

• ONDINE •
OYSTER & GRILL
ST ANDREWS

BREAD & OLIVES

FOCACCIA, E.V. Olive Oil 6
STUFFED PERELLO OLIVES 6

OYSTERS (6)

CUMBRAE Firecracker Dressing 28
CRISPY OYSTERS Buffalo Hot Sauce 30

TO START

XL ORKNEY SCALLOP Bacon Jam, Chives 18
PROVENCAL FISH SOUP Rouille Gruyère, Croutons 18
WHIPPED RAGSTONE GOATS CHEESE Beetroot, Chicory 18
SALT & PEPPER SQUID Vietnamese Dipping Sauce 21
CHICKEN LIVER PARFAIT Fig Jam, Brioche 19
WELCH SMOKED SALMON Classic Garnish 22

TO FOLLOW

PRIME ANGUS SIRLOIN BONE IN (450GM) 54
ROAST MONKFISH Spiced Aubergine, Kachumber 40
BROWN CRAB GNOCCHI Garlic, Chilli, Lemon, White Wine, Parsley 30
DEEP FRIED NORTH SEA HALIBUT Warmed Tartare Sauce, Fries 26
LEMON SOLE MEUNIÈRE Brown Butter, Shrimps, Capers 40
ST ANDREWS CHEDDAR TART Lyonnaise Onions 25
PRIME ANGUS PORTERHOUSE (550GM) 75

EAST NEUK LOBSTER

GRILLED Shellfish Butter Sauce 68
THERMIDOR Sauce 70

SIDES 7

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

PUDDINGS 12

STICKY TOFFEE MADELEINES Vanilla Ice Cream
CHOCOLATE PRALINE GANACHE Feuilletine, Crème Fraiche
BAKED CHEESECAKE Apple Milk Chocolate Ganache
I.J MELLIS CHEESEBOARD Oatcakes, Quince
ICE CREAM & SORBET

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