

• ONDINE •
OYSTER & GRILL
ST ANDREWS

APERITIFS 16

STRAWBERRY BELLINI
HENRIOT BRUT SOUVARIN
ONDINE BLOODY CAESAR

BREAD & OLIVES

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

TO SHARE

6 NATIVE OYSTERS Firecracker Dressing 28
6 CRISPY BUFFALO OYSTERS Ranch Dressing 30

VALENTINES TO SHARE

SHELLFISH COCKTAIL 36
Marie Rose Sauce

HOT ROAST SHELLFISH PLATTER 120
White Wine, Garlic & Parsley Broth

PAVLOVA 18
Rhubarb & Custard

TO START

XL ORKNEY SCALLOP, Bacon Jam, Chives 18
WILD MUSHROOM PARFAIT, Rosemary Brioche 18
PROVENCAL FISH SOUP Rouille, Gruyère, Croutons 18
WELCH'S SMOKED SALMON Classic Garnish, Soda Bread 22
HERITAGE TOMATO BEETS, Whipped Feta 18
BEEF TARTARE, Hash Browns 24

TO FOLLOW

NATIVE LOBSTER, Grilled or Thermidore 70
SOLE MEUNIERE, Brown Shrimp Butter & Capers 40
DEEP FRIED NORTH SEA COD Warmed Tartare Sauce, Chips 26
STEAMED SHETLAND MUSSELS, Soy Black Bean, Coriander & Ginger 24
PRIME ANGUS SIRLOIN BONE IN (400g) Rosemary Sauce 60
GNOCCHI CACIO E PEPE, Pecorino Sardo 30

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
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.