

ROGUE

MENU OF THE DAY

TO START

AGED BEEF CARPACCIO
apple and fennel slaw - pickled walnuts

SOUP OF THE DAY
sourdough bread

LEMON SOLE
brown butter shrimp - confit lemon

THE MAINS

ARBROATH SMOKIE FISH CAKE
ginger and lime dressed salad

APACHE BATTERED HADDOCK
sweet potato wedges- redeye mayo

6oz DRY AGED MINUTE STEAK
crispy onions- garlic butter fries

THE SWEET BIT

WARM APPLE AND BLACKBERRY STRUESEL
Vanilla bean custard

FIFE STRAWBERRY BAKED ALASKA
includes pistachio

ANSTER CHEDDAR
grapes – chutney – mini oatcakes

2 Courses £12.95

3 Courses £15.95

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!

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