·ONDINE·
OYSTER & GRILL
ST ANDREWS

TO SHARE	**HOUSE BREAD,** *cultured butter*	**£7**
	CRISPY PERELLO OLIVES, *smoked salmon mousse*	**£7**
OYSTERS (6)	**CARLINGFORD** *firecracker dressing*	**£28**
	CRISPY OYSTERS *buffalo hot sauce*	**£30**
TO START	**PUGLIA BURRATA,** *figs, beetroot, agrodolce, radicchio*	**£18**
	FISH & SHELLFISH SOUP *rouille, Gruyère & croutons*	**£19**
	WELCH SMOKED SALMON *pickled beets Crowdie & soda bread*	**£24**
	STEAK TARTARE, *toasted sourdough*	**£24**
	SHETLAND MUSSEL ESCABECHE, *with potato crisps*	**£16**
	CAESAR SALAD, *anchovies, brown butter breadcrumb & parmesan*	**£19**
MAINS	**DEEP FRIED NORTH SEA COD,** *tartare sauce*	**£26**
	PUMPKIN GALETTE, *hazelnut tahini, Corra Linn cheese*	**£26**
	HAKE CURRY MASALA, *coriander churumuri rice*	**£36**
	LEMON SOLE MEUNIERE *brown butter, capers*	**£48**
	ABERDEEN ANGUS BONE IN RIB EYE (500G), *rosemary sauce*	**£70**
	WHOLE NATIVE LOBSTER *with house butter*	**£70**
SIDES	**HOUSE FRIES**	**£7**
	NEW POTATOES	
	BUTTERED SPINACH	
	SEASONAL LEAF SALAD	
PUDDINGS	**BLUEBERRY PAVLOVA,** *pastry cream & lemon curd*	**£14**
	CHOCOLATE & HAZELNUT GANACHE, *crème fraiche*	**£14**
	MADAGASCAN VANILLA ICE CREAM, *with lemon madeleines*	**£14**
	TREACLE TART, *Cornish clotted cream*	**£14**
	I.J MELLIS CHEESE SELECTION, *with oatcakes, quince*	**£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.