

Playfair's Restaurant and Steakhouse is a family run business, which was bought by the McLachlan's 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 be one of the few restaurants who make everything in house. This includes everything from our bread to our piccalilli, even down to our balsamic onions which take 2 months to make!

As a team we are passionate about the quality as well as the seasonality of Scottish food and are committed to creating menus using the best produce available during the year to produce dishes reflecting the changing seasons.

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

Our beef comes from Stuart Minick of St Andrews, a local artisan butcher who sources his meat from local farmers attending the Forfar Market. 75% of his beef comes from Fife farms and the remainder from Angus and other surrounding districts.

John Henderson of Glenrothes, an award-winning Scottish butcher supplies us with our sausages, game, black pudding, beef short rib and pork.

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.



PLAYFAIR'S
RESTAURANT AND STEAKHOUSE

RNLI Menu
Sunday 27th November 2016

STARTERS

Today's soup with Playfair's house bread
£3.95

Haggis, neeps and tatties with a peppercorn and thyme jus
£4.95

Aged Fife steak tartare
with chilli jam, smoked shallot purée and quail's egg
£7.95

Scottish smoked salmon tartare
with textures of beetroot and watercress mousse
£7.95

Scottish Pigeon breast
with Stornoway black pudding, confit duck bon bon, rhubarb jam and pomegranate
£7.95

Playfair's sourdough
with wild mushroom fricassée and Scottish Clava brie
£5.95

SOMETHING DIFFERENT

Black Isle beef short-rib stovies, bacon and tomato sauce and Playfair's oatcakes
£12.95

Poached Shetland haddock with Welsh rarebit, creamed potatoes, finished with a chive and Arran mustard sauce
£12.95

Chicken Supreme with creamed potatoes, wild mushroom fricassée, neep purée, haggis tempura and whisky jus
£13.95

Wild mushroom risotto served with a crispy slow cooked hen's egg, truffle oil and Pecorino foam
£12.95

FROM THE GRILL

Our beef is hand selected by our Head Chef Duncan McLachlan, who works alongside local artisan butcher Stuart Minick to ensure we serve only the highest quality local aged beef hung for a minimum of 21 days. Our fish is caught from sustainable Scottish sources wherever possible.

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

STEAKS

Add peppercorn sauce £1.95

8oz Ribeye
6oz Fillet

£21.95
£27.95

FISH

Hebridean salmon fillet £12.95

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 butterscotch sauce and vanilla ice-cream
£5.95

Today's crumble with Luvian's ice cream or pouring cream
£5.95

Irn Bru crème brûlée with rhubarb sorbet, fresh fruit and ginger wine syrup
£5.95

Coffee semifreddo with vanilla foam and chocolate velouté
£6.95

Dark chocolate (70%) fondant with chocolate chip cookie crumb and toffee fudge ice-cream
£6.95

Selection of Scottish cheeses.

3 cheese selection £6.95

5 cheese selection £9.95