



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 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>	Soup of the Day	£6
<i>(V)</i>	Freshly Baked Bread	
	Shetland Scallops	£9
	Creamed Leeks, Stornoway Black Pudding	
	<i>Best with Bin 17 - Highfield Estate Sauvignon Blanc £32</i>	
	Ham Hock Terrine	£8
	Toasted Brioche, House Chutney	
	<i>Best with Bin 16 - Valpolicella Classico Superiore Ripasso £39</i>	
	Smoked Salmon	£8
	Capers, Lemon	
	<i>Best with Bin 7 - Baron de Badassiere Picpoul de Pinet £28</i>	
	Caesar Salad	£6
	Seasonal Leaves, Croutons, Aged Parmesan, Anchovies	
	With Chicken	£7
	With Smoked Salmon	£8

ALL-TIME FAVOURITES

<i>dbb</i>	Prawn Cocktail	£7
	Marie Rose, Cucumber, Shredded Lettuce	
	<i>Best with Bin 15 - Tuffolo Gavi D.O.C.G. Piedmont £25</i>	
<i>dbb</i>	Haggis, Neeps & Tatties	£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>	Vegetarian Haggis, Neeps & Tatties	£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>	Goats Cheese	£7
<i>V</i>	Pickled Beetroot, Beetroot Puree, Roasted Beetroot	
	<i>Best with Bin 1 - Zarapito Chardonnay-Torrontes (Vegetarian/Vegan) £21</i>	
<i>dbb</i>	Wild Mushroom Ravioli	£7
<i>V</i>	Wild Mushrooms and Spinach Cream	
	<i>Best with Bin 36 - Sancerre Daulny (Vegetarian/Vegan friendly) £49</i>	

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

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

MAIN COURSES

Beef Wellington	£25
Dauphinoise Potatoes, Red Wine Jus, Seasonal Vegetables <i>Best with Chateau Le Sepe Grand Vin de Bordeaux £69</i>	
Chicken Balmoral	£20
Supreme of Chicken, Highland Haggis, Creamed Potatoes, Whisky Jus <i>Best with Bin 3 - L'Emage Sauvignon Blanc, Roussillon £24</i>	
Fish Pie	£18
Salmon, Smoked Haddock, Seasonal Vegetables <i>Best with Bin 8 - Petit Chablis, Domain Chatelain Burgundy £32</i>	
Lamb Shank	£22
Mash Potatoes, Seasonal Vegetables, Red Wine Jus (Mint Sauce optional) <i>Best with Bin 13 - Cotes du Rhone Rouge Colombo £31 btl or £12 250ml</i>	
Seafood Linguini	£18
Medley of Seafood, Cream Sauce <i>Best with Bin 22 - Monopole by Cune, White Rioja £29</i>	

ALL-TIME FAVOURITES

<i>dbb</i> Fish & Chips	£15
Peterhead Haddock, Chunky Chips, Peas, Lemon <i>Best with Cairngorm Gold Ale 500ml £4</i>	
<i>dbb</i> Steak and Ale Pie	£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> Haggis, Neeps & Tatties	£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> Glenesk Beef Burger 8oz	£16
Tomato, Onion, Cheddar, Crispy Bacon, Coleslaw, Chunky Chips <i>Best with Bin 10 - Chateau Mondain, Bordeaux £24</i>	

VEGETARIAN

Please ask about our Vegan options

<i>dbb</i> Wild Mushroom Ravioli	£16
<i>V</i> Wild Mushroom and Spinach Cream <i>Best with Bin 1 - Zarapito Chardonnay-Torrontes (Vegetarian/ Vegan) £21</i>	
<i>dbb</i> Vegetarian Haggis, Neeps & Tatties	£15
<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> Vegetarian Wellington	£16
<i>V</i> Seasonal Vegetables, Dauphinoise Potatoes, Sun-Dried Tomatoes, Aged Parmesan <i>Best with Bin 36 - Sancerre Daulny (Vegetarian/ Vegan friendly) £49</i>	

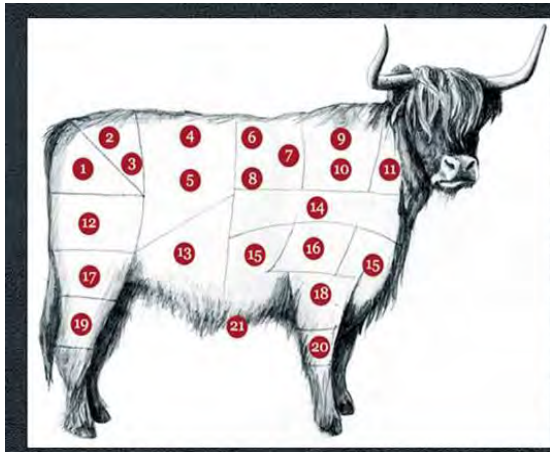
FROM THE GRILL

All our meats are locally sourced



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

8 oz Sirloin Steak	£22
10 oz Rib Eye Steak	£23
8 oz Centre Cut Fillet Steak	£29
Surf and Turf	£42
8 oz Fillet Steak, Scallops, King Prawns	



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

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

*Best with Steaks: Best with 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 £109 or
2010 Château Loudenne Médoc £99 for Surf'n'Turf*

dbb **Chicken Breast** with side of your choice £18

Supreme of Scottish Salmon with side of your choice £24

Best with Bin 19 - Highfield Estate Chardonnay £38

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

- Chocolate Torte** £9
Caramel Fudge Ice Cream, Chocolate Tuile
Best with Compass Box Orangerie Whisky Infusion £8
- dbb* **Seasonal Fruit Crumble** £7
Custard
Try with Magnum Highland Cream Liqueur £3
- dbb* **Cranachan Panna Cotta** £7
Oats, Whisky, Honey
Best with Gin Bothy Gunshot £6

ALL-TIME FAVOURITES

- dbb* **Sticky Toffee Pudding** £7
Toffee Sauce, Vanilla Ice Cream
Try with Armagnac £8
- Selection of Scottish Cheeses** £9
Celery, Biscuits, Chutney
*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*
- dbb* **Arran Dairy Ice Creams** £6
Today's Selection of Finest Ice Creams
Best with Crème de Menthe £3

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.** *Traditional, Earl Grey or Green* £2
- Tea by the Cup.** *Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours* £2
- Coffee 2 Cup Cafetiere.** *(Decaffeinated available)* £5
- Espresso/ Cappuccino / Latte / Hot Chocolate** £3

LIQUEUR COFFEE / SPECIAL SINGLE MALT LIQUEUR COFFEE

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

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| 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 |