

ST ANDREWS BAY

• CLUBHOUSE & GRILL •

DINNER SERVED 17:30 – 21:30

BREAD BASKET 7
Sourdough bread, salted butter

GORDAL OLIVES 6
Mild Spanish olives

STARTERS

GEORGE CAMPBELL AND SONS SMOKED SALMON 19
Creme fraiche, lemon zest, caviar, capers

GOATS CHEESE TART (V) 16
Pickled walnut, heritage beetroot, honey

TRUFFLE CHICKEN LIVER PARFAIT 19
Red onion, toasted brioche

ST ANDREWS BAY LOBSTER BISQUE 16
Chives, sourdough

SEAFOOD

CUMBRAE OYSTERS 30
Half dozen, mignonette dressing

BBQ ROSSO PRAWNS 24
Garlic butter, fried capers, aioli

ORKNEY SCALLOPS 24
Cauliflower puree, Stornaway black pudding, lardons, apple gel

ST ANDREWS BAY LOBSTER 85
Roasted lemon, butter

SCOTTISH SEAFOOD TOWER 180
Lobster, langoustines, oysters, smoked salmon, prawns, mignonette, Marie Rose sauce, lemon

MAINS

HALIBUT 48
Asparagus, spring greens, crushed potato, Champagne sauce

ROSS-SHIRE LAMB 32
Braised Lamb, Fondant potato, spinach, carrot redcurrant & port jus

KING OYSTER MUSHROOM (V) 22
Puy lentils

FISH AND CHIPS 21
Beer battered haddock, hand cut chips, tartare sauce and lemon

SCOTTISH SALMON 30
Salmon fillet, foraged mushroom, potato, leek and black garlic

CLUBHOUSE BURGER 21
Smash burger, toasted brioche bun, smoked bacon, cheese, tomato, lettuce, burger sauce & fries

Add a patty 4

GRILL

TWEED VALLEY BEEF FROM GILMOURS BUTCHERS

All steaks are certified, specially selected by our Tweed Valley butcher and dry aged for a minimum 30 days on the bone.

FILLET 227g 50

RIB EYE 227g 43

SIRLOIN 227g 40

TOMAHAWK 1kg 140

To share includes two sauces and two sides

SURF & TURF 42
Add half lobster to steaks

SAUCES 4 each
Peppercorn, béarnaise, chimichurri, garlic butter

SIDES

SKINNY FRIES 6

MIXED SALAD 7

SAUTE LYONNAISE POTATO AND CHIVES 7

TRUFFLE AND PARMESAN FRIES 7

CUCUMBER FETA SALAD 7

ROAST CARROT, SIRACHA, YOGHURT 7

HAND CUT CHIPS 7

TENDERSTEM, CHILLI, CRISPY ONIONS AND PONZU 7

CAESAR SALAD 7
Cos lettuce, crouton, egg, bacon, parmesan, Caesar dressing

We cater to all dietary requirements, however please alert a member of our team before ordering if you have any allergies or intolerances. Due to hotel policy we are unable to cook burgers below 75°C / 167°F. All prices are quoted in pounds sterling. Please note a 10% discretionary service charge is applied to your total bill at payment.