

# RUFFLETS

ST ANDREWS

— 1924 —

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

Salt & Pepper Cashews <i>VG/DF/GF</i>	£4.50
Gordal Olives <i>VG/DF/GF</i>	£6.00
Wild Hearth Bakery Sourdough & Cultured Edinburgh Butter <i>v</i>	£6.00

## STARTERS

Homemade Soup	£7.00
Smoked Scottish Salmon, Rye Bread, Cultured Butter	£14.00
Prawns Marie Rose, Pink Grapefruit, Lettuce <i>DF/GF</i>	£12.00
Ballancourt Chicken Liver & Port Pate, Sourdough, Apple Chutney	£10.00
Garlic Forest Mushrooms, Toasted Sourdough <i>v</i>	£9.00

*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.*

# RUFFLETS

ST ANDREWS

— 1924 —

## MAINS

Aglione Olio <i>V/DF</i>	£18.00
Classic Bangers & Mash, Caramelised Onion Jus <i>GF</i>	£18.00
Vegan Bangers & Mash, Caramelised Onion & Mushroom Sauce <i>VG/DF</i>	£18.00
Homemade Pie	£19.00
Battered North Sea Haddock, Chips, Tartare Sauce <i>DF</i>	£19.50
Smash Burger, Cheese, Lettuce, Tomato, Relish, Chips	£19.00
Vegan Burger, Lettuce, Tomato, Relish, Chips <i>VG/DF</i>	£19.00
35 Day Aged 10oz Angus Ribeye Steak, Mushroom, Tomato, Chips, Garlic & Herb Butter <i>GF</i>	£40.00

## DESSERTS

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce <i>V</i>	£10.50
Vanilla Crème Brûlée <i>V</i>	£10.50
Selection of Ice Cream & Sorbets <i>V</i>	£9.50
Cheese, Chutney, Biscuits	£12.00

*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.*