

ROGUE

JUNIPER

OYSTERS NATURAL

40

BEEF CARPACCIO, smoked yolk, pickled shallots, candied walnuts
GIN AND TONIC CURED SALMON, lemon verbena confit, pickled cucumber ribbon
SOUP OF THE DAY, sourdough bread

SPINACH & WILD NETTLE GNOCCHI, charred onions, smoked garlic butter sauce (v)
LOCH RYAN SALMON, shore clams, samphire, lemon and sea kelp butter
ROAST HERB CHICKEN, crispy skin, haggis bon bon, wild greens, whisky cream

G&T GRANITA, Lemon Verbena, candied lemon Wheel
CHOCOLATE TREE MADAGASCAN CHOCOLATE TART, Dundee marmalade ice cream
APPLE TART, Cinnamon Caramel Shards, Crème Anglaise

CUBEB

OYSTERS – G&T WITH LEMON CONFIT

50

SEARED HAND DIVED SCALLOP, black pudding, toasted hazelnuts, pine oil
HERITAGE BEETROOT with goats cheese and micro herb
BEEF BROTH with oxtail and black truffle oil

WILD RABBIT RILLETTE, crispy rabbit, truffle pea volute
SPINACH & WILD NETTLE GNOCCHI, charred onions, smoked garlic butter sauce (v)
LOCH RYAN SALMON, shore clams, samphire, lemon and sea kelp butter
10oz AGED SIRLOIN, Handcut cooked chips & Rogue jus

CHOCOLATE TREE MADAGASCAN CHOCOLATE TART, Dundee marmalade ice cream
ROSE MILK PANNA COTTA, frozen smashed raspberry, lychee syrup
SELECTION OF CHEESE, Kenmore bakery oatcakes, date and walnut chutney

VERBENA

70

MINIMUM OF 12

LANGOUSTINES

CRAB WITH A SHELLFISH BISQUE, wild garlic leaves
HERITAGE BEETROOT with goats cheese and micro herb
BEEF BROTH with oxtail and black truffle oil

SEAFOOD ODYSSEY

LOBSTER, GRILLED LANGOUSTINES, SCALLOPS, DAY BOAT MINI FISH N CHIPS,
SEA KELP SALTED FRIES, WITH ACCOMPANIMENTS

X 3

CARNIVORES ODYSSEY

FINE AGED STEAK CUTS, TRUFFLE FRIES, BUTTERMILK ONION RINGS,
GRILL ACCOMPANIMENTS AND A SELECTION OF SAUCES

X 3

CHOCOLATE TREE MADAGASCAN CHOCOLATE TART, Dundee marmalade ice cream
ROSE MILK PANNA COTTA, frozen smashed raspberry, lychee syrup
SELECTION OF CHEESE, Kenmore bakery oatcakes, date and walnut chutney

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!