

RUFFLETS

ST ANDREWS

— 1924 —

Sunday Lunch Menu

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.

STARTERS

Celeriac Velouté, Curried Apple Fritter

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

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

MAINS

Roast of The Day

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 £35

3 Course £40

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.