

ROGUE

OYSTERS

3 ~ £9 // 6 ~ £18 // 12 ~ £36

served with your choice of finish:

lemon and tabasco - Felons gin & tonic granita
Talisker whisky mist - Rogue cocktail sauce

ST ANDREWS BAY LOBSTER

£25 half // £50 whole

parmesan and truffle fries - rocket and samphire

LANGOUSTINES

MARKET AVAILABILITY

Pittenweem landed langoustines
(11 miles from Rogue)

market price // market availability

grilled with garlic butter - rocket and samphire

STARTERS

BREAD AND OLIVES

Barnetts of Cellardyke artisan bread - kalamata olives

4

SOUP OF THE DAY

Barnetts of Cellardyke artisan bread

5

SCOTTISH MUSSELS

Thai green broth

8//14

HERITAGE TOMATOES

wasabi mascarpone - coriander

7

HAND DIVED SCALLOPS

carrot - orange - cardamom

14

PETERHEAD SQUID

seaweed panko - garlic aioli

9

EAST NEUK CRAB

lemon - pickled apple gel - smoked honeycomb

10

MARINATED AGED BEEF

peanut butter satay - Asian slaw

9

WATERMELON

green apple - lime - sunflower seed salad

7//12

SHARING

CHARCUTERIE SELECTION

selection of Scottish charcuterie - pickled veg - Barnetts of Cellardyke artisan bread

20

SEAFOOD ODYSSEY

half St. Andrews Bay lobster - Pittenweem langoustines - mussels - scallops - seaweed panko Peterhead squid - foraged seaweed fries - garlic aioli

75

CARNIVORE'S ODYSSEY

fine aged steak cuts - beef dripping chips - mac and cheese - mushroom & tomatoes - chef's selection of sauces

75

MAINS

HAKE

asparagus velouté - Hasselback potatoes - spinach

18

LAMB RACK

sautéed potatoes - seasonal veg - herb oil

22

CORNFED CHICKEN

white pudding - glazed heritage carrots - Marsala sauce

16

PEA AND FETA FRITTER

wild leaf salad - mint crème fraîche

12

SEASONAL VEGETABLE PAELLA

mixed beans - saffron

14

FISH AND CHIPS

tartar sauce - buttered peas - samphire

12

DRY AGED STEAK BURGER

Anster cheddar - aged meat BBQ sauce - slaw - pickle - fries

14

GRILL

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

RIBEYE 10oz

sweet - indulgent - rich

35

RUMP 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

SIDES

TRUFFLE & PARMESAN FRIES // GRILLED ASPARAGUS -
SEA SALT BUTTER // ONION RINGS // BEEF DRIPPING HAND CUTS //
BONE MARROW MAC AND CHEESE WITH PANCETTA // ROGUE
MINIATURE HASH BROWNS // SLOW ROAST GARLIC AND THYME
BUTTON MUSHROOMS & PLUM TOMATO

ALL £4

SAUCES

AGED MEAT BBQ // PEPPERCORN & WHISKY // RED WINE JUS //
TRUFFLE & PARMESAN // BÉARNAISE // CHARRED RED PEPPER

ALL £3

SURF & TURF

½ ST ANDREWS BAY LOBSTER

22

HAND DIVED SCALLOPS

12

LANGOUSTINE

MARKET
PRICE

BUTTERS

SMOKED MARROW BUTTER // SCALLOP ROE BUTTER //
AVOCADO BUTTER

ALL £2