



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

Classic Steak Tartare organic egg yolk, toasted brioche, Oscietra Caviar



Five oysters can be supplemented as a starter upon request

* = Can be catered for vegetarian requirements

MAINS

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

Spring Vegetable Risotto wild garlic mascarpone, flowering courgette

TO SHARE

"Pescato del Giorno"

Fish of the day filleted for two

Isle of Wight tomatoes, Puglia buratta, Jersey Royal potatoes

St Brides Whole Roasted Chicken asparagus hollandaise, Caesar salad, anchovy, parmesan, croutons

SIDES

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



"PUDDINGS"

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.