



Bar Menu

Desserts

Chef's daily Tarte Tatin to share,
sauce anglaise, Vanilla ice cream
(please allow 45 mins to bake) £15

Sticky toffee pudding,
muscovado sauce, vanilla ice cream £7

St Andrews mess,
local berries, meringue, mint, basil,
gin liqueur and whipped cream £7.5

Whit chocolate Creme Brulee,
raspberries, hazelnut crumble
& dark chocolate ice cream £8

Selection of Scottish Cheeses,
chutney, oatcakes, grapes £10.5

*"a friendly welcome
and consistently good food
makes The Russell Hotel
the ideal 19th Hole"*



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Coffee & Herbal Teas

Latte/ Cappuccino/ Flat White £3.25

Espresso £2.20

Dbl Espresso £2.95

Americano £2.85

Espresso Macchiato £2.35

Dbl Espresso Macchiato £3.20

Mocha £3.25

Hot Chocolate £2.85

Hot Choc 'n' Marshmallows £3.25

Pot of English Breakfast Tea £2.50

Pot of Brodies Speciality Tea £2.75

Starters

Duck Liver Parfait, whisky and orange marmalade, Toasted Brioche £9

Steamed Shetland Mussels, Cider or Marinere sauce, Crusty sourdough bread £8 or £15

Spiced East Neuk Crab Cakes, chili jam, peanuts, Thai spiced salad £9

Crispy Pig cheek Croquette, apple puree, black pudding, caper berries £10

Pan Fried Asparagus, crispy poached hen egg, hollandaise, parma ham crisps £9

Panini & Soup Combo

£8.5 (add Cullen skink for an extra £1)

Caramelized onion and goats' cheese with rocket

Smoked Cheddar and Ham with Branston pickle

Chicken and pesto with baby gem

Roasted Med Veg, rocket, and pesto

(Served between 12-2pm, Mon-Thurs)

Kids

(under 10yrs)

All Kids Mains are served with a soft drink of their choice and a ball of ice-cream of their choice! £9.5

Homemade beef burger, cheese, bun, and chips

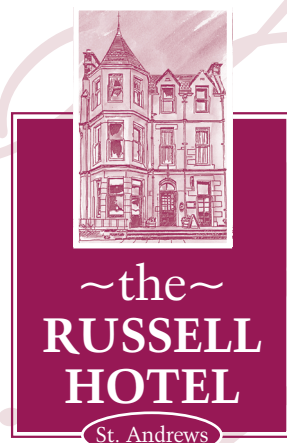
Mac n cheese, garlic bread,

Breaded chicken burger, cheese, bun, and chips

Fish Goujons, breaded, battered, or grilled, peas, chips.

Sausages, Mash, vegetables, and gravy

Simple tagliatelle, olive oil, parmesan, and peas



Pasta

Mac 'n' Cheese, cauliflower, smoked applewood cheddar, bacon, dressed leaves £10

Crab Tagliatelle, Crab meat, chili, wild garlic, white wine, parsley, lemon, parmesan £12

Salads

Crowdie goats cheese salad, tomato and beetroot, basil, red onion, rocket £6/£9

Caesar Salad, parmesan, anchovy, Caesar dressing, brioche croutons, baby gem £5.5/9.5 (add Chicken or Smoked Salmon £2.5)

Side Dishes

Battered Onion Rings £3

Buttered, Rosemary & Garlic New Potatoes £3

Chunky Chips £3

Sweet Potato Fries £3

House Salad £3

Chips, Parmesan, Truffle Oil, Herbs £4

Seasonal Veg, Garlic & Shallots £4

Home Baked Bread, Olives, Balsamic, E.V Olive Oil £5

Main Courses

Seared Scottish Salmon, braised baby gem, peas, asparagus, chorizo, crushed jersey royals, salsa Verde. £18.5

Chicken Balmoral, haggis, bacon, green beans and shallots, dauphinoise, whisky sauce. £16.5

Grilled, Battered or Breaded Haddock, crushed minted peas, chips, charred lemon, tartare sauce £13.5

Thai green Vegetable Curry £11.5 or just Veg, served with Coconut rice, crispy shallots, coriander and Lime (add Chicken or Fish £2.5)

The Russell's Burger, Streaky bacon, Beef tomato, gem lettuce, smoked applewood cheese, onion rings, coleslaw, chips £14.5

Roasted Cauliflower Steak, saag aloo, avocado, coriander and lime chutney, toasted cashews £10.50

Spicy Vegan Polenta and mixed bean burger, vegan cheese, pineapple pickle, sweet potato fries £10.50

From the Chargrill

8oz Ribeye Steak £26.5

8oz Fillet Steak £31.5

All steaks come with slow roast plum tomatoes, flat cap mushroom, dressed watercress salad, chunky chips and onion rings.

Add a sauce;

Peppercorn, Blue Cheese, Bearnaise, Garlic Butter £2

Chef's Traditional Sunday Roast Roast Beef or Lamb, Seasonal vegetables, duck fat roasties, Yorkshire pudding, gravy (Sunday only) £18.95

PLEASE SEE YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS