

ROGUE

OYSTERS

3 ~ 8 // 6 ~ 14 // 12 ~ 25

served with your choice of finish: Darnley's gin granita (df) (gf) - smoked bloody mary sauce (df) (gf) - shallot vinaigrette (df) (gf) - aged beef & smoked salt (df)

FOR THE TABLE

BURNS CHARCUTERIE BOARD

selection of I.J. Mellis fine meats & cheeses - olives - crab apple jelly - crudités - oatcakes

21

BREAD & OLIVES

toasted Barnett's of Cellardyke artisan bread - gordal olives, guindilla chillies, garlic & rosemary - Hebridean blue murder cheese sauce - aged beef butter - evoo (v)

8

STARTERS

CULLEN SKINK

toasted Barnett's of Cellardyke bread - garlic & chive butter

8

PAN SEARED HEBRIDEAN SCALLOPS

candied apple purée - crispy Serrano ham - Gilmours blackened chorizo - watercress (df) (gf)

17

OAK CURED SMOKED SALMON

pickled sliced radishes - Darnley's gin - raspberry crème fraîche purée (gf)

14

JOHNNIE WALKER SMOKED AGED CARPACCIO

Perthshire fillet of beef - toasted cashew nuts - smokey bbq reduction - salt cured grated egg yolk

15

AMERICAN BOURBON AGED BEEF DUMPLINGS

slow cooked bourbon Perthshire brisket - kimchi - soy, honey, chilli & spring onion sauce

12

MOROCCAN HARISSA HUMMUS

butternut & roasted red pepper - red picked onion - ginger & coriander bread (vg) (df)

8

DAY BOAT SEAFOOD

all market price, served with charred lemon, rocket leaves, black truffle fries, samphire, pickled red shallots & garlic butter

ST ANDREWS BAY LANGOUSTINE

POA

ST ANDREWS BAY LOBSTER

served as a half or full portion

POA

CATCH OF THE DAY

POA

HIDDEN LANE BEER BATTERED HADDOCK

POA

MAINS

ROASTED RED PEPPER & HALLOUMI BURGER

kimchi slaw - skinny fries - toasted focaccia bap

15

DRY-AGED STEAK BURGER

Connage gouda - smoked hickory bbq sauce - kimchi slaw - dill pickle - toasted brioche bap - smoked bacon - skinny fries

18

AYRSHIRE CRISPY PORK

braised Ayrshire pork belly - roasted beetroot - apple cremolata - raspberry split jus - pomme de terres - fennel

22

GAIRLOCH HIGHLAND VENISON LOIN

sweet potato purée - swedes - carrot - celariac - red wine blackberry jus

30

CHIMICHURRI CAULIFLOWER STEAK

roasted corn - courgette - green beans - honey & soy glaze

15

MONKFISH SRI LANKAN CURRY

coconut & coriander flatbread - sautéed Asian vegetables

28

SMOKED HALIBUT

crispy ratte potatoes - blackened chorizo - roasted red pepper purée

26

AGED STEAK

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

FLAT IRON 8oz

indulgent - rich (gf)

20

RIBEYE 10oz

rich - robust (gf)

38

RUMP 8oz

full flavoured - firm - light (gf)

27

SIRLOIN 10oz

juicy - balanced - tender (gf)

35

FILLET 8oz

premium - lean - delicate (gf)

45

BIG CUTS

PORTERHOUSE (ASK YOUR SERVER FOR TODAY'S WEIGHT) (serves two) - fillet + sirloin = perfection (gf)

MARKET PRICE

CHATEAUBRIAND 16oz

(serves two) - celebratory - super premium - sophisticated (gf)

MARKET PRICE

TOMAHAWK (ASK YOUR SERVER FOR TODAY'S WEIGHT)

ott - deep flavoured - showstopper (gf)

MARKET PRICE

ROGUE STEAK ODYSSEY

rump, sirloin & ribeye (gf)

served with your choice of three sides and three sauces

95

SIDES

BUTTERED GREENS (gf) 4

ROMAINE LETTUCE - sherry dressing - toasted pine nuts (gf) (df) 5

SKINNY FRIES (df) 4

TRUFFLE & PARMESAN FRIES 4.5

BEEF DRIPPING HAND-CUT CHIPS (df) (gf) 4.5

WILD MUSHROOMS - garlic butter- panko beef crumb 5

BLACKENED GARLIC CHORIZO MAC & CHEESE 6

SAUCES

AGED MEAT BBQ (df)

PEPPERCORN (gf)

JOHNNIE WALKER WHISKY (gf)

RED WINE JUS (gf) (df)

AGED BEEF DRIPPING BUTTER

HEBRIDEAN BLUE CHEESE (gf)

BÉARNAISE (gf)

GARLIC & CHIVE BUTTER (gf)

CHIMICHURRI (gf) (df)

WILD GARLIC VELOUTÉ (gf)

ALL 3.5

Every night at Rogue we have a selection of special sharing steaks on offer. Our dry-aging cabinets house only the finest locally and sustainably sourced beef from farms on our doorstep. We work with Gilmours Butchers to hand pick the best beef from world renowned Scottish farms to ensure you receive your best steak yet.

We are always up to something exciting whether it be creating butter coated steaks, marinating our beef in whisky or butchering our own cuts to order. Ask your server what we currently have on the go, or better yet have a wee look for yourself, our aging cabinets are situated to the front and rear of the restaurant.

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.

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 Les Turriff, a great local business with 40 years experience, 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 John Henderson, who has over 80 years' experience in working with outstanding local farms. Sourcing only the very best Scottish beef and helping us to age our meat to perfection.