

This evening's Dining Experience

You are welcomed into the **Fairways Restaurant** to dine on a gathering of fine delights lovingly put together by our Head Chef, Euan Duncan, and his team. The menu offers sensational contemporary classical dishes using the finest ingredients found within Scotland.

Guests of the Fairways Restaurant can expect the highest level of professional service with an addition of classical style within the Dining Room and its unadulterated opulence of decor. The Fairways Restaurant is one of the very few restaurants of period features left in the locality.

In this menu you will find prime centre cut fillet steak, using exactly centre of the fillet from grass fed Angus Beasts, supplied by our local award winning butcher, Bel's Butcher Edzell. We are proud to work with fine food suppliers such as Braehead Foods. Our fruit and vegetables are supplied by Mark Murphy. Within this menu you will also find finest seafood delivered daily by Gourline Fish (Gourdon coastal fishing village in Aberdeenshire). We use the best quality seasonal ingredients that are as local as physically possible and delivered daily by Tillygloom Farm and Graham's Dairy, Brechin.

Our wine list has been specially selected to complement your meal. All our wines are exclusively supplied by **fine wine** specialist La Barrique.

Fairways Restaurant & Golf View Café-Bar



We welcome any ideas and your feedback will be much appreciated. Please do not hesitate to ask any member of our staff, we will all be happy to help you and discuss any matters.

Food described in all our menus may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance of any kind please advise a member of the team who will be pleased to advise you.

TO START

	Cullen Skink	£8
	With warm Homemade Bread baked daily in our kitchen <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 8 – Petit Chablis 'Domaine des Manants' £32</i>	
	King Scallops	£9
	Edzell Gingerbread, Cauliflower, Black Pudding <i>Best with Bin 17 – Highfield Estate Sauvignon Blanc £32</i>	
dbb V	Crispy Goats Cheese	£6
	Beetroot, Balsamic, Walnuts <i>Best with Bin 1 – Zarapito Chardonnay-Torrontes (Vegetarian/ Vegan) £21</i>	
dbb	Ham Hock and Parsley Terrine	£7
	Chutney, Oatcakes, Herbs <i>Best with Bin 20 – Highfield Estate Pinot Noir £39</i>	
	Smoked Salmon	£8
	Capers, Gherkins, Lemon <i>Best with Bin 7 – Baron de Badassiere Picpoul de Pinet £28</i>	

ALL-TIME FAVOURITES

dbb	North Atlantic Prawns	£7
	Marie Rose Sauce, Gem Lettuce, Lemon	
dbb V	Soup of the Day. With Homemade Bread	£5
dbb	Haggis, Neeps & Tatties	£7
	Crispy Speyside Haggis, Neep Puree, Mustard <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 9 – Chemins des Pelerins, Plaimont £24</i>	
dbb V	Vegetarian Haggis, Neeps and Tatties	£7
	MacSweens Vegetarian Haggis, Neep Puree, Mustard	
dbb	Smoked Chicken or Smoked Salmon Caesar Salad	£6
	Caesar Dressing, Croutons	
dbb	Arbroath Smokie Scotch Egg	£7
	Soft Yolk, Spring Onions, Tandoori Mayonnaise <i>Best with Bin 14 – 'Gustales' Antonio Navajas Rioja £29</i>	

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All dishes are served with **homemade bread** baked daily in our kitchen

MAIN COURSES

	Highland Pork Belly. Mustard, Apples, Potato Rosti <i>Best with Bin 20 – Highfield Estate Pinot Noir £39</i>	£18
	Halibut New Potatoes, Wild Mushroom, Bacon <i>Best with Bin 19 – Highfield Estate Chardonnay £38</i>	£24
	Glenesk Beef Wellington Speyside Haggis, Smoked Cheese, Beetroot <i>Best with Bin 22 - Chateauneuf du Pape – Colombo £49 btl or £17 250ml</i>	£26
	Slow Cooked Lamb Shank Lemon Thyme, Carrots, Wild Garlic <i>Best with Bin 13 – Cotes du Rhone Rouge Colombo £31 btl or 12 £ 250ml</i>	£20
dbb V	White Onion Risotto. Strathdon Blue, Poached Egg, Spring Onion <i>Best with Bin 36 – Sancerre Daulny (Vegetarian/ Vegan friendly) £49</i>	£15
dbb	Roasted Breast of Blairgowrie Chicken Sweetcorn, Peppers, Chorizo <i>Best with Bin 5 – Cotes du Rhone Blanc, Colombo £31 btl or 12 £ 250ml</i>	£16

ALL-TIME FAVOURITES

dbb	Fish & Chips. Beer Battered Fillet of Peterhead Haddock Hand Cut Chips, Peas, Tartar Sauce, Lemon	£15
dbb	The Pie. Pie of the Day. Ask your server about today's specials	£15
dbb	Haggis, Neeps & Tatties Crispy Speyside Haggis, Neep Puree, Mustard <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 9 – Chemins des Pelerins, Plaimont £24</i>	£14
dbb V	Vegetarian Haggis, Neeps and Tatties MacSweens Vegetarian Haggis, Neep Puree, Mustard	£14
dbb	Steak Burger. Cheddar Cheese, Bacon, Hand cut Chips <i>Best with Bin 10 – Alto Pampas del Sur Malbec £25</i>	£15
	Roasted and Smoked Shetland Salmon Tagliatelle, Creme Fraiche, Asparagus <i>Best with Bin 7 – Baron de Badassiere Picpoul de Pinet £28</i>	£18

