

ROGUE

OYSTERS

3 ~ £9 // 6 ~ £18 // 12 ~ £36
 served with your choice of finish :
 natural / felons gin mist / bloody mary granita /
 raspberry, vinegar and shallot

LANGOUSTINES

MARKET AVAILABILITY

- WEST COAST -

3 ~ £9 // 6 ~ £18

grilled simply with garlic butter

STARTERS

SOUP OF THE DAY
sourdough slice

5

SEARED MACKEREL
charred cucumber – dill aioli

8

PRESSING OF HAM HOCK
pickled apricot – earl grey – sourdough crisp

7

HERITAGE TOMATO
whipped goats cheese – basil oil

7

SALT AND CHILLI SCRABSTER SQUID
miso and plum sauce

8

SCALLOP CEVICHE
chilled pea veloute – yoghurt – fresh mint

9

MAINS

CURED PORK BELLY
radish and beansprout salad – warm dashi broth

14

WILD SEA TROUT
rice noodle salad – chilli and lime dressing

17

CHICKPEA CAKE
wilted spinach – charred courgette – tomato concasse

12

WHOLE SCOTTISH LOBSTER
sea herb salad

MARKET
PRICE

ROAST CORN-FED CHICKEN
crispy duck fat purple potato – summer greens – veirge dressing

14

CROTTIN OF GOATS CHEESE
roasted baby beetroot – broad beans – olive oil tuile

10

DRY AGED STEAK BURGER
classic burger sauce – pickle – fries

12

SHARING

SEAFOOD ODYSSEY

lobster – grilled langoustines – scallops – clams – calamari
sea kelp salted fries – with accompaniments

FOR
TWO
70

CARNIVORE'S ODYSSEY

fine aged steak cuts – truffle fries – onion rings
grill accompaniments and a selection of sauces

FOR
TWO
75

GRILL

all of our steaks are dry aged in our cabinets,
served with a side and sauce per person

RIBEYE 10oz
sweet – indulgent – rich

35

RUMP 8 8oz
full flavoured – firm – light

20

SIRLOIN 10oz
juicy – balanced – tender

30

FILLET 8oz
premium – lean – delicate

35

PORTERHOUSE (ASK YOUR SERVER FOR TODAY'S WEIGHT)
(serves up to 2) - fillet + sirloin = perfection

MARKET
PRICE

CHATEAUBRIAND 16oz
(serves up to 2) - celebratory – super premium – sophisticated

70

TOMAHAWK (ASK YOUR SERVER FOR TODAY'S WEIGHT)
ott – deep flavoured – showstopper

MARKET
PRICE

SAUCES

ALL £2

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

WILD GREENS
ONION RINGS
BONE MARROW MAC & CHEESE
CHARRED PICKLED ONIONS

SIDES

ALL £4

TRUFFLE & PARMESAN FRIES
BEEF DRIPPING CHIPS
SALAD DU JOUR (ASK YOUR SERVER)

We can cater for a number of dietary requirements, please let your server know if you have any allergies.
Discretionary 10% service charge added to tables over 6 persons.

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!