. Head Gardener, Logie Cassells and our maestros of edible growing, Jane and Lizzie, would be delighted to guide you and answer any questions that you may have.



STARTERS

Beetroot & Game Consommé, Pressed Confit Duck Leg, Plum (GF)	£9.00
East Neuk Smoked Salmon, Kalamansi, Fennel, Caviar, Dill Cream	£12.50
Germinated Lentils, Seaweed, Apple, Goat's Curd, Bramble Vinegar	£10.50
Poached Rufflets' Hen Egg, Peas & Broad Beans, Pickled Chestnut Mushrooms (V) (GF) (DF)	£10.00

MAINS

Highland Venison, Salt Baked Celeriac, Pickled Blackcurrants, Almond (GF)	£27.00
Stone Bass, Crab Stovies, Salsify, Kale, Caviar & Vanilla Butter Sauce (GF)	£27.00
Risotto of Pumpkin & Squash, Trompette de la Mort, Cime di Rappa, Truffle (V)	£18.00
Baked North Sea Cod, Frog's Legs, Sweetcorn Ragout, Cep, Roast Chicken Jus (GF/DF)	£26.00

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DESSERTS

Assiette of Cherry	£9.00
Caramelised Miso Mousse, Matcha Shortbread, Black Sesame, Cherry	£9.00
Dark Chocolate Ganache, Leadketty Farm Raspberries, Whisky, Granola (V)	£9.00
Scottish Cheeses, Chutney, Pickled Grapes, Biscuits	£14.00
<i>Coffee & Petits Fours</i>	<i>£6.00</i>

WITH A GLASS OF...

Quinta do Portal Tawny Port 50ml	£4.50
Quinta do Crasto LBV Port 50ml	£4.50
Cranswick Botrytis Semillon 100ml	£7.50
Pilgrim's Raspberry & Ginger liqueur 50ml	£5.00
Pedro Ximenez Sherry, Barbadillo 50ml	£4.00

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.