



## 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 and his team. Our menu offers sensational contemporary classical dishes using the finest ingredients found within Scotland.

Our guests 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, exactly using the 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. 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

<i>dbb</i>	<b>Soup of the Moment</b>	£5
	<b>Smoked Salmon</b> Capers, Gherkins, Lemon & Chive Oil	£8
	<b>Lobster Ravioli</b> Saffron, Lemongrass, Spinach	£8
	<b>Angus Pig Cheek</b> Puff Rice, Raisin, Parmesan	£8
	<b>Shetland Scallops</b> Sweetcorn, Bisque, Crostini	£9
<i>dbb</i>	<b>Black Pudding</b> Hash Brown, Duck Egg, Bernaise Sauce	£7
<i>dbb</i>	<b>Tiger Prawns</b> Baby Gem, Cucumber, Bloody Mary Marie-Rose	£7
<i>dbb</i>	<b>Chieftain Haggis</b> Neeps and Potatoes, Single Malt Whisky Cream	£7
	<i>Add a dram of Glencadam</i>	£3

## TO FOLLOW

<i>dbb</i>	<b>Belly of Pork</b> Leek, spring Onion, Apple, Smoked Ham Hock Croquette	£17
<i>dbb</i>	<b>Breast of Chicken</b> Haggis, Neeps, Tatties, Glencadam Sauce	£17
<i>dbb</i>	<b>Peterhead Haddock</b> Chunky Chips, Mushy Peas, Lemon	£15
	<b>Fillet of Salmon</b> Tenderstem, Fennel, Scallop Veloute	£22
	<b>Fish Pie</b> Peterhead Fish, Leek, Cream Parmesan Gratin	£18
<i>dbb</i>	<b>Today's Pie</b> Seasonal Vegetables, Chive Mash, jus pot	£16
	<b>Beef Wellington</b> Truffle Mash, Spinach, Parma-ham, Roasted Shallots, Horseradish Jus	£26
<i>dbb</i>	<b>Prime Beef Burger</b> Red onion Marmalade, Smoked Cheese, Crispy Bacon, Brioche Bun, Chunky Chips	£15
<i>dbb</i>	<b>Lamb Burger</b> Mint Mayonnaise , Red onion Marmalade, Gherkin, Baby Gem, Brioche Bun, Chunky Chips	£16

## VEGETERIAN MENU

		starter	main
<i>dbb</i>	<b>Salt Baked Cauliflower</b> Golden raisins, Curry, Carrot	£7	£14
<i>dbb</i>	<b>Beetroot</b> Fig, Goats Curd, Truffle Honey	£7	£14
<i>dbb</i>	<b>Pearl Barley Risotto</b> Foraged Mushroom, Sage, Chicory	£8	£16

## BEL'S BUTCHERS GRILL



8 oz <b>Sirloin</b> Steak	£22
10 oz <b>Rib Eye</b> Steak	£23
8 oz Centre Cut <b>Fillet</b> Steak	£29
10 oz Centre Cut <b>Fillet</b> Steak	£37
<b>Surf and Turf</b>	£39
6 oz Fillet Steak, Tiger Prawns, Scallop, Cafe de Paris butter Chunky Chips, Beef Tomato, Tobacco Onions	
<b>Chateaubriand for 2</b>	£59
Limited availability	

All steaks served with  
Hand Cut Chips, Grilled Tomato and Mushroom

## SIDES

Chunky Chips / New Potatoes / Side Salad / Tobacco Onions / Sweet Slaw	£3 each
Homemade Bread Basket & Selection of Butters	£2

## SAUCES

Peppercorn / Cafe de Paris Butter / Béarnaise / Blue Cheese Butter	£3 each
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For pre-booked Dinner, Bed and Breakfast Package menu choices marked "dbb"  
2 course £20      3 course £25

## TO FINISH

<i>dbb</i>	<b>White Chocolate Parfait</b> Strawberries, Mascarpone, Meringue	£7
<i>dbb</i>	<b>Warm Sticky Toffee &amp; Apricot Pudding</b> Toffee Sauce, Vanilla Ice Cream	£7
<i>dbb</i>	<b>Cranachan Panna Cotta</b> Oats, Whisky, Raspberry, Honey	£6
	<b>70% Chocolate Mousse</b> Short Bread, Liquorice Root Ice Cream	£8
<i>dbb</i>	<b>Lemon Posset</b> Lemon Balm sorbet, Honey Comb, Orange Tuile	£7
	<b>Baked Alaska</b> Sponge, Jam, Peach Ice Cream, Italian Meringue	£8
<i>dbb</i>	<b>Selection of Daily Made Ice-Creams</b> Please ask your Server What's on Today	£5
	<b>Arran Cheese Selection</b> Celery, Chutney, Biscuits	£9
	<i>Add a glass of Port</i>	<i>from £5</i>

## TEA / COFFEE / CHOCOLATE

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

<b>Tea Pot for one.</b> <i>Traditional, Earl Grey or Green</i>	£2
<b>Tea by the Cup.</b> <i>Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours</i>	£2
<b>Coffee 2 Cup Cafetiere.</b> <i>(Decaffeinated available)</i>	£5
<b>Espresso/ Cappuccino / Latte / Hot Chocolate</b>	£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	£7
Highland - Drambuie	£7	Irish Cream - Baileys	£7
Highland Special - Glenmorangie	£8	Martell French - Brandy	£8
Local Fettercairn Malt	£8	Calypso - Tia Maria	£7
Local Glencadam Malt	£7	Italian - Amaretto	£7
Jack Daniel's Tennessee	£7	Seville - Cointreau	£7