THE
SQUIRE
RESTAURANT

At the Fairmont St Andrews, we pride ourselves to source seasonal and local produce from the finest farms and suppliers in Scotland.
Executive chef, Alan Matthew, has tailored this daily menu to showcase only the very best of available ingredients and share his passion for his native origins.

Template Menu

Starters

Green pea veloute (V)
mint cream, garlic crouton

Confit of duck (G)
orange and watercress salad

Parma ham, mozzarella and tomato rocket (G)
Parmesan

Gravalax of salmon (G)
Sustainable – North East Atlantic
mustard seed dressing, celeriac and apple remoulade

Main Courses

225g Sirloin steak (G)
McIntosh Farm - Aberdeenshire
served with confit plum tomato, wilted spinach, hand cut chips
grilled flat mushroom topped with Arran blue cheese and water cress
offered with bearnaise or pepper sauce
supplement £10.00

170g Fillet steak (G)
A&E Cumming - Aberdeenshire
served with confit plum tomato, wilted spinach, hand cut chips
grilled flat mushroom topped with Arran blue cheese and water cress
offered with bearnaise or pepper sauce
supplement £12.00

Roast loin of beef (G)
McIntosh Farm - Aberdeenshire
horseradish mash, wilted kale, port wine sauce

Chargrilled chicken breast (G)
creamed polenta and wilted spinach

Pan fried salmon fillet (G)
Sustainable – North East Atlantic
olives tomato and herb crushed potato and bouillabaisse sauce

Creamed wild mushrooms and leeks (G)(V)
polenta chips

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Desserts

Caramelised lemon tart
lemon sorbet and thyme syrup

Apple, rhubarb and cinnamon crumble
vanilla bean ice cream

Chocolate praline bar (G)
raspberry sorbet

Scottish cheeses (G)
supplement £4.00
Arran Blue Cheese
*From **Aaran farm**, Similar in style to the French 'Bleu d'Auvergne', this is a young, mild & creamy cow cheese.*
Mull of Kintyre
*from the **Campbeltown creamery**,*
is mature cheddar with a nutty aroma and rounded taste
Clava Brie
*from **Connage Highland dairy** smooth pasteurised delicately flavoured brie,*
with no added cream. As it ripens the chalky centre becomes silky.
Criffel
*is made from unpasteurised cow's milk at the famous **Loch Arthur dairy Dumfries**.*
on the beautiful rugged Galloway coast of south west Scotland.
this semi-soft washed rind Scottish organic cheese
has a deep rounded flavour and a smooth texture.

The Squire team will be delighted to accommodate any specific dietary and allergen requests you may have

(V) Vegetarian
(G) Gluten free

LIFESTYLE CUISINE *Plus*

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements.