

Restaurant @ the Russell



As we now move into Spring time, our Kitchen team lead by Head Chef Michael Smith have been hard at work, they have created a delicious Seasonal Market Menu with locally sourced produce and innovative but yet classic Scottish dishes on our Menu for you to enjoy.

Liam Jukes, our Restaurant manager has created some delicious Pre- Dinner drinks to cleanse the palate and get you in the mood for the night ahead

The Russell Whisky Sours, Lagavulin 16yr old, rosemary, lemon juice, egg white £12.5

The Scottish Mojito, Rock rose gin, mint leaves, lime juice, simple syrup £8.5

Edinburgh Fizz, Prosecco, Edinburgh gin elderflower liqueur, raspberry £7.5



From our Beautiful Seas

6 or, 12 Cumbrae, Fairlie Farmed Oysters

served over crushed ice, lemon, tabasco, red wine & shallot vinegar

£9.5 for 6 or, £19 for 12

Half or, Whole St. Andrews Bay Lobster

grilled or chilled, served with roasted garlic mayo, dressed leaves, chips/baby potatoes

£19.5 for Half or, £39 for Whole

Grilled Malaig Scallop in the Shell

grilled with garlic butter and chorizo

£5.5 per scallop



Scott Brothers Scotch Beef From The Char Grill

6 oz Flat Iron Steak £23.5

8 oz Rib eye Steak £27.5

8 oz Fillet Steak £31.5

All served with Slow Roast Plum Tomato, Mushroom & Watercress, Onion rings

choice of baby potatoes/home cut chips/whipped potatoes

choice of bearnaise/blue cheese/pepper sauce