

Restaurant @ the Russell



Its Spring time in St. Andrews and our Kitchen team lead by Head Chef Michael Smith has been hard at work, they have created a delicious Seasonal Market Menu with locally sourced produce and innovative but yet classic Scottish dishes

We have created some delicious Pre- Dinner drinks to cleanse the palate and get you in the mood for the night ahead

Passin Fruit Diaquiri, Dark Matter Rum, Bacardi Anejo 4, Passion Fruit, Syrup £8.5
The Scottish Links, Eden Mill Gin, Raspberry Puree, Basil, lemon juice, syrup £8.5
Peach Bellini, Prosecco, Boe Peach & Hibiscus Liqueur, Peach Puree £7.5



From our Beautiful Seas

6 or, 12 Cumbrae Rock Oysters

served over crushed ice, lemon, tabasco, red wine & shallot vinegar
£12 for 6 or, £24 for 12

Half or, Whole St. Andrews Bay Lobster

grilled or chilled, served with roasted garlic mayo, dressed leaves, chips/baby potatoes
£22.5 for Half or, £45 for Whole



Scott Brothers Scotch Beef From The Char Grill

8 oz Rib eye Steak £7.50 Suppl.

8 oz Fillet Steak £10.5 Suppl.

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