

# 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

Soup of the Day, Bread & Butter

Smoked Scottish Salmon, Rye Bread & Cultured Butter

Artichoke & Truffle Ravioli, Winter Mushrooms (V)

Ballancourt Chicken Liver Parfait, Rhubarb Chutney, Sourdough

### MAINS

Roast of the Day

Battered Pittenweem Haddock, Pierre Koffman Chips, Tartare Sauce

Roast Chicken Breast, Haggis, Neeps & Tatties

Cauliflower Risotto, Golden Sultana, Caper, Green Olive (V)

### DESSERTS

Vanilla Crème Brûlée (V)

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce

Spiced Rice Pudding, Sea Buckthorn, Dark Chocolate Sorbet (V/GF)

Scottish Cheeses, Biscuits, Chutney (*£5 supplement*)

2 Course £40

3 Course £45

*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.*