

# ROGUE

## OYSTERS

- DAILY CHOICE -

3 ~ £6 // 6 ~ £11 // 12 ~ £21

served with your choice of finish :  
natural / talisker whisky mist / g&t with lemon confit /  
bloody mary granita / smoked chipotle chilli / sake, ginger and plum

## LANGOUSTINES

- TROON LANDED -

3 ~ £15 // 6 ~ £30

grilled simply with wild nettle and garlic butter

## APPETIZERS

**SOUP OF THE DAY**  
homemade soda bread

**GIN AND TONIC CURED SALMON**  
lemon verbena confit, pickled cucumber ribbon

**SEARED HAND DIVED SCALLOPS**  
black pudding, toasted hazelnuts, pine oil

**BEEF CARPACCIO**  
smoked yolk, pickled shallots, candied walnuts, evoo

**HERITAGE BEETROOT**  
with goats cheese and micro herb

**BEEF BROTH**  
with oxtail and black truffle oil

**CRAB WITH A SHELLFISH BISQUE**  
wild garlic leaves

**SALT AND CHILLI SCRABSTER SQUID**  
miso and plum sauce

**PICKLED LOCAL VEGETABLES**  
with sea salt and smoked homemade butter

## ENTREES

**SPINACH GNOCCHI**  
charred onions, smoked garlic butter sauce (v)

**WILD RABBIT RILLETTE**  
pancetta crisp, truffle pea velouté

**DRY AGED STEAK BURGER**  
classic burger sauce, pickle, fries

**WHOLE SCOTTISH LOBSTER**  
wild garlic butter fries

**LOCH RYAN SALMON**  
shore clams, samphire, lemon and sea kelp butter

**WILD SORREL AND PUMPKIN FLATBREAD**  
saffron dahl (v)

**ROAST CHICKEN BALLOTINE**  
haggis croquettes, wild greens, whisky cream

## SHARING

4 **CHARCUTERIE BOARD**  
a selection of in-house aged charcuterie, fresh bread,  
whipped salted butter and gin botanical infused olive oil 21

9 **LOCH RYAN OYSTERS PLATTER**  
a dozen freshly shucked with accompaniments 21

12 **SEAFOOD ODYSSEY**  
for 2 to share  
lobster, grilled langoustines, scallops, fish 'n' chips,  
sea kelp salted fries, with accompaniments 70

9 **CARNIVORE'S ODYSSEY**  
for 2 to share  
fine aged steak cuts, truffle fries, onion rings,  
grill accompaniments and a selection of sauces 75

7

6

10

8

5

## GRILL

all of our steaks are dry aged for a minimum of 50 days in our cabinets  
all steaks are served with a side and sauce per person

5 **BAVETTE 8oz**  
lean, juicy, underrated 15

**RIBEYE 10oz**  
sweet, indulgent, rich 35

**RUMP 8oz**  
full flavoured, firm, light 20

9 **SIRLOIN 10oz**  
juicy, balanced, tender 30

12 **FILLET 8oz**  
premium, lean, delicate 35

12 **PORTERHOUSE 28oz**  
(serves up to 2) - fillet + sirloin = perfection 70

36 **CHATEAUBRIAND** (ASK YOUR SERVER FOR TODAY'S WEIGHT)  
(serves up to 2) - celebratory, super premium, sophisticated 70

18 **TOMAHAWK** (ASK YOUR SERVER FOR TODAY'S WEIGHT)  
(serves up to 4) - ott, deep flavoured, showstopper

15

15

MARKET  
PRICE

## SAUCES

ALL £2

AGED MEAT BBQ // BERNAISE // PEPPERCORN & BRANDY // RED  
WINE JUS // CHIMICHURRI // BLUE CHEESE

WILD GREENS WITH SEA SALT BUTTER 5  
ONION RINGS 4  
HOUSE SALAD & SIMPLE VINAIGRETTE 4  
BONE MARROW MAC & CHEESE 5  
ROASTED SEASONAL ROOT VEG 4

## SIDES

CHARRED PICKLED ONIONS 4  
TRUFFLE & PECORINO FRIES 4  
GARLIC BUTTER FRIES 4  
BEEF DRIPPING CHIPS 4

We can cater for a number of dietary requirements, please let your server know if you have any allergies.

# ROGUE

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*We place huge value in the produce we use at Rogue, sourcing our ingredients as locally as possible on a seasonal basis.*

*All of our fruit and vegetables come from Raith Fruit, a great local business in whom we place a great deal of trust.*

*We work with another local supplier, David Lowrie of St. Monans for our seafood to ensure it is landed locally, is sustainable and is delivered to the restaurant as fresh as you can get! We are also delighted to be working with St. Andrews Seafoods, receiving the very best local Lobster and Crab straight off the boat, from Creel to Kitchen!*

*We have developed an excellent working relationship with local butcher Stuart Minick, who has over 25 years' experience in working with outstanding local farms. Sourcing only the very best Scottish Beef and helping us to age our meat to perfection, Stuart's produce is exceptional and we encourage our guests to check out his Butcher Shop, located just around the corner on Bell Street!*