

THE RUSSELL HOTEL, St Andrews

Market Menu

To Start

Steamed Shetland Mussels

Cooked in White Wine & Coconut Milk with a hint of Chili, Lime & Coriander

Honey Roast Hot Smoked Salmon

Chive Blini, Keta Caviar, Arran Mustard & Lemon Vinaigrette

Chicken Liver and Port Parfait

Gooseberry & Fig Chutney, Toasted Sourdough

Salad of Mixed Beets

Honey Roast Parsnips, Crunchy Walnuts, Crowdie Cheese, Olive Oil Dressing

Chef's Homemade 'Soup of The Day'

The Main Event

Pan Fried Fillet of Sea Bass

Spinach & Potato Cake, Cullen Skink Sauce, Crispy Leeks & Bacon

Roast Saddle of Highland Venison

Squash Puree, Pickled Red Cabbage, Chestnut Mash, Venison Jus

Roast Loin of Perthshire Lamb

Rosemary & Garlic Mousse, Fondant Potato, Wilted Greens and a Madeira Jus

Char Grilled 8oz Scottish Beef Ribeye Steak,

Flat Mushroom, Plum Tomato, Chips (Supp. £6.50)

Stuffed Butternut Squash

Stuffed with Wild Mushroom & Garlic Ragout, Herb Crème Fraiche, Root Vegetable Crisps

Desserts

The Cranachan, Raspberry Puree, Fresh Raspberries, Drambuie, Oats, Honey

Belgian Chocolate & Baileys Cheesecake , White Chocolate Ice Cream & Shortbread

The Russell's Famous Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice-Cream

Cheese Slate with Chutney, & Biscuits (Supp £3.50)

2 Courses £24.50

3 Courses £29.75

(Please let one of our team know should you have any allergies before ordering)