

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, Pickled Grapes, 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.