

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)

Scottish Game & Duck Liver Pate
Agen prune, pistachio, spiced fruit chutney



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

M A I N S

Steamed Day Boat Halibut
oyster fritter, Shetland mussels, warm tartare butter sauce

Roast Shetland Cod
Scottish heather honey, hips cabbage, Jerusalem artichoke

East Neuk Crab Risotto
tomato, chilli, parsley

Blanquette of Winter Vegetables
globe artichoke, wild mushroom,, salsify

Rare Breed Pork Loin
morcilla, celeriac, braised cheek

S I D E S

Green Beans & Hazelnuts - £7 Creamed Potato- £7



"P U D D I N G S"

Tiramisu
espresso, coffee ice cream

Dark Chocolate & Hazelnut Croustillant
Brown butter ice cream

Sorbetto Limone
classic lemon sorbet, Limoncello

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