

CLUBHOUSE DAY MENU
Served From 11.30 am to 5.30 pm

Morning roll with grilled back bacon £2.50
add a fried egg £1

All day breakfast £10.50
grilled back bacon, leek and pork sausage, Campbell's haggis, baked beans, potato scone, fried egg, tea and toast

Soup of the day £4.50
crusty bread

Club sandwich £11
your choice of toasted white, brown or gluten free bread, served with Kettle crisps sliced roasted chicken breast with smokey streaky bacon, beef tomato and iceberg lettuce and mayonnaise

Grilled chicken open sandwich £5
peppers, Arabic hummus, coriander, lemon dressing, served with baby leaves and Kettle crisps

 **Grilled vegetable open sandwich (V) £5**
red bell pepper, courgette, aubergine, hummus served with baby leaves and Kettle crisps

Carved ham and Anster St Andrews Farmhouse cheese open sandwich £5
lettuce, tomato, chutney served with baby leaves and Kettle crisps

Caesar salad
Starter **£8** Main **£11**
grilled chicken breast on a bed of Romaine lettuce with toasted croutons, freshly grated Reggiano parmesan cheese tossed with Caesar dressing

 **Greek salad (V)**
Starter **£8** Main **£11**
The Mediterranean at your fingertips
Crunchy leaves with Kalamata olives, cherry vine tomatoes, cucumbers, bell peppers, barrel aged feta cheese, fresh oregano drizzled with red wine and olive oil vinaigrette served with grilled garlic bread

Tiger prawn linguine £11
skewered tiger prawns, linguine egg pasta, smoked chorizo sausage, plum tomato sauce

CLUBHOUSE DAY MENU
Served From 11.30 am to 5.30 pm

Crumbled East Coast haddock & thick cut chips £15
deep fried haddock fillet served with minted mushy peas and tartar sauce

Fairmont Angus beef burger
4oz **£8** 8oz **£15**
Angus beef burger, smokey streaky bacon, Anster St Andrews Farmhouse cheese, beef tomato, lettuce, mayonnaise served with thick cut chips and onion rings

Clubhouse Daily Specials

Monday - Steak, vegetable and ale pie £9.50
mashed potatoes, fresh market vegetables

Tuesday - Grilled smoked back bacon steak £9.50
fried egg, thick cut chips

Wednesday - Chicken curry £9.50
steamed Basmati rice, poppadom

Thursday - Haggis, neeps and tatties £9.50
Campbell's haggis, bashed neeps, tatties with whisky cream sauce

Friday - Smoked haddock and salmon fish pie £9.50
cheddar mash crust, fresh market vegetables

Saturday - Chicken and leek pie £9.50
buttered new potatoes, fresh market vegetables

Sunday - Roast on the coast £20
salad bar, cold cuts, seafood platter, carving station, , pastry corner with chocolate fountain

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, Organic or sustainable items wherever possible. All cuisine is prepared without artificial trans-fat.
 *Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optional health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food and Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.*

CLUBHOUSE BEVERAGES:

BEER ON TAPS

TENNENTS	£3.85
PERONI	£5.00
ST ANDREWS ALE	£4.00
BELHAVEN BEST	£3.85
BELHAVEN BLACK	£4.00

BOTTLED BEER

PERONI	£3.85
CORONA	£3.85
BUDWEISER	£3.85
MAGNERS	£4.85
LOW ALCOHOLIC BEER	£3.85

House Recommendations:

WHITE WINE

Tierra, Sauvignon Blanc (Maule Valley, Chile)

Pale yellow with fresh fruit, citrus, mineral notes and a clean finish

175 ml 250 ml

£5.50 £8.50

Berri Estates, Chardonnay (South-Eastern Australia)

A crisp and fresh Chardonnay with citrus, melon and peach flavours

£5.50 £8.50

Marchesini Estate, Pinot Grigio (Provincia di Pavia, Italy)

Dry white wine with refreshing acidity and good weight of tropical fruits

£5.95 £8.95

RED WINE

Veramonte, Cabernet Sauvignon (Maipo Valley, Chile)

A full-bodied red wine with black cherry fruit flavours, mingled with touches of sweet vanilla-oak and cedar wood developing into a long and dry finish

£6.95 £9.95

La Campagne, Syrah (France). *This new world style wine is made using a long maceration to extract the colour and fruit without too much tannin, resulting in a rich juicy wine with a soft, spicy palate*

£5.75 £8.75

Veramonte Reserva, Merlot (Chile). *Cherries rich and full of flavour from this grape. Blackberry and cherry aromas and flavours with a touch of mint and oak on the finish.*

£6.95 £9.95

ROSÉ WINE

La Campagne Rosé de Cinsault, (Pays D'Oc, France)

Bottled early to capture all the fresh summer-fruit flavours. A delicious aperitif or a versatile accompaniment to any meal.

£6.75 £9.75



