

ROGUE

OYSTERS

- DAILY CHOICE -

3 ~ £6 // 6 ~ £11 // 12 ~ £21

served with your choice of finish :

natural / talisker 12yr 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

LUNCH PLATES

SOUP OF THE DAY homemade soda bread	4	DRY AGED BEEF BURGER aged meat bbq sauce and fries	10
LOCALLY LANDED FISH & CHIPS tartare sauce and pickles	10	STEAK FRITES with garlic butter	12
PLOUGHMAN'S BOARD homemade soda bread	9	DAILY GNOCCHI	7
CLUB SANDWICH served with fries	9	SMOKED SALMON OPEN SANDWICH with cream cheese	8
FLAT IRON STEAK SANDWICH served open with chargrilled onions	10	MAC & CHEESE grilled garlic bread	9
DAILY FORAGER'S FLAT BREAD with dressed salad	8	SEAFOOD CHOWDER homemade sourdough and parsley gremolata	10

SIGNATURE SERVES

HALF LOBSTER GRILLED

wild garlic & nettle butter, served with fries & salad
20

FULL WORKS 8oz RUMP STEAK

onion rings, roast tomatoes, beef dripping chips and peppercorn & brandy sauce
25

SIDES

WILD GREENS WITH SEA SALT BUTTER	5
ONION RINGS	4
HOUSE SALAD & SIMPLE VINAIGRETTE	4
MAC N CHEESE	5
GARLIC BUTTER FRIES	4
BEEF DRIPPING CHIPS	4

DESSERTS

G&T GRANITA lemon verbena and candied lemon	7
BUTTERMILK PANNA COTTA popping candy, smashed frozen raspberries and lychee syrup	8
MADAGASCAN CHOCOLATE TREE TART Dundee marmalade ice cream	8
SAFFRON CARROT CAKE cream cheese ice cream and candied carrot	8
APPLE TART caramel cinnamon shards and crème anglaise	8
SELECTION OF CHEESES FROM I.J. MELLIS kenmore bakery oatcakes, date and walnut chutney	12

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

ROGUE

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!
