

• ONDINE •

OYSTER & GRILL

ST ANDREWS

OYSTERS (6)	CUMBRAE <i>firecracker dressing</i>	£30
	CRISPY OYSTERS <i>Buffalo hot sauce</i>	£35
TO START	BURRATA HERITAGE TOMATO TART <i>romesco</i>	£19
	FISH & SHELLFISH SOUP <i>rouille, Gruyère, croutons</i>	£19
	SMOKED SALMON <i>pickled cucumber, crème fraîche</i>	£23
	CHICKEN LIVER PARFAIT <i>summer truffle butter, buttered crumpets</i>	£19
	LEMON SOLE GOUJONS <i>Vietnamese dipping sauce</i>	£21
	CAESER SALAD <i>brown butter crumb, aged parmesan</i>	£16
MAINS	STEAMED SHETLAND MUSSELS <i>white wine garlic broth</i>	£25
	DEEP FRIED NORTH SEA COD <i>minted pea puree, house fries</i>	£28
	MONKFISH AU POIVRE, <i>buttered spinach, peppercorn sauce</i>	£30
	PRIME ANGUS SIRLOIN (bone in) <i>rosemary gravy</i>	£54
	LEMON SOLE MEUNIERE <i>brown butter, capers, brown shrimp</i>	£39
	WHOLE GRILLED EAST COAST LOBSTER <i>fine herb & garlic butter</i>	£65
SIDES	HOUSE FRIES / BUTTERED POTATOES / BUTTERED SPINACH	£7
	MIXED LEAF SALAD	
PUDDINGS	TIRAMISU	£14
	CHOCOLATE AND PRALINE GANACHE <i>vanilla crème fraîche</i>	£14
	BLACKETYSIDE BERRY PAVLOVA, <i>crème patisserie</i>	£14
	MADAGASCAN VANILLA ICE CREAM, <i>madeleines</i>	£14
	STRAWBERRY & BLACKBERRY SORBET	£14

If you have any allergies or intolerances, please do let us know. A discretionary service charge of 10% will be added to your bill.