

# ST ANDREWS BAY

• CLUBHOUSE & GRILL •

EVENING MENU 17.30 - 21.00

## STARTERS

**PAN-SEARED  
ORKNEY SCALLOPS 25**

Parsnip purée,  
pomegranate, kale

**CHICKEN LIVER PARFAIT 19**

Red onion marmalade, golden raisin,  
whisky, truffle, melba toast

**KITTOCK'S GIN CURED  
SCOTTISH SMOKED SALMON 19**  
Caper berries, cauliflower & horseradish  
crème, braised beetroot

**SOUP OF THE DAY 11**

Sourdough bread

**GRILLED BONE  
MARROW 18**

Persillade, Parmesan,  
caper, pumpernickel bread

**HERITAGE BEETROOT (V) 16**

Goats cheese, walnut,  
Fairmont truffle honey

## MAINS

**TWEED VALLEY BEEF DAUBE 29**

Baby vegetables buttered mash,  
pancetta, braising juices

**PAN FRIED LEMON SOLE 37**

Cherry tomato, olive  
and caper sauce

**ROAST BEETROOT RISOTTO 19**

Parmesan crisp, balsamic

**ROAST ROSSHIRE LAMB RUMP 29**

Sweet potato fondant, pea & mint purée, glazed  
heritage carrots, tender stem, red wine reduction

**PAN FRIED GNOCCHI 19**

Forest mushroom cream  
sauce and spinach

**ROAST LOIN OF STONE BASS 28**

Blyths farm poached egg, sautéed  
potato, wilted spinach, lemon butter sauce

## SEAFOOD

**GRILLED PRAWNS 28**

Garlic butter, lemon,  
chilli tomato sauce

**WEST COAST LANGOUSTINE 39**

Chilli butter, lemon

**CUMBRAE OYSTERS 28**

Shallot vinaigrette, lemon

**SHETLAND MUSSELS 14/21**

Shallot, white wine, lemon grass,  
garlic & coconut cream

**ST ANDREWS BAY  
GRILLED LOBSTER 82**

Garlic butter & lime salt, garden salad

**SCOTTISH SEAFOOD PLATTER 145**

Langoustine, St Andrews Bay lobster, prawns, Cumbrae oysters, crab

**EAST COAST CRAB 32**

Dill, crème fraiche, toasted  
sourdough, apple

## GRILL

**TWEED VALLEY BEEF FROM GILMOURS BUTCHERS**

**RUMP - 220G 28**

**FILLET - 220G 46**

**RIBEYE - 225G 42**

**SIRLOIN - 220G 39**

**TOMAHAWK 1KG (FOR TWO) 135**

Grilled mushrooms, cherry tomatoes,  
watercress salad, Hasselback potatoes,  
Parmesan, sour cream, chive

**ADD TO YOUR STEAK**

Grilled king prawns **18**

Half St Andrews Bay lobster **41**

White crab meat & asparagus **28**

West coast butterflied langoustine **9 each**

*All Steaks are certified, specially selected from farms throughout Scotland and dry aged for a minimum of 30 days on the bone.*

*All Steaks served with roasted plum tomato, braised shallot and choice of sauce:*

peppercorn, bearnaise, chimichurri, garlic butter

## SIDES

Roast butternut squash,  
herb butter, pomegranate  
& hazelnut crumb **8**

Grilled button mushrooms  
& garlic butter **7**

Wye Valley asparagus,  
butter, lemon **10**

Hasselback potatoes,  
Parmesan, sour cream  
& chives **8**

Cauliflower gratin with  
chive crispy onion **8**  
Buttered spinach **7**

Truffle and Corra Linn fries **8**

Fairmont garden salad,  
seasonally picked  
and fresh daily **9**

Tender stem, garlic,  
ponzu & chilli **8**

Mac and cheese **10**  
Add truffle **4**

## BAR SNACKS

**CRISPS 1**

**ARTISAN BREAD 8**

**PORK SCRATCHINGS 6**

**HAGGIS BON BONS 7**

**OLIVES 3**

Please note a 10% service charge is applied to your total bill at payment. Please inform your server of any food allergies or dietary concerns.