

ST ANDREWS

ONDINE

OYSTER & GRILL

SNACKS	FOCCACIA <i>seaweed butter</i>	£6
	PERELLO OLIVES	
	STUFFED PERELLO OLIVES <i>whipped smoked salmon</i>	
OYSTERS (6)	LOUËT FESSIER <i>firecracker dressing</i>	£29
	CRISPY OYSTERS <i>buffalo hot sauce</i>	£34
TO START	FISH & SHELLFISH SOUP <i>rouille, Gruyère, croutons</i>	£19
	WELCH'S SMOKED SALMON <i>classic garnish, soda bread</i>	£34
	SALT & PEPPER SQUID TEMPURA <i>Vietnamese dipping sauce</i>	£23
	BURATTA <i>smoked almond romesco</i>	£14
	EAST NEUK CRAB <i>land & sea asparagus</i>	£22
	CHICKEN LIVER PARFAIT <i>summer truffle, rosemary madeleines</i>	£22
CHOPS	ABERDEEN ANGUS SIRLOIN (450g) <i>rosemary butter</i>	£45
	MONKFISH AU POIVRE <i>peppercorn sauce</i>	£45
	RARE BREED PORK CHOP <i>anchovy butter</i>	£35
MAINS	ASPARAGUS RISOTTO <i>morels, wild garlic, Parmesan</i>	£25
	DEEP FRIED NORTH SEA COD <i>minted pea puree, fries</i>	£26
	LEMON SOLE MENUIERE <i>brown butter, shrimps, capers</i>	£38
	WHOLE EAST NEUK LOBSTER <i>wild garlic butter</i>	£60
SIDES	HOUSE FRIES / BUTTERED POTATOES / BUTTERED SPINACH	£7
	SEASONAL LEAF SALAD / CAESAR SALAD	
PUDDINGS	BASQUE CHEESECAKE <i>strawberry compôte</i>	£14
	CHOCOLATE & HAZELNUT GANACHE <i>crème fraîche</i>	£14
	CRANACHAN PAVLOVA <i>raspberry, Kingsbarns Doocot whisky cream</i>	£14
	BLOOD ORANGE & AMALFI LEMON SORBET	£14
	I.J MELLIS CHEESEBOARD <i>oatcakes, quince</i>	£22



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