RUFFLETS ST ANDREWS

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.

NIBBLES

Gordal Olives	£4.50
Marcona Almonds	£4.50

SMALL PLATES

Sourdough Bread, Cultured Butter, Extra Virgin Olive Oil & Balsamic	£4.50
Bonito Tuna Fillets in Olive Oil, Sourdough & Cultured Butter	£8.50
Sardines in Extra Virgin Olive Oil, Sourdough & Cultured Butter	£8.50
Mixed Leaves from our Garden, Mango or Caesar Dressing	£6.00
Cream Cheese stuffed Sweet Red Peppers	£4.50
Red Pepper Meze, Sourdough	£4.50
Grilled Aubergine Meze, Sourdough	£4.50
Rabbit & Prune Pate, Sourdough, Pickles	£10.00
Duck & Armagnac Pate, Sourdough, Pickles	£10.00

CHEESES & CHARCUTERIES

Scottish Cured Meat	£17.00
Scottish Cheese & Scottish Cured Meat	£27.00

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STARTERS

Freshly-made Soup, Bread & Cultured Butter	£8.25
Haggis Bon–Bons, Mango Chutney	£13.50
Scottish Smoked Salmon, Capers, Shallots, Dressed Leaves, Brown Bread & Butter	£14.00

MAINS

Linguini Pomodoro, 32 Month Aged Parmesan, Extra Virgin olive Oil	£19.50
Battered Haddock, Pierre Koffman Chips, Tartare Sauce, Pea Puree	£21.50
John Gilmour's Bone Marrow Burger, Cheddar, Pierre Koffman Chips	£21.00

John Gilmour's 35 Day Aged 10oz Sirloin Steak	£40.00
John Gilmour's 35 Day Aged Ikg Tomahawk Steak (ideal for Sharing)	£95.00
Steaks are served with Dressed Leaves, Pierre Koffman Chips & a choice of	
Garlic & Herb Butter, Peppercorn Sauce or Chimichurri	

DESSERTS

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce	£10.50
Selection of Ice Creams & Sorbet	£9.50
Scottish Cheeses	£15.00

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.