

ST ANDREWS

# ONDINE

OYSTER & GRILL

<b>KINGS CAVIAR</b>	OSCIETRA 30gm <i>buckwheat blinis, crème fraîche</i>	£120
<b>OYSTERS (6)</b>	ROCK OYSTERS <i>firecracker dressing Islay (Hebrides)</i>	£25
	LOCH FYNE ( <i>Argyll</i> )	£25
	CARLINGFORD ( <i>County Lough, NI</i> )	£25
	CRISPY OYSTERS <i>buffalo hot sauce</i>	£28
<b>TO START</b>	WELCH'S SMOKED SALMON <i>soda bread</i>	£23
	SALT & PEPPER SQUID TEMPURA <i>Vietnamese dipping sauce</i>	£23
	FISH & SHELLFISH SOUP <i>rouille, Gruyère, croutons</i>	£22
	DRESSED EAST NEUK BROWN CRAB <i>brown butter crumpets</i>	£23
	BUFFALO MOZZARELLA <i>Isle of Wight tomato salad</i>	£20
	BEEF TARTARE <i>hen's egg, sourdough toast</i>	£24
<b>HOUSE CLASSICS</b> <i>For Two</i>	GRAND FRUITS OF THE SEA <i>served over crushed ice</i>	£150
	ROAST SHELLFISH PLATTER <i>garlic, white wine, parsley broth</i>	£150
<b>MAINS</b>	ABERDEEN ANGUS SIRLOIN 400gm	£45
	WHOLE EAST NEUK LOBSTER <i>wild garlic butter</i>	£MP
	LEMON SOLE MEUNIÈRE <i>brown butter, shrimps, capers</i>	£45
	DEEP FRIED FISH OF THE DAY <i>warm tartare sauce, fries</i>	£MP
	NORTH SEA TURBOT TRANCHE 400gm <i>hollandaise sauce</i>	£65
	WYE VALLEY ASPARAGUS <i>crispy hen's egg</i>	£25
<b>SIDES</b>	HOUSE FRIES / JERSEY ROYALS / ZUCCHINI FRIES / CAESAR SALAD / BUTTERED SPINACH / SEASONAL LEAF SALAD	ALL £7
<b>PUDDINGS</b>	BASQUE CHEESECAKE <i>rhubarb compote</i>	£22
	DARK CHOCOLATE GANACHE <i>hazelnut crumble, crème fraîche</i>	£22
	MADAGASCAN VANILLA ICE CREAM <i>madeleines</i>	£20
	BLOOD ORANGE <i>Amalfi lemon sorbet</i>	£14
	I.J MELLIS CHEESBOARD <i>oatcakes, fig jam</i>	£22

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## SEASONAL SAMPLE MENU

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