



Eat Fresh. Buy Local.

The Russell Hotel

st. Andrews

*Presents "Thistle-Dhu"
Takeaway menu*



*Collections will be from Friday – Sunday
between 3-5pm.*

*Phone line to order will be open from Mondays
12pm – Thursdays 8pm each week, please call;*

07947457454

*'We are so excited to bring you our new and
exciting takeaway menu!
We have designed a menu that will offer you some
of our most popular dishes, which all the
ingredients are sourced from small independent
suppliers, and we hope that you love it!'*

Enjoy

Michael de Vries

*(Please note all payments must be made over the
phone at the time of ordering, Collection only).*

*'Our Restaurant Food, Prepared by us and Served
by you'*

please let us know if you have any dietary requirements or intolerances.

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week 2

3 course menu £45.00 for two

STARTER

Duck liver and Glayva parfait, fig and onion
chutney, homemade herb oatcakes

MAIN

Half or Whole St Andrews Lobster Thermidor,
prawns, crab, minted Jersey royals, salad, aioli

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DESSERT

Chilled Coconut Rice Pudding, mango, pineapple,
sesame seeds, coconut ice cream

OR

Add the Cheese Option;
Cheese Selection of Fine Scottish Cheeses with
lots of bits and bobs, it's a surprise! £8.50

To order Tel: 07947 457454 lines will be
open from Monday – Thursday
for collection on Friday, Saturday & Sunday



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DRINKS

Prosecco, individual size, 200ml, 11%, £5

Prosecco, San GiovanniValdobbiadene, Italy, 75cl, 12%, £22
Flavours of green and red apples, juicy pears and a light elegant floral hint.

Champagne Bollinger Special Cuvee, 75cl, 12%, £50
Fresh flavours of citrus with hazelnuts, brioche and toast

WHITE WINE

Chardonnay/Semillon, Brookford, Australia, 75cl, 12%, £15
Citrus lime aromas, with fresh peach and melon fruit.

Pinot Grigio, La Voluta Grande, Italy, 75cl, 12%, £17
A fresh, dry white with stone fruit and citrus aromas and lightly spicy notes

Sauvignon Blanc, 'Triple Block', New Zealand, 75cl, 13.5%, £21
Aromas of tropical fruit and also hints of fennel and fresh floral notes.

RED WINE

Cabernet Sauvignon, Cape Heights, South Africa, 75cl, 13%, £15
Rich in fruit flavours with cassis and a warming wood spice finish.

Merlot, 'Lot 11' Domaine Astruc, France, 75cl, 13.5%, £17
Aromas of plum, blackcurrant and cherry with hints of cassis, spice and mocha.

Rioja, Casa de La Reina, Spain, 75cl, 13.5%, £20
Ripe strawberries and plums with light sweet spice.

OTHERS

Eden Mill Maverick Martini, 250ml, 5.8%, £5
*Passion fruit and vanilla flavours, combined with the oak gin.
Serve in a large goblet with ice, garnish with passion fruit.*

St. Andrews Brew co Lager, 330ml, 4%, £3
A straight-up, smooth and refreshing lager that's tasty as hell. What more can we say? What more could you want?

is there something missing? Please ask us for our extended drinks/wine list.

Age verification policy will apply on collection.