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For pre-booked Dinner, Bed and Breakfast Package menu choices marked “dbb”
2 course £20 3 course £25

FROM THE GRILL

All our meats are locally sourced



We are proud to work in partnership with the Award Winning Bel's Butcher

10oz Rib-eye Steak £23

8oz Sirloin Steak £22

8oz Prime Centre Cut Fillet Steak £29

dbb **Herb Marinated Chicken Breast £15**

Surf and Turf £39

8oz Prime Centre Cut Fillet Steak, Langoustine, Local Seafood

Best with Steaks

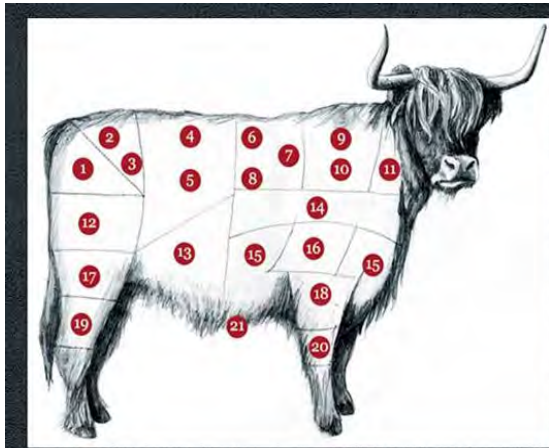
Bin 15 - Chateau Tour Bel Air £39 for Rib-eye & Sirloin,

Bin 39 - Amarone della Valpolicella Classico £69 for Fillet,

From the Cellar - 2012 Chateau du Tracy £109 or

2010 Château Loudenne Médoc £99 for Surf'n'Turf.

All served with Hand Cut Chips, Tobacco Onions, Roasted Tomato, Mushroom



A CUT ABOVE THE REST

- (1) Topside (2) Pops Eye (3) Rump (4) Fillet
(5) Sirloin (6) Fore Rib (7) Rib eye (8) Prime Rib
(9) Feathersteak (10) Flat Iron (11) Neck
(12) Silverside (13) Bavette (14) Thin Rib
(15) Brisket (16) Thick rib (17) Fleshyend
(18) Gullet (19) Osso Bullo (20) Shin (21) Onglet

SAUCES

Creamy Peppercorn £3 / Red wine £3 / Whisky and Shallot £3 / Blue Cheese £3

SIDE ORDERS

Hand Cut Chips £3 / Buttered New Potatoes £3 / Seasonal Vegetables £3
Tobacco Onions £2 / Seasonal Salad £2

DESSERTS

	Glenesk Cranachan Baked Alaska. Cranachan Ice Cream, Glazed Meringue, Drambuie. <i>Best with Drambuie £3 or Highland Coffee £6</i>	£8
	Aberdeenshire Burnt Cream. Vanilla, Handmade Shortbread <i>Best with Chambord Liqueur £4</i>	£7
	Triple Chocolate Pavé. Salted Caramel Ice Cream <i>Try with Magnum Highland Cream Liqueur £3</i>	£7
	Selection of Celtic Cheeses. Celery, Biscuits, Homemade Chutney <i>For extra £3 compliment the Fine Cheeses Selection with a glass of Port</i>	£9
dbb	Pavlova. Berry Compote, Tonka Bean, Chantilly <i>Best with Edinburgh Gin's Plum & Vanilla Liqueur £3</i>	£6
	Salted Caramel & Chocolate Cheesecake. Creme Fraiche, Raspberry, Vanilla. <i>Best with Prince de Conde 3 Star VS Armagnac £7</i>	£7
dbb	Edzell Mess. Edzell Gingerbread, Meringue, Cream <i>Best with Gin Bothy Amaretto £4.50</i>	£6
dbb	Ice Cream. Selection of Arran Dairy Finest Ice Creams <i>Best with Crème de Menthe £3</i>	£6
	Mango Pannacotta. Banana, Coconut, Pineapple <i>Best with Gin Bothy Strawberry £4.50</i>	£7

TEA / COFFEE / CHOCOLATE

Served with our very own homemade **Glencadam Fudge or Tablet**
(also available to take away in a gift box for £5)

Tea Pot for one. <i>Traditional, Earl Grey or Green</i>	£2
Tea by the Cup. <i>Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours</i>	£2
Coffee 2 Cup Cafetiere. <i>(Decaffeinated available)</i>	£5
Cadbury Hot Chocolate <i>(Made with hot milk)</i>	£3
Espresso/ Cappuccino / Latte	£3

LIQUEUR COFFEE / SPECIAL SINGLE MALT LIQUEUR COFFEE

Freshly Brewed Coffee flavoured with Liqueur
and topped with Fresh Double Cream

Grouse Scotch - Whisky	£6	Irish Coffee - Jameson	£6
Highland - Drambuie	£6	Irish Cream - Baileys	£6
Highland Special - Glenmorangie	£7	Martell French - Brandy	£7
Local Fettercairn Malt	£7	Calypso - Tia Maria	£6
Local Glencadam Malt	£7	Italian - Amaretto	£6
Jack Daniel's Tennessee	£6	Seville - Cointreau	£6