

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

Hand Dived Orkney Scallops
"white curry"

John Ross of Aberdeen Smoked Salmon
sour cream, avocado, tattie scone

New Season Scottish Asparagus
sauce gribiche

Con Fed Chicken & Duck Liver Parfait
truffle butter, fruit chutney, toasted brioche



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

M A I N S

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

Summer Vegetable Risotto
mascarpone, flowering courgette

T O S H A R E

"Pescato del Giorno"
Fish of the day filleted for two
Isle of Wight tomatoes, Puglia buratta, Jersey Royal potatoes

Ribeye of Scotch Beef
rosti potatoes, caesar salad, anchovy, parmesan, croutons

S I D E S

Green Beans & Hazelnuts - £6 Buttered Jersey Royal Potatoes - £6
Caesar Salad - £10



"P U D D I N G S"

Tiramisu
espresso syrup, coffee ice cream

Tahitian Vanilla Ice Cream
Perthshire strawberries, fresh honeycomb, warm madeleines

Sorbetto Limone
classic lemon sorbet, Limoncello

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

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.
One course priced individually at £45 | A discretionary 12.5% service charge will be added to your bill for tables of 5 or more.