

# RUFFLETS

ST ANDREWS

— 1924 —

## THE DINING ROOM MENU

### STARTERS

Chicken & Duck Liver Parfait, Rhubarb

Teriyaki Smoked Pigeon, Duck Leg, Onion, Kimchi *DF/GF*

St Andrews Bay Lobster, Orzo, Parmesan

Poached Hen's Egg, Pickled Shiitake, Macadamia, Truffle *DF/GF/V*

### MAINS

Venison, Beetroot, Salsify, Blackberry, Amaretto *GF/DF*

Halibut, Braised Ox Cheek, Parsnip, Horseradish *GF*

Cauliflower Risotto, Golden Sultana, Caper & Green Olive *GF/V*

Corn Fed Chicken, Panisse Chips, Almond, Vadouvan *GF*

### PUDDINGS

Chestnut Parfait, Caramelised Orange, Meringue *GF*

Hazelnut Praline Parfait, Milk Ice Cream

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

Cheese, Biscuits, Chutney

***2 Courses - £45 per person***

***3 Courses—£58 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*