

ROGUE

BRUNCH

- 9.30AM – 12.30PM SATURDAY & SUNDAY -

EGGS

BENEDICT	7.5
ROYALE	8
FLORENTINE	7
HEBRIDEAN	7.5
ON TOAST	
scrambled eggs or avocado	7/6
add bacon	2
add smoked salmon	3.5

BREAKFASTS

FULL SCOTTISH BREAKFAST	
smoked bacon, lorne sausage, link sausage, black pudding, haggis, baked beans, grilled tomato, potato scone, mushrooms, fried egg	12
FULL VEGETARIAN BREAKFAST	
vegetarian haggis, home fries, grilled tomato, mushroom, fried egg, baked beans, potato scone	10

BRUNCH DRINKS

MIMOSA	10
veuve clicquot yellow label, freshly squeezed orange juice	
BLOODY MARY	7.5
ketel 1 vodka, tomato juice, classic spices, celery	
RED SNAPPER	9
rutte gin, tomato juice, classic spices, celery	
GREEN CHAUD	8
green chartreuse, hot chocolate	
ESPRESSO MARTINI	7
ketel 1 vodka, kahlua, espresso, crème de cacao	

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!