

Russell Hotel Market Menu

To Start

Steamed Shetland Mussels

white wine, spring onion, garlic, parsley, lemongrass, cream

St. Andrews Bay Lobster Cocktail (supplement £4.50)

battered tiger prawn, brown shrimps, aioli, baby gem lettuce, tomato

Duck Liver, Madeira & Orange Parfait

beetroot pickle, hazelnut toast, dressed leaves

Seared Tuna Loin Coated in Sesame, Poppy Seeds & Dijon

wasabi crème fraiche, pineapple, crispy leek, coriander & parsley puree

Black Crowdie, Green Olive & Tomato Salad

heritage tomatoes, Micro basil leaves, balsamic, rocket

Main Courses

Pan Seared North Sea Hake Fillet

buttered samphire, brown crab risotto bon bon's, parmesan, lobster bisque

Roasted Loin of Grampian Venison

parsnip puree, shitake mushroom, chorizo, celeriac dauphinoise, game jus

Breast of Roasted Corn Fed Chicken Supreme

stornoway white pudding, tarragon pommes puree, ayrshire bacon, green beans

Vegetarian Haggis

celeriac puree, baby turnips, sweet potato & leek croquette, crispy rocket

Scott Brothers Scotch Beef From the Chargrill

Ribeye 8oz. (Suppl.- £6.50) Sirloin 8oz. (Suppl.-£6.50) Fillet 8oz. (Suppl.- £9.50)

*roast flat cap mushroom, tomato jam, crispy onions, watercress, chips/baby potatoes/tarragon pommes puree
& blue cheese, peppercorn or béarnaise sauce*

Desserts

The Famous Russell's Sticky Toffee Pudding

butterscotch sauce, salted caramel ice-cream, brandy snap wafer

Chef's Cheesecake of the Day

chocolate tuille, crumble, vanilla ice cream, fruit coulis

White Chocolate & Raspberry Parfait

granola, cherries in kirsch, lemon curd, meringues

Selection of Sorbets or Ice Creams

berries, crumble, chocolate tuille

Selection of Fine Scottish Cheeses

quince, grapes, arran oaties, celery & apple, chutney

Coffee/Tea & Homemade Petit-Fours £4.50

2 Course Menu- £27.50 / 3 Course Menu- £35.00

(Please let us know if you have any requests for a special diet or allergy) E: enquiries@russellhotelstandrews.co.uk