

SUNDAY LUNCH MENU

*Last Sunday of each month
12:30 - 15:00*

The allure of St Andrews' coastal charm is something very special and we are beyond lucky with our location over the infamous West Sands. Our relaxed monthly Sunday lunch menu will allow you to enjoy a symphony of flavours, featuring fresh catches expertly prepared into delectable dishes. We look forward to welcoming you.

Two Courses £60 | Three Courses £65



Natural Islay Oysters
red wine & shallot vinaigrette
£4.9 each

STARTERS

Ashcrofts Farm Cauliflower Veloute
smoked haddock scotch egg

Rillette of Hot Smoked Salmon
avocado, pickled cucumber, tattie scones

Hand Dived Orkney Scallops
"white curry"
(£10 Supplement)

Course Paté of Rare Breed Pork
celeriac remoulade, house chutney, toasted brioche



Five oysters can be supplemented as a starter upon request
* = Can be catered for vegetarian requirements

M A I N S

Loch Etive Sea Trout Wellington
smoked haddock & leek gratin
(to share for two)

Roast Shetland Cod
oyster fritter, Shetland mussels, warm tartare butter sauce

East Neuk Crab Spaghetti
homemade pasta, tomato, chilli, parsley

Blanquette of Autumnal Vegetables
globe artichoke, wild mushroom koi a vast, salsify

Wild Mallard
English plum, caramelised celeriac, beetroot

S I D E S

Green Beans & Hazelnuts - £6 Buttered Jersey Royal Potatoes - £6



"P U D D I N G S"

Apple Tart Tatin
Tahitian vanilla ice cream
(to share for two)

Tiramisu
espresso, coffee ice cream

Sorbetto Limone
classic lemon sorbet, Limoncello

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake
(Six Cheese Selection - £10 supplement)