

ST ANDREWS

# ONDINE

OYSTER & GRILL

CAVIAR	<b>BUCKWHEAT BLINIS</b> , Crème fraîche Oscietra 20gm
OYSTERS	<b>6 ROCK OYSTERS</b> Firecracker dressing Islay (Hebrides) <b>LOCH FYNE</b> (Argyle) <b>CARLINGFORD</b> (ni) <b>CRISPY</b> Hot sauce
TO START	<b>HOUSE CEASER SALAD</b> Brown butter crumb <b>CRISPY SQUID</b> Vietnamese dipping sauce <b>FISH &amp; SHELLFISH SOUP</b> Rouille, Gruyere, croutons <b>NEWHAVEN SMOKED SALMON</b> Classic garnish, soda bread <b>CHICKEN DUCK LIVER</b> Parfait Sauternes jelly, Parkerhouse bread <b>WHIPPED GOATS CHEESE</b> Salad chicory candied walnuts <b>BEEF TARTARE</b> Brioche toast
CLASSICS	<b>DRY AGED ANGUS SIRLOIN</b> (Bone in) 500gm <b>SUGAR PIT PORK CHOP &amp; ORKNEY SCALLOP</b> Sage butter <b>LEMON SOLE MEUNIÈRE</b> Brown butter shrimps, parsley, capers <b>MONKFISH AU POIVRE</b> (Bone in) chicken butter peppercorn sauce <b>ROAST BUTTERNUT SQUASH</b> Smoked almond & brown butter crumb, ranch dressing <b>DEEP FRIED FISH OF THE DAY</b> Warmed tartare sauce, chips <b>SHORTHORN BEEF FILLET</b> (Bone in) 400gm

**SHELLFISH**

**GRAND FRUITS OF THE SEA FOR TWO**

Over crushed ice

**ROAST SHELLFISH PLATTER FOR TWO**

Garlic, white wine & parsley broth

**BUNDLE OF LANGOUSTINES (Tarbet)**

Over ice, malt mayonnaise

**EAST NEUK  
LOBSTER**

**HALF LOBSTER**

Butter sauce

**WHOLE LOBSTER**

Butter sauce

**STEAMED SHETLAND MUSSELS**

**GOAN MASALA & roti**

**ORKNEY DIVER SCALLOPS**

Bacon crumb & malt vinegar

**SIDES**

HOUSE FRIES / ZUCCHINI FRIES

CONFIT POTATOES / BROWN BUTTER CRUMB

CREAMED SPINACH / NUTMEG

BACON FAT BRAISED CABBAGE

A DISCRETIONARY SERVICE CHARGE OF 10%  
WILL BE ADDED TO YOUR BILL

PLEASE ADVISE US OF ANY FOOD ALLERGIES  
OR INTOLERANCES