

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.

www.playfairsrestaurant.co.uk



PLAYFAIR'S
RESTAURANT AND STEAKHOUSE

Evening Menu - Served from 6pm

STARTERS

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

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

Sea bream ceviche
with Mull of Kintyre crab, avocado purée, watermelon, fennel and tangerine
£7.95

Pork, apricot and pistachio terrine
with Playfair's piccalilli, pork belly bon bon and our own oatcakes
£5.95

Smoked haddock and dill risotto
with a light curry oil and milk foam
£5.95

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

Shetland Mussels Marinière
with white wine, cream, garlic and garden herbs
£7.95

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

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

Chargrilled Shetland scallops
cooked on a rosemary skewer with a smoked haddock fishcake and spiced tomato jam
£9.99

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 and a pancetta crisp
Add chicken or 4oz rump steak from the chargrill for £5.00
£5.95

Tomato salad
Fresh, sun-dried and house-smoked tomatoes, finished with basil and balsamic
£4.95

Green salad
£3.95

Playfair's Waldorf
Seared chicory salad with Crynoch Blue cheese, walnuts and celery
£5.95

SOMETHING DIFFERENT

Fillet of halibut with a Gruyère crust, fondue of leeks, crushed potatoes and truffle dressing
£17.95

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

Scottish pork fillet rolled in crackling served with cold smoked belly of pork, pommes Anna, savoy cabbage and granny smith apple
£13.95

Poached Shetland haddock served 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

Beetroot, apple and Clava brie tartlet with barigoule sauce and grilled potatoes
£9.95

Bouillabaisse with mixed seafood and mussels, served with rouille and house bread
£12.95

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

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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 a side of your choice and grill garni

STEAKS

8oz Rump	£14.95
8oz Ribeye	£21.95
10oz Sirloin	£24.95
6oz Fillet	£27.95
14oz Sghian Dubh – Sirloin on the bone	£36.95
28oz Claymore – Ribeye on the bone with your choice of 2 sides	£69.99

FISH

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

SURF & TURF

Pot of handpicked white crab meat	£9.99
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 Welsh rarebit in a Playfair's sesame seed bun, with spiced "broon" sauce and thick cut chips	£12.95
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SIDES - £2.95

Cauliflower Mornay
Spinach nature
Courgette frites
Beer battered onion rings
Creamed potatoes
New potatoes
Thick cut chips
Roast vegetables
Playfair's house bread

SAUCES/ BUTTERS – £2.95

Smoked shallot purée
Béarnaise
Green peppercorn and thyme
Diced Crynoch Blue cheese
'Jimmy' Churri
Café de Paris
Truffled butter
Marmite 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 butterscotch sauce and vanilla ice-cream
£5.95

Today's crumble with vanilla ice-cream or pouring cream
£5.95

Clootie dumpling with Chantilly cream and vanilla berry compote
£5.95

Playfair's dark chocolate peanut butter cup with banana mousse and peanut praline
£6.95

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 award winning Luvian's ice-creams and sorbets
£5.95

Chef's assiette of desserts
£8.95

Selection of Scottish cheeses.
3 cheese selection £6.95
5 cheese selection £9.95

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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, 2005 £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

