



## 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 Oliver Mould** and his team.

Our menu offers sensational contemporary classical dishes prepared 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 Bel's Butcher Edzell. We are proud to work with fine food suppliers such as Braehead Foods. Our fruit and vegetables are supplied by Turriff's Montrose. 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 Day</b>	£5
<i>V</i>	Homemade Bread	
	<b>Shetland Scallops</b>	£9
	Stornoway Black Pudding, Cauliflower	
	<i>Best with Bin 17 - Highfield Estate Sauvignon Blanc £32</i>	
	<b>Game Terrine</b>	£8
	Apple Compote, Spiced Mayonnaise, Toasted Brioche	
	<i>Best with Bin 16 - Valpolicella Classico Superiore Ripasso £39</i>	
	<b>Smoked Salmon</b>	£8
	Lime Jel, Granola Crunch, Picked Herbs	
	<i>Best with Bin 7 - Baron de Badassiere Picpoul de Pinet £28</i>	

## ALL-TIME FAVOURITES

<i>dbb</i>	<b>Prawn Cocktail</b>	£7
	Marie Rose, Pickled Cucumber, Baby Gem Lettuce	
	<i>Best with Bin 15 - Tuffolo Gavi D.O.C.G. Piedmont £25</i>	
<i>dbb</i>	<b>Haggis, Neeps &amp; Tatties</b>	£7
	Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce	
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 9 – Chemins des Pelerins, Plaimont £24</i>	

## VEGETARIAN

*Please ask about our Vegan options*

<i>dbb</i>	<b>Vegetarian Haggis, Neeps &amp; Tatties</b>	£7
<i>V</i>	Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce	
	<i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	
<i>dbb</i>	<b>Goats Cheese</b>	£7
<i>V</i>	Pickled Beetroot, Beetroot Puree, Roasted Beetroot	
	<i>Best with Bin 1 – Zarpito Chardonnay-Torrontes (Vegetarian/ Vegan) £21</i>	
<i>dbb</i>	<b>Sun-Dried Risotto</b>	£7
<i>V</i>	Sun-Dried Tomatoes, Aged Parmesan	
	<i>Best with Bin 36 – Sancerre Daulny (Vegetarian/ Vegan friendly) £49</i>	

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

>>>

For pre-booked **Dinner, Bed and Breakfast Package**

menu choices marked “dbb”

2 course £20      3 course £25

## MAIN COURSES

<b>Atlantic Salmon</b>	£24
Pan Seared Salmon, Smoked Mash, Squat Lobster, Caper Butter <i>Best with Bin 19 - Highfield Estate Chardonnay £38</i>	
<b>Chicken Balmoral</b>	£18
Smoked Bacon, Highland Haggis, Fondant Potatoes, Whisky Jus <i>Best with Bin 3 - L'Emage Sauvignon Blanc, Roussillon £24</i>	
<b>Fish Pie</b>	£18
Salmon, Smoked Haddock, Seasonal Vegetables <i>Best with Bin 8 - Petit Chablis, Domain Chatelain Burgundy £32</i>	
<b>Lamb Shank</b>	£20
Mash Potatoes, Seasonal Vegetables, Mint Sauce <i>Best with Bin 13 - Cotes du Rhone Rouge Colombo £31 btl or 12 £ 250ml</i>	

## ALL-TIME FAVOURITES

<i>dbb</i> <b>Fish &amp; Chips</b>	£15
Peterhead Haddock, Chunky Chips, Peas, Lemon <i>Best with Bin 22 - Monopole by Cune, White Rioja £29</i>	
<i>dbb</i> <b>Steak and Ale Pie</b>	£16
Seasonal Vegetables, Chive Mash <i>Best with Orkney Dark Island Reserve 330ml £10</i> <i>The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	
<i>dbb</i> <b>Haggis, Neeps &amp; Tatties</b>	£15
Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or</i> <i>Bin 9 - Chemins des Pelerins, Plaimont £24</i>	
<i>dbb</i> <b>Glenesk Beef Burger 8oz</b>	£15
Tomato, Onion, Cheddar, Crispy Bacon, Chunky Chips <i>Best with Bin 10 - Chateau Mondain, Bordeaux £24</i>	

## VEGETARIAN

*Please ask about our Vegan options*

<i>dbb</i> <b>Traditional Vegetable Lasagne</b>	£14
<i>V</i> Mixed Salad Leaves <i>Best with Bin 1 - Zarapito Chardonnay-Torrontes (Vegetarian/ Vegan) £21</i>	
<i>dbb</i> <b>Vegetarian Haggis, Neeps &amp; Tatties</b>	£14
<i>V</i> Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	
<i>dbb</i> <b>Sun-Dried Risotto</b>	£14
<i>V</i> Sun-Dried Tomatoes, Aged Parmesan <i>Best with Bin 36 - Sancerre Daulny (Vegetarian/ Vegan friendly) £49</i>	

## FROM THE GRILL

*All our meats are locally sourced*



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

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> 8 oz Fillet Steak, Scallops, Lobster	£42
<b>Chicken Breast</b>	£17

All steaks served with  
Hand Cut Chips, Tomato, Mushroom, Onion Rings

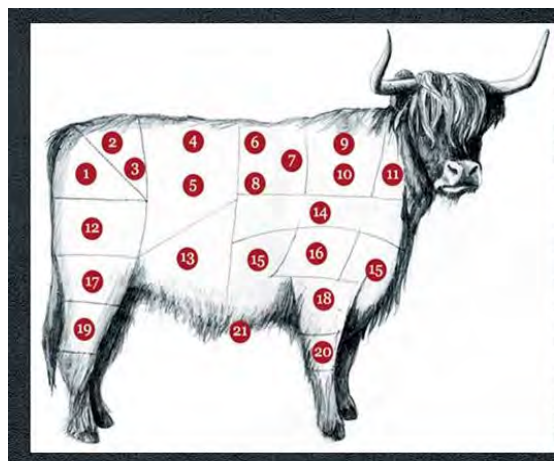
*Best with Steaks*

*Bin 15 - Clos des Lilas £37 for Rib-eye & Sirloin*

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

*From the Cellar - 2012 Chateau du Tracy £129 or*

*2010 Château Loudenne Médoc £129 for Surf'n'Turf.*



## 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

Red Wine Jus £3 / Peppercorn £3 / Whisky Cream £3 / Blue Cheese £3

## SIDE ORDERS

Chips £3/ New Potatoes £3/ Mash Potatoes £3/ Seasonal Salad £3/ Vegetables £3



## DESSERTS

<i>dbb</i>	<b>Apple &amp; Berry Crumble</b> Custard <i>Try with Magnum Highland Cream Liqueur £3</i>	£7
<i>dbb</i>	<b>Blueberry Panna Cotta</b> Oats, Whisky, Honey <i>Best with Gin Bothy Gunshot £6</i>	£6
	<b>Treacle &amp; Pear Tart</b> Clotted Cream <i>Best with Chambord Liqueur £4</i>	£8

## ALL-TIME FAVOURITES

<i>dbb</i>	<b>Sticky Toffee Pudding</b> Toffee Sauce, Vanilla Ice Cream <i>Try with Armagnac £8</i>	£7
	<b>Selection of Scottish Cheeses</b> Celery, Biscuits, Chutney <i>For extra £5 compliment the Fine Cheeses Selection with a glass of Port Or try with Orkney Dark Island Reserve 330ml £10 The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	£9
<i>dbb</i>	<b>Ice Cream</b> Today's Selection of Finest Ice Creams <i>Best with Crème de Menthe £3</i>	£6

## 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