



*"a friendly welcome
and consistently good food
makes The Russell Hotel
the ideal 19th Hole"*



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Snacks & Nibbles

Homebaked Bread Rolls for 2, salty butter	£4
Haggis Bon Bons, Arran mustard mayo	£5
Marinated Mixed Olives,	£4
Devilled Whitebait, Smoked paprika, lime	£6

Starters

Steamed Shetland Mussels, Coconut Thai Spiced or Classic Marinere Sauce, sourdough toast, butter	£10
Seared West Coast Scallops, cauliflower, apple, pig, hazelnut, burnt butter, sherry vinegar	£16
Smoked Scottish Salmon, Hot and Cold Smoked, red onion, capers, dill, crème fraiche, keta caviar	£13
Ham Hock & Garden Pea Terrine, pickles, piccalilli, mustard dressed leaves	£12
Caramelized Red Onion Hummus, homemade flatbreads, crudites, (Veg/Vegan)	£9.5
Beetroot, Tomato & Thyme Tart Goats cheese, pesto, watercress, parmesan crisps, basil leaves, balsamic reduction (veg/vegan)	£10

Salads

(Starter or as Main)

Classic Caesar Salad, parmesan, anchovy, parsley, gems, brioche croutons, Caesar dressing	£8/14
Add, Chicken, Smoked Salmon or even Lobster, see your server.	
Seared Tuna Niçoise, sesame, green beans, gems, beef tomato, red onion, confit potatoes, olives, basil	£14/26



Pastas

(Starter or as Main)

Shellfish Linguine, Brown crab, Mussels, Clams, chili, lemon, garlic, rocket, cherry tomatoes, white wine, herbs	£12/23
Wild Mushroom Orzo, mixed wild mushrooms, parmesan, crème fraiche, herb crumb, truffle oil	£8.5/16

Main Courses

Roasted Salmon, lemon pommes puree, cauliflower puree, garlic butter, brown shrimps, olive tapenade	£24
Pan Seared Halibut, mussel and saffron velouté, turnip, carrot, braised pak choy, dauphinoise	£32
St Andrews Lobster and Crab Thermidor, confit baby potatoes, beetroot, fennel salad	£29/55
Confit Lamb Shoulder, crispy sweetbread, pearl barley risotto, celeriac, baby spinach, lamb jus	£28
Corn fed Chicken Supreme, haggis, neeps and tatties, greens, whisky cream sauce	£26
The Summer Risotto Seasonal greens, garlic, mint, parmesan, basil oil, arborio	£19

From the Chargrill

8oz Sirloin Steak	£35
8oz Ribeye Steak	£36
8oz Fillet Steak	£42
All steaks come with slow roast plum tomato, flat cap mushroom, dressed watercress salad and choice of potatoes	
Add a Sauce, Peppercorn, bearnaise, garlic butter	£2.5
Chef's Traditional Sunday Roast Rib of Beef or Leg of Lamb, seasonal vegetables, duck fat roasters, Yorkshire pudding, gravy (Sunday Only)	£22.5

Desserts

Vanilla and Rum Panna cotta, strawberries, basil, brandy snap, elderflower sorbet	£10
White chocolate mousse, mint, pineapple, mango and passion fruit salsa, coconut tuille and ice cream	£9
Chefs Gluten Free Sticky Toffee Pudding, muscovado sauce, vanilla ice cream	£8
The Cranachan, Drambuie Brulé, raspberry sorbet, oat crumble, honey Chantilly	£10
Selection of Fine Scottish Cheeses, grapes, chutney, quince, arran oaties	£12

Coffee &

Herbal Teas

Latte/ Cappuccino/ Flat White	£3.25
Espresso	£2.20
DbL Espresso	£2.95
Americano	£2.85
Espresso Macchiato	£2.35
DbL Espresso Macchiato	£3.20
Mocha	£3.25
Hot Chocolate	£2.85
Hot Choc 'n' Marshmallows	£3.25
Pot of English Breakfast Tea	£2.50
Pot of Brodies Speciality Tea	£2.75

THESE MENUS ARE SANITISED
AFTER EACH USE

PLEASE SEE YOUR SERVER IF YOU HAVE
ANY DIETARY REQUIREMENTS