

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.

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

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



# PLAYFAIR'S RESTAURANT AND STEAKHOUSE

## NIBBLES

Green olives with herbs de Provence	£2.95
Garlic and rosemary popcorn	£1.95
Haggis bon bons with a parsley and thyme mayo	£1.95
Seasoned chicken wings with ranch dressing	£3.95

## STARTERS

Today's soup with house bread	£4.50
Haggis, neeps and tatties with whisky sauce	£5.95
Isle of Barra escargot with garlic and herb butter, house bread	£4.95
Native oysters (x3/ x6) served simply with lemon and tabasco	£7.95/£14.95
Beer steamed Shetland mussels with bacon and Arran mustard	£8.50
Pheasant and apple terrine with cranberry oatcakes and piccalilli	£6.95
Steak tartare with cured egg yolk, Stornaway bonbon, broon and sourdough	£9.99
Salmon fishcake with 62°C free range egg and hollandaise	£5.95
Baked local duck egg with mushrooms and Gruyère	£4.95

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

## 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

Scottish seafood and shellfish bouillabaisse with rouille and house bread	£18.95
Chicken Balmoral pie with haggis, kale, crème fraiche and house puff pastry	£11.95
Gressingham duck breast with a savoury crêpe cake of confit duck leg, plum jam and pickled chicory	£21.95
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	£10.95

## 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  
Sugar snap peas  
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
Vanilla rice pudding with local strawberries and meringue	£5.95
BBQ Banana split, honeycomb and toffee sauce	£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
Quinta do Vale Dona Maria	£6.95

## 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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