

Russell Hotel Market Menu

To Start

Steamed Shetland Mussels

coconut milk, white wine, chilli, lemongrass, coriander, lime

Pittenweem Crab

avocado mousse, sweetcorn, tomato, basil, parmesan tuille

Ham Hock Terrine

piccalilli, dressed leaves, toasted sourdough

Cauliflower

textures of cauliflower, golden raisins, capers, apple, curry, amaranth

Main Courses

Fish and Chips

pan fried cod loin, pont neuf potatoes, crushed peas, tapenade, tartare dressing, lemon oil

Haggis, Neeps & Tatties

roast rack of lamb, haggis, turnip, whipped potatoes, lamb and whisky jus

Stuffed Breast of Roast Pheasant

wild mushroom and pistachio mousse, salsify, date puree, chicory, game jus

Ravioli

ravioli of vegetarian haggis and quails egg, baby vegetables, carrot puree, sage pesto

Desserts

Sticky Toffee Pudding

muscovado sauce, salted caramel ice-cream

Cranachan

apple compote, hazelnut and oat crumble, honey mousse, Drambuie, raspberry

Mrs D's Rosemary Crème Brulee

orange shortbread, rhubarb, vanilla ice cream

Fine Scottish Cheese

quince, grapes, dried fruits, water biscuits & oatcakes

Coffee/Tea & Homemade Petit-Fours £4.50

2 Course Menu - £29.75 / 3 Course Menu - £37.50

(Please let us know if you have any requests for a special diet or allergy)

E: enquiries@russellhotelstandrews.co.uk