

• ONDINE •  
OYSTER & GRILL  
ST ANDREWS

BREAD & OLIVES

STUFFED PERELLO OLIVES 6  
FOCACCIA, E.V. Cultured Butter 6

OYSTERS (6)

CUMBRAE Firecracker Dressing 28  
CRISPY OYSTERS Buffalo Hot Sauce 30

TO START

XL ORKNEY SCALLOP Bacon Jam, Chives 22  
PROVENCAL FISH SOUP Rouille, Gruyère, Croutons 18  
BURRATA Pickled Beetroot, Grilled Chicory, Candied Walnut 18  
CHICKEN LIVER PARFAIT Winter Truffle, Quince, Brioche 19  
WELCH'S SMOKED SALMON Classic Garnish, Soda Bread 22  
SALT & PEPPER SQUID Vietnamese Dipping Sauce 21

TO FOLLOW

ROAST MONKFISH Spiced Aubergine, Kachumber 40  
DEEP FRIED NORTH SEA COD Warmed Tartare Sauce, Chips 26  
ST ANDREWS CHEDDAR GALETTE Winter Tomato, Lyonnaise Onion 25  
BROWN CRAB GNOCCHI Garlic, Chilli, Lemon, White Wine, Parsley 28  
MOULES MARINIÈRE, White Wine, Garlic & Parsley Broth, Fries 23  
LEMON SOLE MEUNIÈRE Brown Butter, Shrimps, Capers 45

GRILL

GRILLED EAST NEUK LOBSTER (650g) Garlic Butter Sauce 70  
PRIME ANGUS FLAT IRON (225g) Peppercorn sauce, Fries 38  
BORDERS PORK CHOP (400g) Bacon Jam, Sage Butter Sauce, 36  
PRIME ANGUS SIRLOIN BONE IN (400g) Rosemary Sauce 60

SIDES 7

MASHED POTATOES, HOUSE FRIES, BUTTERED RATTES POTATOES,  
ROOT VEGETABLES, BUTTERED SPINACH & NUTMEG, SEASONAL LEAF SALAD

PUDDINGS 12

TIRAMISU

STICKY TOFFEE MADELEINES Vanilla Ice Cream  
CHOCOLATE PRALINE GANACHE Feuilletine, Crème Fraîche  
I.J MELLIS CHEESEBOARD Oatcakes, Quince  
ICE CREAM & SORBET

If you have any allergies or intolerances, please let us know.  
There is a discretionary service charge of 10% added to your bill.