

RUFFLETS

ST ANDREWS

— 1924 —

THE DINING ROOM MENU

STARTERS

Chawanmushi, Oscietra Caviar, Macadamia

Braised Snail & Barley Risotto, Almond, Parsley, Fennel

Smoked Scottish Salmon, Nasturtium, Horseradish, Roe

Artichoke & Truffle Ravioli, Winter Mushrooms

MAINS

Highland Venison, Pumpkin, Celeriac, Turnip

Guinea Fowl, Blackberry, Beetroot, Salsify

Halibut, White Bean, Maitake, Parsnip, Vadouvan

St Andrews Cheddar & Onion Bridie, Winter Vegetables, Onion Velouté

PUDDINGS

Cherry, Vahlrona Dark Chocolate

Chestnut, Vanilla, Caramelised Orange

Vanila Brûlée, Apple, Hazelnut Crumb

Cheese & Biscuits

2 Courses - £44 per person

3 Courses—£55 per person

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

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