

Playfair's Restaurant and Steakhouse is a family run business, which was bought by the McLachlans in 2003. Son Duncan McLachlan started as Head Chef in early 2012 and has taken the restaurant from strength to strength with a vision to produce high-end dishes in a casual environment using the best of local produce to reflect the seasons.

Head Chef Duncan carefully selects our suppliers, supporting local independent businesses and focussing on responsible and sustainable sources throughout Scotland.

John Henderson of Glenrothes, an award-winning Scottish butcher, supplies us with all our steaks, cut from the finest certified Scotch Beef.

Our seafood is supplied by David Lowrie Fish Merchants who are a local family-run business established for the past 30 years with a real passion for Scottish seafood. Based in St Monans, East Neuk of Fife, they are an MSC certified supplier who selects only the very best seasonal fresh fish and seafood Scotland's markets have to offer.

To complement our desserts we use local, award-winning ice-cream parlour Luvian's, who use only the finest and most natural ingredients.

[www.playfairsrestaurant.co.uk](http://www.playfairsrestaurant.co.uk)

[PlayfairsArmy](https://www.instagram.com/PlayfairsArmy)



PLAYFAIR'S  
RESTAURANT AND STEAKHOUSE

STARTERS

Today's soup with house bread	£4.50
Haggis, neeps and tatties with whisky sauce	£5.95
Salmon fishcake with soft poached free range egg and hollandaise	£5.95
Native oysters (x3/ x6) served simply with lemon and tabasco	£7.95/£14.95
Pheasant and apple terrine with cranberry oatcakes and piccalilli	£6.95
Baked local duck egg with mushrooms and Gruyère	£4.95

SALADS

Caesar salad with romaine lettuce, croutons and Caesar dressing (add chicken £4.95)	£4.95
Mixed salad with honey mustard dressing	£2.95

SOMETHING DIFFERENT

Chicken Balmoral pie with haggis, kale, crème fraiche and house puff pastry	£12.95
Halibut with Gruyère crust, buttered leeks, truffle dressing and crushed potatoes	£19.99
Four cheese ravioli with a garlic and tomato sauce finished with parmesan and black truffle oil	£12.95
Teasses Estate venison casserole with smoked winter roots, roast garlic and parsley creamed potatoes	£14.95

*Food Allergies and Intolerances – Please speak to our staff about the ingredients in your meal, when making your order.*

## FROM THE GRILL

Our beef is from Henderson Butchers of Glenrothes and our fish is caught from sustainable Scottish sources wherever possible.

All items from the grill are served with thick cut chips and grill garni

### STEAKS

8oz Rump	£17.95
8oz Ribeye	£24.95
10oz Sirloin	£28.95
6oz Fillet	£31.95
14oz Sghian Dubh – Sirloin on the bone	£29.95

### FISH

Hebridean salmon fillet	£12.95
Tuna steak	£22.95
Sea bream – whole or filleted	£19.95

### ADD ON SURF & TURF

Shetland scallops on a skewer, finished with rosemary oil	£9.99
King prawns on a skewer	£7.99

### PLAYFAIR'S HOUSE BURGER – 170g

Prime Scottish steak burger topped with Anster cheese in a Playfair's sesame seed bun, with Arran tomato chutney and thick cut chips	£12.95
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#### SIDES - £3.95

Cauliflower Mornay  
Beer battered onion rings  
Creamed potatoes  
New potatoes  
Thick cut chips  
Roast root vegetables  
House bread & cultured butter

#### SAUCES/BUTTERS – £2.95

Béarnaise  
Hebridean blue cheese sauce  
Peppercorn and thyme  
'Jimmy' Churri  
Truffled butter  
Herb butter

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## DESSERTS

All our desserts and sauces are made in house by Playfair's chefs.  
All dairy products and eggs used to create the dishes are of Scottish origin.  
All our ice-creams and sorbets come from Luvian's in St Andrews.

Sticky toffee pudding with vanilla ice-cream	£5.95
Clootie dumpling with burnt orange jelly and treacle meringues	£5.95
Dark chocolate fondant with cookie crumb, toffee fudge ice-cream and almond tuile	£5.95
Irn Bru crème brûlée with rhubarb sorbet and shortbread	£5.95
Selection of award-winning Luvian's ice-creams and sorbets	£4.95
Selection of three Scottish cheeses with apple and rosemary jelly and Arran oaties	£9.99

## DESSERT WINE & PORT

Monbazilliac, Ch. Septy, half bottle	£17.95
Elysium Black Muscat, half bottle	£24.75
Croft LBV 2005	£4.50

## HOT DRINKS

Coffee	£2.35
Espresso	£2.00
Latte	£2.55
Mocha	£2.55
Cappuccino	£2.55
Suki Tea	£2.60
Liqueur coffee	£5.50
Hot chocolate	£2.55

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