

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, Capers, Shallots, Dressed Leaves, Brown Bread & Butter

Scottish Charcuteries, Pickles, Bread & Butter

Strozzapreti, Golden Raisin, Caper, Shimeji (V) (DF)

MAINS

Roast of the Day

Battered Pittenweem Haddock, Pierre Koffman Chips, Tartare Sauce, Crushed Peas

Roast Chicken Breast, Haggis, Neeps, Mash Tatties, Whisky Cream Sauce (GF)

Pea & Mint Risotto, Lanark Blue Cheese (V) (GF)

DESSERTS

Dark Chocolate Marquise, Banana, Praline (V) (GF)

Caramelised Miso Crème Brûlée, Matcha Shortbread (V)

Rhubarb & Mint from our Garden

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.